Join us Monday through Friday from 3:00 to 5:30 in our bar for food & drink.

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**BEER & WINE**

**DRAFT BEERS | $6**
- Deschutes Brewery Black Butte Porter  Bend, OR
- Goodlife Brewing Sweet As! Pacific Ale  Bend, OR
- Van Henion Brewing Company Helles Lager  Bend, OR
- Buoy Beer Company Czech Pilsner  Bend, OR
- Buoy Beer Company N.W. Red Ale  Bend, OR

**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
- Sauvignon Blanc - Barnard Griffin  Columbia Valley

**GLASS WINES | $9**
- Cabernet Sauvignon - Saviah Cellars "The Jack"  Columbia Valley
- Pinot Noir - Big Fire by R. Stuart  Willamette Valley
- Chardonnay - Anthony's by Gordon Estate  Columbia 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 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 | $6.5**
- Well liquor with soda, tonic or juice

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**TO SHARE**

**NORTHWEST MANILA CLAMS  GFA**  14
Steamed in clam nectar with olive oil, garlic and lemon.

**HAWAIIAN AHI POKE*  GF**  12
Served with homemade taro chips, wasabi aioli and ginger.

**CRISPY CALAMARI WITH LEMON AIOLI**  14
With shallots, herbs and white wine.

**FRESH PUGET SOUND MUSSELS  GFA**  13

**ELOTE 'STREET CORN'**  8
Corn on the cob, mayo, chill-lime seasoning and cheese.

**DUNGENESS CRAB STACK**  Fresh Dungeness crab, mango and avocado topped with microgreens, huckleberry sauce and mango-chive dressing.  14

**CRAB & CORN SOUFFLE**  With a hatch chile and avocado cream.  12

**1/2 DUNGENESS CRAB**  Served chilled in the shell with a side of Louie dressing.  14

**CRAB STUFFED MUSHROOMS**  Northwest mushrooms roasted with crab, shrimp and artichoke hearts.  12

**DUNGENESS CRAB DIP**  A warm mix of Dungeness crab, Oregon Coast bay shrimp and artichoke served with sourdough  15

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**FUN FOODS**

**ANTHONY’S AWARD-WINNING CLAM CHOWDER**  6 | 9

** SOURDOUGH BREAD**  5

**CLASSIC CAESAR SALAD  GFA**  7

- add on | Oregon Coast Bay Shrimp or Crispy Calamari (+4)

**TEMPURA PRAWNS**  12

**HOUSE-GROUND BURGER*  GFA**  8
With lettuce, tomato, pickles, onion mayo and secret sauce.

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

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**GLUTEN FREE AVAILABLE - GFA**

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