HAPPY HOUR

BEER & WINE

DRAFT BEERS $6
FARMSTRONG COLD BEER PILSNER, MT. VERNON WA
SCUTTLEBUTT BREWING ANTHONY’S PALE ALE, EVERETT WA
NARROWS BREWING ANTHONY’S IPA, TACOMA WA

GLASS WINES $7
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

$9
SAUVIGNON BLANC - SPARKMAN “PEARL” COLUMBIA VALLEY
PINOT NOIR - BIG FIRE BY R. STUART, WILLAMETTE VALLEY

COCKTAILS

SPECIALTY COCKTAILS $7.5

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, 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 $6.5

WELL LIQUOR WITH SODA, TONIC, OR JUICE

HAPPY HOUR

ANTHONY’S AWARD-WINNING CLAM CHOWDER 6 | 9
SOURDOUGH BREAD
CLASSIC CAESAR SALAD GFA
add on | Oregon Coast Bay Shrimp or Crispy Calamari (+4)
TEMPURA PRAWNS
CRAB STUFFED MUSHROOMS
Northwest mushrooms roasted with crab, shrimp and artichoke hearts.
SMOKED SALMON DIP
Capers, red onion and dill served with croccantini.
NORTHWEST MANILA CLAMS GFA
Steamed in clam nectar with olive oil, garlic and lemon.
HAWAIIAN AHI POKE GFA
Served with homemade taro chips, wasabi aioli and ginger.
CRISPY CALAMARI WITH LEMON AIOLI
FRESH PUGET SOUND MUSSELS GFA
With shallots, herbs and white wine.
DUNGENESS CRAB DIP
A warm mix of Dungeness crab, Oregon Coast bay shrimp and artichoke served with sourdough.
HOUSE-GROUND BURGER*
With lettuce, tomato, pickles, onion mayo and secret sauce.

add on | Cheese (+1) | French Fries (+2) | Double Patty (+2)

GLUTEN FREE AVAILABLE - GFA
*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

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