

CHINOOK'S HAPPY HOUR

Daily 3:30-6:00 p.m. in our lounge

\$5.00

Tempura Veggies

Classic Caesar Salad

Shrimp Shooter Trio ^{GF}

Avocado Toast

Open-faced on grilled Essential Baking sourdough finished with cherry tomatoes.

\$7.00

Cowboy Caviar

Tomatoes, onions, cilantro, fresh corn and black eyed peas tossed with Oregon shrimp and avocado. Served with corn chips.

Boneless Chicken Wings

Buttermilk fried and tossed with our spicy wing sauce.

Chinook's Ceviche ^{GF}

Alaska cod and rockfish prepared in the traditional style. Served with corn chips.

Trio of Northwest Oysters on the Half Shell* ^{GF}

Unavailable until mid-October.

\$9.00

Patagonia Shrimp & Grits

Wild ocean prawns seared with Cajun spices served over Anson Mills grits with fresh basil, Beecher's Flagship cheese and peperonata.

Chargrilled Mahi Mahi Tacos

With shredded cabbage, cilantro, tomatoes and salsa mayo.

Baked Crab, Shrimp & Artichoke Dip

With Essential Baking sourdough.

Island Poke Bowl*

Raw South Pacific Yellowfin ahi poke marinated in chili, ginger, sesame and soy. Served over rice finished with edamame, pineapple chutney, seaweed salad and sesame cabbage.

Shellfish Combo ^{GF}

Northwest Manila clams and Puget Sound mussels steamed in nectar with olive oil, garlic and lemon.

\$8.50

Chinook's Bar Burger* ^{GF}

Grilled to your liking and served with lettuce, tomato and grilled onion mayo.

\$2.50

Chinook's Cannery Bread

Chinook's famous homemade cannery bread; a Northwest tradition at Fishermen's Terminal.

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

^{GF} We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.

\$6.00 Summer Special

Gin & Tonic • Vodka & Soda

\$7.00 Libations

Happy Hour Margarita • House Martini or Manhattan
Lemon Drop • Cosmopolitan • Ginger Mule
Champagne Magnolia • “Spiked” Best of the Season Lemonade
Salmon Bay Sunset • Fishermen’s Lemonade

\$4.75 Draft Beer

Farmstrong Brewing Cold Beer Pilsner
Scuttlebutt Brewing Anthony’s Pale Ale

\$5.75 Draft Beer

Boundary Bay Brewery Inside Passage Ale (IPA)
Hale’s Ales Kolsch German Style Ale
Maritime Pacific Brewing Co. Nightwatch Dark Ale
Northwest Brewing Co. Three Skulls Ales Blood Orange Wit
Pike Brewing Co. Naughty Nellie Golden Artisan Ale
Port Townsend Brewing Co. Reel Amber
Sumerian Brewing Co. Holy Water Citra IPA
Wingman Brewers P-51 Porter

\$6.00 Glass Wines

House Selection
Merlot or Chardonnay

Riesling - Chateau Ste. Michelle
Cabernet Sauvignon - Anthony’s by Buried Cane

\$7.50 Glass Wines

Sauvignon Blanc - Hedges Family Estate “CMS”
Pinot Gris - Latah Creek
Chardonnay - Anthony’s by Gordon Estate
Sparkling Brut - Domaine Ste. Michelle
Albarino - Idilico
Rose of Sangiovese - Barnard Griffin
Merlot - 14 Hands
Syrah - Boomtown by Dusted Valley Vintners