Join us Monday through Friday 3 to 5:30 in our bar for food & drink.

**BEER & WINE**

**DRAFT BEERS | $6**
- Scuttlebutt Brewing Pale Ale, Everett WA
- Wallace Brewing Idaho Select Lager, Wallace ID
- Laughing Dog Brewing Man's Best Friend IPA, Ponderay ID

**GLASS WINES | $7**
- Riesling - Chateau Ste Michelle, Columbia Valley, 2019
- Chardonnay - Simply by Milbrandt Cellars, Columbia Valley, 2019
- Cabernet Sauvignon - Simply by Milbrandt Cellars, Columbia Valley, 2018
- Merlot - Red Diamond, Washington, NY
- Sauvignon Blanc - Chateau Ste Michelle, Columbia Valley, 2021

**GLASS WINES | $9**
- Albarino - Idilico, Yakima Valley, 2021
- Pinot Noir - Firesteed Cellars, Oregon, 2020

**$7 COCKTAILS**

**Best of the Season Hard Lemonade**
Our homemade lemonade with vodka and seasonal fruit.

**Best of the Season Hard Seltzer**
Ask about today’s best of season selection!

**Moscow Mule**
Vodka, ginger beer, lime, served over ice.

**Pom Paloma**
Tequila, pomegranate juice, grapefruit juice, lemon-lime soda over ice.

**Aperol Spritz**
Aperol, sparkling wine, soda, served over ice.

**WELL DRINKS | $6**
WELL LIQUOR WITH SODA, TONIC, OR JUICE

**TO SHARE**
- **Northwest Manila Clams**  GF
  Steamed in clam nectar with olive oil, garlic and lemon.
  14
- **Smoked Salmon Dip**
  Capers, red onion, and dill served with croccatini.
  9
- **Hawaiian Ahi Poke**  GF
  Served with homemade taro chips, wasabi aioli and ginger.
  12
- **Crispy Calamari with Lemon Aioli**
  15
- **Dungeness Crab, Shrimp & Artichoke Dip**
  Served with sourdough bread bites.
  15
- **Fresh Puget Sound Mussels**  GF
  With shallots, herbs and white wine.
  13
- **Wild Salmon Croccantini**
  Wild salmon with sundried tomato basil butter over champ potatoes.
  Served with rosemary croccantini.
  11

**SPECIALS**
- **House-Ground Bar Burger**  GF  GF
  Grilled to your liking and served with lettuce, tomato, pickles, onion mayo and our secret sauce.
  10

**Add on**
- Cheese (+1)
- French Fries (+2)

**Shaking Beef**  GF
Tenderloin strips, red onion, garlic, tamari-lime glaze, crispy wontons and ginger slaw.

**FUN FOODS**
- **Anthony’s Award-Winning Clam Chowder**
  6 9
- **Sourdough Bread**
  5
- **Classic Caesar Salad**  GF
  Crisp romaine lettuce with Parmesan, homemade croutons and dressing.
  7

**Add on**
- Oregon Coast Bay Shrimp or Crispy Calamari (+4)

**Tempura Prawns**
Dipped in our award-winning tempura batter.
  12

*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.