

| SERVED IN OUR BAR FROM 2 PM UNTIL 6 PM! |

BEER & WINES

\$7 DRAFT BEER

FARMSTRONG COLD BEER PILSNER NARROWS BREWING IPA SCUTTLEBUTT BREWING PALE ALE COORS LIGHT GEORGETOWN MANNY'S PALE ALE MAC & JACKS' AFRICAN AMBER 7 SEAS BREWING CUTT'S NW AMBER

\$7.5 WINES BY GLASS

MERLOT - RED DIAMOND CHARDONNAY - GORDON ESTATE RIESLING - CHATEAU STE. MICHELLE

\$9 WINES BY GLASS

SAUVIGNON BLANC - BARNARD GRIFFIN CABERNET SAUVIGNON - 14 HANDS WHITE BLEND - THURSTON WOLFE 'PGV' SYRAH - BOOMTOWN BY DUSTED VALLEY

SEE NEXT PAGE FOR HAPPY HOUR COCKTAILS!

CLAM CHOWDER cup - 5 bowl - 9

CLASSIC CAESAR SALAD GFA - 6 romaine lettuce, garlic croutons, shaved parmesan

TEMPURA CHICKEN STRIPS - 10 spicy Buffalo style or Thai style

MANILA CLAMS GFA - 14 Manila clams, white wine, butter, garlic, lemon-herb broth, grilled sourdough

CALAMARI FRITTI - 12 flash fried; lemon pepper aioli

UNCLE FRED'S CHILI - 12 Northwest sirloin, hot Italian sausage, onion, jalapenos, tomatoes, roasted red peppers, creme fraich, cheddar cheese, homemade chili cheese chips, parsley

HOT CRAB, ARTICHOKE & CHEESE DIP - 15 Dungeness crab, shrimp, artichokes, onion, cream cheese, Parmesan, flatbread

BAR BURGER* GFA - 10 lettuce, tomato, pickles, onion mayo, secret sauce **CHEESE (+1) | FRENCH FRIES (+2)**

GREEN BEAN FRIES - 8 lemon pepper aioli

PALERMO PIZZA - 14 pepperoni, Italian sausage, olives, onions, mushrooms, red sauce, mozzarella & provolone

MARGHERITA PIZZA - 10 roasted Roma tomatoes, olive oil, basil, red sauce, fresh mozzarella

*Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness. GFA Gluten free recipes available. Please notify your server of any dietary concerns.