

VODKA

CRATER LAKE SPIRITS	10.5
ABSOLUT	10.5
OREGON SPIRIT	10.5
KETEL ONE	10.5
TITO'S	11
BELVEDERE	11
GREY GOOSE	11
CHOPIN	12
DRY FLY	12

RUM

BACARDI SILVER	9.5
BACARDI GOLD	9.5
MYERS'S ORIGINAL DARK	10
MALIBU COCONUT	10.5
CAPTAIN MORGAN ORIGINAL SPICE	10.5
GOSLINGS BLACK SEAL	10.5
PYRAT XO RESERVE	11
APPLETON ESTATE - 12 YEAR	13.5

GIN

BEEFEATER	10
BOMBAY	10.5
TANQUERAY	10.5
BOMBAY SAPPHIRE	10.5
CRATER LAKE SPIRITS	11
DRY FLY	11
DESERT JUNIPER	12
EMPRESS 1908 INDIGO	12
HENDRICK'S	13.5

TEQUILA

JOSE CUERVO TRADITIONAL GOLD	10.5
CAZADORES REPOSADO	10.5
HORNITOS REPOSADO	11
400 CONEJOS MEZCAL	11
PATRON SILVER	13.5
HERRADURA SILVER	14
PATRON ANEJO	14
CASAMIGOS BLANCO	14

WHISKEY/WHISKY

BLACK VELVET	9.5
CANADIAN CLUB	9.5
MACNAUGHTONS	9.5
SEAGRAM'S 7	9.5
JACK DANIELS	10.5
BUSHMILLS	10.5
PENDLETON	11
CROWN ROYAL	12
CRATER LAKE RYE	12
BULLEIT RYE	12
JAMESON	12
DRY FLY	13.5
ROGUE SPIRITS "DEAD GUY WHISKEY"	13.5

SPECIALTY COCKTAILS

THE CRAB CRACKER

Your choice of tequila or rum mixed with lime juice, fresh orange juice, orange liqueur and a splash of soda water.

11

ROASTED PEAR MARTINI

Pear vodka, Riesling and pear puree in a cinnamon rimmed glass.

15

LIMONCELLO GINGER DROP

Limoncello, vodka, honey, ginger and fresh lemon garnished with candied ginger.

12

UPTOWN MARTINI OR MANHATTAN

A double pour of Crater Lake Spirits Vodka or Gin or Crater Lake Spirits Rye shaken with Noilly Pratt vermouth.

15

FRENCH 75

With Ste. Michelle Brut, gin and lemon.

11

CUCUMBER COOLER

St~Germain, gin, fresh mint, fresh cucumber and soda.
Ask your server to make it spicy!

13

GOLDEN FLUTE

Rum, lime juice and honey topped with Domaine Ste. Michelle Brut and an orange twist.

11

RYE SPEAKEASY

Bulleit Rye whiskey, muddled with Carpano Antica, fresh orange and a cherry.

15

POMEGRANATE DROP

Vodka and Cointreau muddled with pomegranate, lemon, lime and orange.

14

NUTTY BULLEIT

Bulleit Bourbon, Frangelico and Carpano Antica over a large ice cube with an orange peel.

15

PRICKLY PEAR

Pear puree, tequila, soda, lemon and lime over ice.

11

SIESTA FOREVER

Tequila, grapefruit, Campari and lime juice.

12

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.

HAPPY HOUR

- 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
- CRAB STUFFED MUSHROOMS** 12
Northwest mushrooms roasted with crab, shrimp and artichoke hearts.
- POPCORN CHICKEN** 6
Crispy popcorn chicken with a spicy hatch chili sauce.
- SMOKED SALMON DIP** 6
Capers, red onion and dill served with croccantini.
- 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.