

BEER & WINE

DRAFT BEERS | \$7

FARMSTRONG COLD BEER PILSNER MT. VERNON WA SCUTTLEBUTT BREWING ANTHONY'S PALE ALE EVERETT WA NARROWS BREWING ANTHONY'S IPA TACOMA WA

GLASS WINES | \$7.5

RIESLING - CHATEAU STE MICHELLE COLUMBIA VALLEY CHARDONNAY - ANTHONY'S BY HEDGES COLUMBIA VALLEY CABERNET SAUVIGNON -ANTHONY'S BY BURIED CANE COLUMBIA VALLEY MERLOT - RED DIAMOND WASHINGTON

GLASS WINES | \$9.5

SAUVIGNON BLANC -SPARKMAN CELLARS "PEARL" COLUMBIA VALLEY PINOT NOIR - BIG FIRE BY R. STUART WILLAMETTE 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 6:30 in our bar for food & drink.

HAPPY HOUR

ANTHONY'S AWARD-WINNING CLAM CHOWDER	5 9
SOURDOUGH BREAD	5
CLASSIC CAESAR SALAD GFA	6
add on Oregon Coast Bay Shrimp or Crispy Calamari (+4)	
TEMPURA PRAWNS	10
SMOKED SALMON DIP Capers, red onion and dill served with croccantini.	6
HOUSE-GROUND BURGER* With lettuce, tomato, pickles, onion mayo and secret sauce.	10
add on Cheese (+1) French Fries (+2) Double Patty	(+2)
NORTHWEST MANILA CLAMS GFA Steamed in clam nectar with olive oil, garlic and lemon.	14
HAWAIIAN AHI POKE* GFA Served with homemade taro chips, wasabi aioli and ginger.	10
CRISPY CALAMARI WITH LEMON AIOLI	14
FRESH PUGET SOUND MUSSELS GFA With shallots, herbs and white wine.	12
DUNGENESS CRAB DIP A warm mix of Dungeness crab, Oregon Coast bay shrimp and artichoke served with sourdough.	15

GLUTEN FREE AVAILABLE - GFA

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