

HAPPY HOUR LIBATIONS

MONDAY - FRIDAY FROM
3:00 TO 6:30 IN OUR BAR

HAPPY HOUR BEER

BOISE BREWING BROAD STREET BLONDE	7
FREMONT BREWING LUSH IPA	7
SOCKEYE BREWING ANGEL'S PERCH AMBER	7

HAPPY HOUR WINE

PINOT GRIS - NINE HATS BY LONG SHADOWS	7.5
CHARDONNAY - CHATEAU STE. MICHELLE	7.5
MERLOT - RED DIAMOND	7.5
ROSÉ - BARNARD GRIFFIN	7.5
SAUVIGNON BLANC - HEDGES FAMILY ESTATE "CMS"	7.5
CABERNET SAUVIGNON - SAVIAH "THE JACK"	9.5
PINOT NOIR - BIG FIRE BY R. STUART	9.5

HAPPY HOUR COCKTAILS

WELL DRINKS

Well liquor with soda, tonic or juice.

7.5

MOSCOW MULE

The classic 1940's cocktail with vodka and Cock & Bull ginger beer over ice.

8.5

APEROL SPRITZ

Aperol, sparkling wine, soda, served over ice.

9

POM PALOMA

Tequila, pomegranate juice, grapefruit juice, lemon lime soda over ice.

8.5

BITTER BEES KNEES

Dry Fly gin shaken with fresh lemon juice, honey syrup and rhubarb bitters.

9.5

ANTHONY'S HARD LEMONADE

Homemade lemonade with vodka.

8.5

POMEGRANATE DROP

Vodka and cointreau muddled with pomegranate, lemon, lime and orange.

10.5

SPECIALTY COCKTAILS

PAPER PLANE

Buffalo Trace Bourbon, Aperol, Amaro liqueur and lemon juice.

15

VALLEY OLD FASHIONED

Claimed by some to be the first classic cocktail from the 1800's - made with Seven Devils Straight Bourbon.

14

SPICY CUCUMBER COLLINS

St~Germain and gin muddled with fresh mint, jalapeno and cucumber. Garnished with a cucumber ribbon.

14

PRICKLY PEAR

Pear puree, tequila, soda, lemon and lime over ice.

11

POMEGRANATE DROP

Vodka and cointreau muddled with pomegranate, lemon, lime and orange.

14

BITTER BEES KNEES

Dry Fly gin shaken with fresh lemon juice, honey syrup and rhubarb bitters.

13

SIESTA FOREVER

Tequila, Campari, grapefruit juice and lime. Served up.

12

ROASTED PEAR MARTINI

Grey Goose Pear vodka, Riesling and pear puree in a cinnamon rimmed glass.

15

POM PALOMA

Tequila, pomegranate juice, grapefruit juice, lemon lime soda over ice.

11

NUTTY BULLEIT

Bulleit Bourbon, Frangelico, Carpano Antica, over ice with an orange peel.

15

LIMONCELLO GINGER DROP

Limoncello, vodka, honey, ginger and fresh lemon garnish with candied ginger.

12

VALLEY MARTINI

A double pour of Old Boise Gin or Koenig Potato Vodka shaken with Noilly Pratt vermouth.

15

APEROL SPRITZ

Aperol, sparkling wine, soda, served over ice with an orange.

13

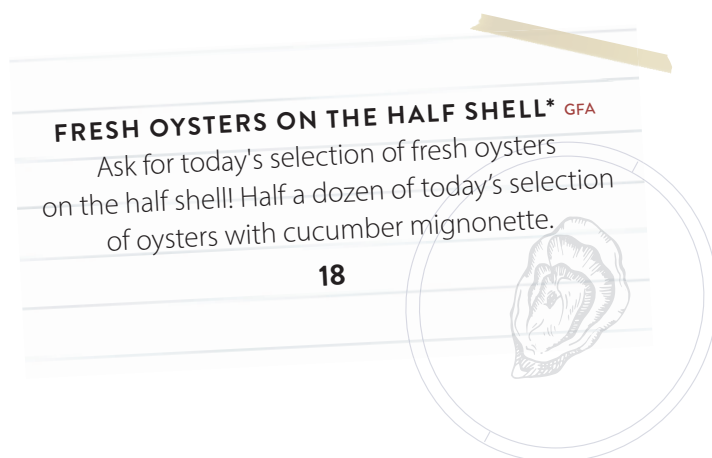
JOIN US FOR HAPPY HOUR

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BITES UNDER \$10

SOURDOUGH BREAD	5
ANTHONY'S CLAM CHOWDER	5 9
POPCORN CHICKEN Crispy popcorn chicken with a spicy hatch chili aioli.	6
TEMPURA PRAWNS Ocean prawns dipped in tempura batter.	9
NORTHWEST SALMON CROCCANTINI Chargrilled with sundried tomato basil butter over a bed of champ potatoes. Served on a croccantini.	9
HOUSE-GROUND BURGER* GFA With lettuce, tomato, pickles, onion mayo and secret sauce.	8
<i>add on</i> Cheese (+1) French Fries (+2) Double Patty (+2)	
CLASSIC CAESAR SALAD GFA	5
<i>add on</i> Oregon Coast Bay Shrimp or Crispy Calamari (+4)	

HAPPY HOUR
BEVERAGE
ON OTHER SIDE



SEAFOOD FAVORITES

NORTHWEST MANILA CLAMS GFA Steamed in lobster broth with fresh tomato, red pepper, chorizo, yellow onion and topped with gremolata.	14
CRISPY CALAMARI WITH LEMON AIOLI	14
CRAB STUFFED MUSHROOMS Northwest mushrooms roasted with crab, shrimp and artichoke hearts.	10
ALASKA BAIRDI SNOW CRAB GFA <i>Chilled</i> and served with homemade Louie dressing. <i>Steamed</i> and served with melted butter.	12
FRESH PUGET SOUND MUSSELS GFA With shallots, herbs and white wine.	13
DUNGENESS CRAB DIP A warm mix of Dungeness crab, Oregon Coast bay shrimp and artichoke served with sourdough.	15
HAWAIIAN AHI POKE* With homemade taro chips, wasabi aioli and ginger.	9

GLUTEN FREE AVAILABLE - GFA

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