

HAPPY HOUR

BEER & WINE

DRAFT BEERS | \$7

GOODLIFE BREWING SWEET ASI PACIFIC ALE BEND, OR
VAN HENION BREWING COMPANY HELLES LAGER BEND, OR
VAN HENION KÖLSCH BEND, OR
DESCHUTES BREWERY BLACK BUTTE PORTER BEND, OR
CRUX FERMENTATION PROJECT PILZ BEND, OR
DESCHUTES BREWERY FRESH HAZE IPA BEND, OR
GOODLIFE BREWING BEACH LIFE P.O.G. PALE 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
SYRAH - BOOMTOWN BY DUSTED VALLEY WASHINGTON

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 5:30 in our *bar* for food & drink.

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ANTHONY'S AWARD-WINNING CLAM CHOWDER	5 9
SOURDOUGH BREAD	5
CLASSIC CAESAR SALAD GFA	6
<i>add on</i> Oregon Coast Bay Shrimp or Crispy Calamari (+4)	
TEMPURA PRAWNS	10
SMOKED SALMON DIP	6
Capers, red onion and dill served with croccantini.	
ALASKA BAIRDI SNOW CRAB GFA	12
<i>Chilled</i> and served with homemade Louie dressing. <i>Steamed</i> and served with melted butter.	
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 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.