

HAPPY HOUR MENU

JOIN US MONDAY - FRIDAY 3 P.M. TO 6:30 IN OUR BAR

HAPPY HOUR FOOD

TOMATO BASIL SOUP 6 | 9
Topped with crème fraîche.

CLASSIC CAESAR SALAD **GFA** 6
With Parmesan frico and bacon.

HEARTS OF ROMAINE 7
Crisp romaine with blue cheese crumbles, toasted hazelnuts and blue cheese dressing.

CRAB & SHRIMP DIP 15
A warm mix of Dungeness crab, Oregon Coast bay shrimp, artichoke and Parmesan served with flatbread.

WILD SALMON SWIMMERS 12
Served with sundried tomato basil mayo.

SHAKING BEEF* 14
Tender beef seared with red onion, hot red peppers and a garlic-tamari lime glaze

SWEET POTATO FRIES 8
Served with curried ketchup.

PORTOBELLO MUSHROOMS **(VEGETARIAN)** 9
Crispy panko crusted slices of portobello mushrooms. Served with almond romesco aioli.

HEARTHFIRE RIBS & RINGS 15
Spice rubbed, glazed with maple-chipotle barbecue sauce and slow roasted in our rotisserie. Served with crispy onion rings.

BEER & WINE

DRAFT BEER | \$7

SCUTTLEBUTT BREWING ANTHONY'S PALE ALE
KULSHAN BREWING PREMIUM LAGER

GLASS WINES | \$7.5

RIESLING - CHATEAU STE. MICHELLE
CHARDONNAY - ANTHONY'S BY BURIED CANE
CABERNET SAUVIGNON -
ANTHONY'S BY BURIED CANE
MERLOT - RED DIAMOND
ROSE - SPARKMAN CELLARS "THIS OLD PORCH"

GLASS WINES | \$9.5

SYRAH - BOOMTOWN BY DUSTED VALLEY
SAUVIGNON BLANC - HEDGES FAMILY ESTATE "CMS"
PINOT GRIS - LATAH CREEK

\$8.5 COCKTAILS

"BEST OF SEASON" SELTZER
HEARTHIFRE HARD LEMONADE
MOSCOW MULE
APPLETINI
MARTINI -OR- MANHATTAN

\$7.5 WELL DRINKS

*CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GFA WE CAN MAKE THIS ITEM USING "GLUTEN FREE" INGREDIENTS. PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY DIETARY CONCERNS.