



HAPPY HOUR

Daily in our lounge 3:00 p.m. to close.

SMALL PLATES

Boneless Buffalo Chicken Wings | 9

Buttermilk fried and finished with sriracha-lime glaze.

Seasoned French Fries **V** | 3

Dungeness Crab, Shrimp & Artichoke Dip | 9

Served with sourdough.

Buttermilk Fried Buffalo Cauliflower Bites **V** | 6

Crispy Calamari with Lemon Aioli | 10

Hawaiian Ahi Nachos* | 8

Traditional Hawaiian poke served on our homemade taro chips with wasabi aioli.

Buffalo Chicken Sliders | 8

Tombo Ahi Sliders* | 8

Seared and finished with pineapple chutney. Served on slider buns with slaw and aioli.

Wild Salmon Swimmers | 9

With sundried tomato and fresh basil mayo.

Popcorn Shrimp with Cajun Aioli | 8

Manila Clams from Discovery Bay **GF** | 10

Steamed in nectar with olive oil, garlic and lemon.

Traditional Puget Sound Mussels **GF** | 9

BAR MEALS

Bar Burger* **GF** | 8

Grilled to your liking and finished with grilled onion mayo.

With the Impossible Burger Veggie Patty **GF V** | +2

Crispy Panko True Cod 'n Chips | 9

Crispy panko crusted Bering Sea true cod.

Hearts of Romaine Blue Cheese Salad | 10

Topped with Oregon Coast shrimp and toasted hazelnuts.



Essential Baking Sourdough Bread is Available Upon Request.

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

Many of our Recipes can be Modified. Please Notify Your Server of any Dietary Concerns:

GF Gluten Free **V** Vegetarian



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DRAFT BEER

Grande | 6 **Tall** | 4.5

Farmstrong Brewing Cold Beer Pilsner - Mt. Vernon
Scuttlebutt Brewing Anthony's Pale Ale - Everett

Grande | 7 **Tall** | 5

Alpine Brewing Co. Hefeweizen - Oroville
Crucible Brewing Arc Furnace Pilsner - Woodinville
Hale's Ales Mongoose IPA - Seattle
Roslyn Brewing Company Brookside Beer - Roslyn
Pike Brewing Company Nellie Golden Ale - Seattle
Pike Brewing Company Space Needle IPA - Seattle

GLASS WINES

\$6

Riesling - Chateau Ste. Michelle - 2017
Chardonnay - Anthony's by Buried Cane - 2016
Cabernet Sauvignon - Anthony's by Buried Cane - 2016
Pinot Gris - Latah Creek - 2017
Sauvignon Blanc - Hedges Family Estate "CMS" - 2017
Merlot - 14 Hands - 2015
Syrah - Snoqualmie - 2016
Rose - 14 Hands - 2017
Barnard Griffin - Rose of Sangiovese - 2017

\$8

Chardonnay - Anthony's by Gordon Estate - 2017
Sauvignon Blanc - H3 by Columbia Crest - 2015
Pinot Noir - Big Fire - 2017
Januik - Spring Run Rose - 2018

LIBATIONS

\$6

House Manhattan or Martini • Best of Season "Spiked" Lemonade • Cosmopolitan
Appletini • Lemon Drop • Moscow Mule • Bitter Bees Knees • Margarita