

# HAPPY HOUR

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

## BEER & WINE

### DRAFT BEERS | \$7

FARMSTRONG COLD BEER PILSNER, MT. VERNON WA  
SCUTTLEBUTT BREWING ANTHONY'S PALE ALE, EVERETT WA  
NARROWS BREWING ANTHONY'S IPA, TACOMA WA  
SCUTTLEBUTT BREWING HEFEWEIZEN, EVERETT 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

### GLASS WINES | \$9.5

SAUVIGNON BLANC - SPARKMAN "PEARL" COLUMBIA VALLEY  
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, 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 | \$7.5

WELL LIQUOR WITH SODA, TONIC, OR JUICE

## HAPPY HOUR

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

DM 10.24