

# HAPPY HOUR

## BEER & WINE

### DRAFT BEERS | \$7

WALLACE BREWING IDAHO SELECT LAGER, WALLACE ID  
SCUTTLEBUTT BREWING ANTHONY'S PALE ALE, EVERETT WA  
LAUGHING DOG BREWING MAN'S BEST FRIEND IPA, PONDERAY ID

### GLASS WINES | \$7.5

RIESLING - CHATEAU STE MICHELLE COLUMBIA VALLEY  
CHARDONNAY -  
SIMPLY BY MILBRANDT CELLARS COLUMBIA VALLEY  
CABERNET SAUVIGNON -  
SIMPLY BY MILBRANDT CELLARS COLUMBIA VALLEY  
MERLOT - RED DIAMOND WASHINGTON

### GLASS WINES | \$9.5

ALBARINO - IDILICO YAKIMA VALLEY  
PINOT NOIR - FIRESTEED CELLARS OREGON  
SAUVIGNON BLANC -  
HEDGES FAMILY ESTATE "CMS" COLUMBIA VALLEY

## COCKTAILS

### SPECIALTY COCKTAILS | \$8.5

**BEST OF THE SEASON HARD LEMONADE**  
Our homemade lemonade with vodka and seasonal fruit.

**BEST OF THE SEASON HARD SELTZER**  
Ask about today's best of season selection!

**MOSCOW MULE**  
Vodka, ginger beer, lime, served over ice.

**POM PALOMA**  
Tequila, pomegranate juice, grapefruit juice, lemon-lime soda over ice.

**APEROL SPRITZ**  
Aperol, sparkling wine, soda, served over ice.

### WELL DRINKS | \$7.5

WELL LIQUOR WITH SODA, TONIC, OR JUICE

Join us Monday through Friday from  
3:00 to 5:30 in our *bar* for food & drink.

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<b>ANTHONY'S AWARD-WINNING CLAM CHOWDER</b>	5   9
<b>CLASSIC CAESAR SALAD</b> <small>GFA</small>	6
<i>add on</i>   Oregon Coast Bay Shrimp or Crispy Calamari (+4)	
<b>SOURDOUGH BREAD</b>	5
<b>TEMPURA PRAWNS</b>	10
Ocean prawns in our award-winning tempura batter.	
<b>CRAB STUFFED MUSHROOMS</b>	12
Northwest mushrooms roasted with crab, shrimp and artichoke hearts.	
<b>ALASKA BAIRDI SNOW CRAB</b> <small>GFA</small>	12
<i>Chilled</i> and served with homemade Louie dressing.	
<i>Steamed</i> and served with melted butter.	
<b>HOUSE-GROUND BURGER*</b>	10
With lettuce, tomato, pickles, onion mayo and secret sauce.	
<i>add on</i>   Cheese (+1)   French Fries (+2)   Double Patty (+2)	
<b>NORTHWEST MANILA CLAMS</b> <small>GFA</small>	14
Steamed in clam nectar with olive oil, garlic and lemon.	
<b>SMOKED SALMON DIP</b>	6
Capers, red onion and dill served with croccantini.	
<b>CRISPY CALAMARI WITH LEMON AIOLI</b>	14
<b>FRESH PUGET SOUND MUSSELS</b> <small>GFA</small>	12
With shallots, herbs and white wine.	
<b>DUNGENESS CRAB DIP</b>	15
A warm mix of Dungeness crab, Oregon Coast bay shrimp and artichoke served with sourdough.	

**GLUTEN FREE AVAILABLE - GFA**

\*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.