

HAPPY HOUR

Join us Monday through Friday from
3:00 to 5:30 in our *bar* for food & drink.

BEER & WINE

DRAFT BEERS | \$7

- DESCHUTES BREWERY BLACK BUTTE PORTER BEND, OR
- GOODLIFE BREWING SWEET AS! PACIFIC ALE BEND, OR
- VAN HENION BREWING COMPANY HELLES LAGER BEND, OR
- BUOY BEER COMPANY CZECH PILSNER BEND, OR
- BUOY BEER COMPANY N.W. RED ALE BEND, OR

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

- CABERNET SAUVIGNON - SAVIAH CELLARS "THE JACK" COLUMBIA VALLEY
- PINOT NOIR - BIG FIRE BY R. STUART WILLAMETTE VALLEY
- CHARDONNAY - ANTHONY'S BY GORDON ESTATE COLUMBIA 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

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- ANTHONY'S AWARD-WINNING CLAM CHOWDER** 5 | 9
- SOURDOUGH BREAD** 5
- CLASSIC CAESAR SALAD** **GFA** 6
add on | Oregon Coast Bay Shrimp or Crispy Calamari (+4)
- TEMPURA PRAWNS** 10
- LOBSTER SLIDER** 6
North Atlantic lobster, Louie dressing, celery, tarragon, sliced fennel and Anthony's seafood seasoning on a toasted roll.
- CRAB STUFFED MUSHROOMS** 12
Northwest mushrooms roasted with crab, shrimp and artichoke hearts.
- SMOKED SALMON DIP** 6
Capers, red onion and dill served with croccantini.
- POPCORN CHICKEN** 6
Crispy popcorn chicken with a spicy hatch chili sauce.
- HOUSE-GROUND BURGER*** 10
With lettuce, tomato, pickles, onion mayo and secret sauce.
add on | Cheese (+1) | French Fries (+2) | Double Patty (+2)
- NORTHWEST MANILA CLAMS** **GFA** 14
Steamed in clam nectar with olive oil, garlic and lemon.
- HAWAIIAN AHI POKE*** **GFA** 10
Served with homemade taro chips, wasabi aioli and ginger.
- CRISPY CALAMARI WITH LEMON AIOLI** 14
- FRESH PUGET SOUND MUSSELS** **GFA** 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.

BN 12.5