

# HAPPY HOUR

## BEER & WINE

### DRAFT BEERS | \$7

GOODLIFE BREWING SWEET AS! 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

### GLASS WINES | \$7.5

RIESLING - CHATEAU STE. MICHELLE COLUMBIA VALLEY  
CHARDONNAY - ANTHONY'S BY HEDGES 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 6:30 in our *bar* for food & drink.

## HAPPY HOUR

**ANTHONY'S AWARD-WINNING CLAM CHOWDER** 6 | 9.5

**SOURDOUGH BREAD** 5

**TEMPURA ASPARAGUS** 9  
With orange saffron aioli.

**CLASSIC CAESAR SALAD** **GFA** 6.5  
*add on* | Oregon Coast Bay Shrimp or Crispy Calamari (+4)

**TEMPURA PRAWNS** 10.5

**FISH & CHIPS** 12  
Two pieces of wild Alaska true cod panko crusted.  
Served with French fries.

**BANG BANG CHICKEN** 11  
Crispy chicken with a spicy Korean sauce and toasted sesame seeds.

**CHARGRILLED BURGER\*** 11  
With lettuce, tomato, pickles, onion mayo and secret sauce.  
*add on* | Cheese (+1.5) | French Fries (+2.5) | Double Patty (+3)

**NORTHWEST MANILA CLAMS** **GFA** 14.5  
Steamed in clam nectar with olive oil, garlic and lemon.

**HAWAIIAN AHI POKE\*** **GFA** 10.5  
Served with homemade taro chips, wasabi aioli and ginger.

**CRISPY CALAMARI WITH LEMON AIOLI** 15

**FRESH PUGET SOUND MUSSELS** **GFA** 12.5  
With shallots, herbs and white wine.

### GLUTEN FREE AVAILABLE - GFA

\*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.