



WINTER HAPPY HOUR

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

SOUPS & SALADS

HEARTS OF ROMAINE BLUE CHEESE SALAD WITH HAZELNUTS - 7

CLASSIC CAESAR SALAD - 6

BOWL OF FIRE ROASTED TOMATO BASIL SOUP - 5

BOWL OF SMOKED SALMON CHOWDER

Northwest smoked salmon with corn and red potatoes in our creamy lobster bisque - 8

SMALL PLATES

CRISPY CALAMARI *Served with toasted almond romesco aioli* - 10

GF COWBOY CAVIAR

Tomatoes, onions, cilantro, fresh corn and black eyed peas tossed with Oregon Coast shrimp and avocado. Served with blue corn chips - 10

CRIMSON FIRE CHEESE BITES

Made with Crimson Fire, an award-winning cheese crafted by WSU Creamery, panko crusted and served with Sriracha aioli - 8

BONELESS BUFFALO CHICKEN WINGS *Buttermilk fried and finished with sriracha-lime glaze* - 9

BUTTERMILK FRIED BUFFALO CAULIFLOWER BITES - 8

GF OREGON COAST SHRIMP COCKTAIL *Shrimp and cocktail sauce tossed with diced celery* - 8

BASKET OF FRENCH FRIES *Your choice of seasoned French fries or sweet potato fries* - 3

BAR MEALS

GF BAR BURGER*

Chargrilled to your liking and served with grilled onion mayo - 8
Add the Impossible Burger veggie patty - Add \$3

CRISPY PANKO TRUE COD 'N CHIPS

One piece of panko crusted Bering Sea true cod - 7
Two pieces of panko crusted Bering Sea true cod - 12

SAUSAGE & PEPPERONI PIZZA *Sweet peppers, mushrooms, olives and our three cheese blend* - 8

BARBECUED CHICKEN PIZZA

Red onions, black olives, cilantro, smoked mozzarella and Fontina cheese - 11

HEARTS OF ROMAINE BLUE CHEESE SALAD WITH HAZELNUTS

Topped with your choice of Oregon Coast shrimp or rotisserie chicken - 10

GF *Gluten free recipes available. Please notify your server of any dietary concerns.*

**Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.*



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DRAFT BEER & CIDER

\$4.5

**FARMSTRONG BREWING COLD BEER PILSNER
SCUTTLEBUTT BREWING ANTHONY'S PALE ALE
RAMBLING ROUTE HARD APPLE CIDER**

\$5.5

All other local draft beer selections.

\$6 GLASS WINES

**RIESLING - COLUMBIA CREST
CHARDONNAY - ANTHONY'S BY BURIED CANE
PINOT GRIS - 14 HANDS WINERY
SAUVIGNON BLANC - BARNARD GRIFFIN
MERLOT - RED DIAMOND
CABERNET SAUVIGNON - ANTHONY'S BY BURIED CANE
ROSE - 14 HANDS WINERY**

\$6.5 SPECIALTY COCKTAILS

**HOUSE MARTINI • HOUSE MANHATTAN
MOSCOW MULE • APPLITINI • CRANTINI • CITRUS SQUIRT
"SPIKED" BEST OF THE SEASON CRANBERRY LEMONADE**