HAPPY HOUR MENU

HAPPY HOUR FOOD

JOIN US MONDAY - FRIDAY 3:00 P.M. TO 6:30 P.M. IN OUR BAR

| TOMATO BASIL SOUP | 6 | 9 | 9 |
|--|-------|------------------|----|
| CLASSIC CAESAR SALAD GFA With Parmesan frico and bacon. | | (| 6 |
| HEARTS OF ROMAINE Crisp romaine with blue cheese crumbles, toasted hazelnuts and blue cheese dressing | | | 7 |
| UNCLE FRED'S STEAK CHILI A hearty chili with northwest sirloin, hot Itali onion, jalapenos, tomatoes, roasted red pepp with crème fraîche, cheddar cheese, chili che and parsley. | ers t | ausc copp | ed |
| CRAB & SHRIMP DIP A warm mix of Dungeness crab, Oregon Co shrimp, artichoke and Parmesan served with | | bay | |
| WILD SALMON SWIMMERS Served with sun-dried tomato basil mayo. | | 1 | 2 |
| SHAKING BEEF* Tender beef seared with red onion, hot red p and a garlic-tamari lime glaze | epp | ار ers | 4 |
| SWEET POTATO FRIES Served with curried ketchup. | | 8 | 8 |
| HOUSE-GROUND BURGER* ADD: CHEESE +1 ADD: FRIES +2 ADD: DOUBLE PATTY +2 | |](| D |
| PORTOBELLO MUSHROOMS (VEGE Crispy panko crusted slices of portobello mu Served with almond romesco aioli. | | | |

BEER & WINE

DRAFT BEER | \$7

SCUTTLEBUTT BREWING ANTHONY'S PALE ALE NARROWS BREWING ANTHONY'S IPA FARMSTRONG COLD BEER PILSNER

GLASS WINES | \$7.5

RIESLING - CHATEAU STE. MICHELLE CHARDONNAY - ANTHONY'S BY BURIED CANE CABERNET SAUVIGNON -ANTHONY'S BY BURIED CANE MERLOT - RED DIAMOND ROSE - SPARKMAN CELLARS "THIS OLD PORCH"

GLASS WINES | \$9.5

SYRAH - BOOMTOWN BY DUSTED VALLEY SAUVIGNON BLANC - HEDGES FAMILY ESTATE "CMS" PINOT GRIS - LATAH CREEK

\$8.5 COCKTAILS

APPLETINI HEARTHFIRE HARD LEMONADE 'BEST OF SEASON' SELTZER MOSCOW MULE

MARTINI -OR- MANHATTAN

\$7.5 WELL DRINKS

*CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. GFA WE CAN MAKE THIS ITEM USING GLUTEN FREE INGREDIENTS. PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY DIETARY CONCERNS.