

# CHINOOK'S HAPPY HOUR

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

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**\$5.00**

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**Tempura Veggies**

**Classic Caesar Salad**

**Shrimp Shooter Trio** 

**Boneless Chicken Wings**

Buttermilk fried and tossed with our spicy wing sauce.

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**\$7.00**

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**Cowboy Caviar**

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

**Avocado Toast**

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

**Trio of Northwest Oysters on the Half Shell\*** 

Your server will describe today's selection of fresh local oysters.

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**\$9.00**

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**Patagonian 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** 

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

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**\$8.50**

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**Chinook's Bar Burger\*** 

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

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**\$2.50**

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**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.

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

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## **\$7.00 Libations**

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Happy Hour Margarita • House Martini or Manhattan  
Lemon Drop • Cosmopolitan • Hot Buttered Rum  
Absolut Ruby Red & Tonic • “Spiked” Best of the Season Cranberry Lemonade  
Salmon Bay Sunset • Fishermen’s Lemonade • Crantini

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## **\$4.50 Draft Beer**

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

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## **\$5.75 Draft Beer**

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Diamond Knot Craft Brewing Slane’s Irish Style Red  
Hale’s Ales El Jefe Weizen Ale  
Maritime Pacific Brewing Co. Old Seattle Lager  
Pike Brewing Co. Kilt Lifter Scotch Style Ruby Ale  
Port Townsend Brewing Co. Reel Amber  
Seapine Brewing Co. IPA  
Sumerian Brewing Co. Narcissism IPA  
Wingman Brewers P-51 Porter

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## **\$6.00 Glass Wines**

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**House Selection**  
Merlot or Chardonnay

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

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## **\$7.50 Glass Wines**

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