

# HAPPY HOUR

## BEER & WINE

### DRAFT BEERS | \$7

SCUTTLEBUTT BREWING ANTHONY'S PALE ALE EVERETT, WA

TEN PIN BREWING "ANGLE" ALE MOSES LAKE, WA

WHITE BLUFFS "NOG" IPA RICHLAND, WA

### GLASS WINES | \$7.5

RIESLING - CHATEAU STE. MICHELLE COLUMBIA VALLEY

CHARDONNAY - ANTHONY'S BY BURIED CANE COLUMBIA VALLEY

CABERNET SAUVIGNON -  
ANTHONY'S BY BURIED CANE COLUMBIA VALLEY

MERLOT - RED DIAMOND WASHINGTON

SAUVIGNON BLANC - BARNARD GRIFFIN COLUMBIA VALLEY

### GLASS WINES | \$9.5

SYRAH - BOOMTOWN BY DUSTED VALLEY WASHINGTON

PINOT NOIR - BIG FIRE BY R. STUART WILLAMETTE VALLEY

## COCKTAILS

### SPECIALTY COCKTAILS | \$8.5

#### 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 and lime served over ice.

#### POM PALOMA

Tequila, pomegranate juice, grapefruit juice and lemon-lime soda over ice.

#### APEROL SPRITZ

Aperol, sparkling wine and soda served over ice.

### WELL DRINKS | \$7.5

WELL LIQUOR WITH SODA, TONIC OR JUICE

Join us Monday through Friday from  
3:00 to 6:30 in our *bar* for food & drink.

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|  |       |
|--|-------|
| ANTHONY'S AWARD-WINNING CLAM CHOWDER   | 5   9 |
| SOURDOUGH BREAD  | 5     |
| CLASSIC CAESAR SALAD <b>GFA</b>  | 6     |
| <i>add on</i>   Oregon Coast Bay Shrimp or Crispy Calamari (+4)                            |       |
| TEMPURA PRAWNS   | 10    |
| CRAB STUFFED MUSHROOMS   | 12    |
| Northwest mushrooms roasted with crab, shrimp and artichoke hearts.                        |       |
| POPCORN CHICKEN  | 6     |
| Crispy popcorn chicken with a spicy hatch chili sauce.                                     |       |
| SMOKED SALMON DIP  | 6     |
| Capers, red onion and dill served with croccantini.  |       |
| HOUSE-GROUND BURGER*   | 10    |
| With lettuce, tomato, pickles, onion mayo and secret sauce.                                |       |
| <i>add on</i>   Cheese (+1)   French Fries (+2)   Double Patty (+2)                        |       |
| NORTHWEST MANILA CLAMS <b>GFA</b>  | 14    |
| Steamed in clam nectar with olive oil, garlic and lemon.                                   |       |
| HAWAIIAN AHI POKE* <b>GFA</b>  | 10    |
| Served with homemade taro chips, wasabi aioli and ginger.                                  |       |
| CRISPY CALAMARI WITH LEMON AIOLI   | 14    |
| FRESH PUGET SOUND MUSSELS <b>GFA</b>   | 12    |
| With shallots, herbs and white wine.   |       |
| DUNGENESS CRAB DIP   | 15    |
| A warm mix of Dungeness crab, Oregon Coast bay shrimp and artichoke served with sourdough. |       |

**GLUTEN FREE AVAILABLE - GFA**

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

RI 3.25