Join us Monday through Friday from 4 to 6:30 in our bar for food & drink.

**BEER & WINE**

**DRAFT BEERS** | $6
---|
- 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
---|
- 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
---|
- Sauvignon Blanc - Sparkman “Pearl”, Columbia Valley
- Pinot Noir - Big Fire By R. Stuart, Willamette Valley

**COCKTAILS**

**SPECIALTY COCKTAILS** | $7.5
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- 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** | $6.5
---|
- Well Liquor with Soda, Tonic, or Juice

**TO SHARE**

**Northwest Manila Clams** GFA
Steamed in clam nectar with olive oil, garlic and lemon.

**Hawaiian Ahi Poke** GF
Served with homemade taro chips, wasabi aioli and ginger.

**Crispy Calamari with Lemon Aioli**

**Fresh Puget Sound Mussels** GF
With shallots, herbs and white wine.

**ELOTE ‘Street Corn’**
Corn on the cob, mayo, chili-lime seasoning and cheese.

**Fun Foods**

**Anthony’s Award-Winning Clam Chowder** 6 | 9

**Sourdough Bread**

**Classic Caesar Salad** GFA

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

**Tempura Prawns**

**House-Ground Burger** GFA
With lettuce, tomato, pickles, onion mayo and secret sauce.

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

**Gluten Free Available - GFA**

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