

HAPPY HOUR

Join us Monday through Friday from
4:00 to 6:30 in our *bar* for food & drink.

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 BURIED CANE COLUMBIA VALLEY
CABERNET SAUVIGNON -
ANTHONY'S BY BURIED CANE COLUMBIA VALLEY
MERLOT - RED DIAMOND WASHINGTON

GLASS WINES | \$9.5

SAUVIGNON BLANC -
HEDGES FAMILY ESTATE "CMS" 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 and lime served over ice.

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

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

WELL DRINKS | \$7.5

WELL LIQUOR WITH SODA, TONIC, OR JUICE

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ANTHONY'S AWARD-WINNING CLAM CHOWDER	5 9
SOURDOUGH BREAD	5
ELOTE STREET CORN <small>GFA</small> Corn on the cobb, mayo, chili-lime seasoning and cheese.	6
CLASSIC CAESAR SALAD <small>GFA</small> <i>add on</i> Oregon Coast Bay Shrimp or Crispy Calamari (+4)	6
TEMPURA PRAWNS	10
CRAB STUFFED MUSHROOMS Northwest mushrooms roasted with crab, shrimp and artichoke hearts.	12
POPCORN CHICKEN Crispy popcorn chicken with a spicy hatch chili sauce.	6
SMOKED SALMON DIP Capers, red onion and dill served with croccantini.	6
HOUSE-GROUND BURGER* With lettuce, tomato, pickles, onion mayo and secret sauce. <i>add on</i> Cheese (+1) French Fries (+2) Double Patty (+2)	10
NORTHWEST MANILA CLAMS <small>GFA</small> Steamed in clam nectar with olive oil, garlic and lemon.	14
ALASKA BAIRDI SNOW CRAB <small>GFA</small> <i>Chilled</i> and served with homemade Louie dressing. <i>Steamed</i> and served with melted butter.	12
HAWAIIAN AHI POKE* <small>GFA</small> Served with homemade taro chips, wasabi aioli and ginger.	10
CRISPY CALAMARI WITH LEMON AIOLI	14
FRESH PUGET SOUND MUSSELS <small>GFA</small> 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.