

HAPPY HOUR

Join us Monday through Friday from 4:00 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

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 CELLARS "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 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

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ANTHONY'S AWARD-WINNING CLAM CHOWDER 5 | 9

SOURDOUGH BREAD 5

ELOTE STREET CORN **GFA** 6
Corn on the cobb, mayo, chili-lime seasoning and cheese.

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.

CARAMELIZED BRIE & FRUIT 15
With a rosemary honey drizzle and croccantini.

WILD ALASKA TRUE COD BITES 9
Panko crusted and served with our homemade tartar sauce.

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.

ALASKA BAIRDI SNOW CRAB **GFA** 12
Chilled and served with homemade Louie dressing.

Steamed and served with melted butter.

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.

SMOKED SALMON DIP 6
Capers, red onion and dill served with croccantini.

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.