

## VODKA

ABSOLUT	10.5
ABSOLUT VANILLA	10.5
ABSOLUT PEPPAR	10.5
TITO'S	11
DRY FLY	11
CHOPIN	11
KETEL ONE	11
BELVEDERE	12
OOLA	12
GREY GOOSE	12
GREY GOOSE LA POIRE	12

## RUM

CAPTAIN MORGAN ORIGINAL SPICE	10
MYER'S DARK	10
MALIBU COCONUT	10
BACARDI SILVER	10
GOSLING BLACK SEAL	10.5
PYRAT XO RESERVE	12
APPLETON ESTATE - 12 YEAR	14

## GIN

BOMBAY	10
BEEFEATERS	10.5
TANQUERAY	11
BOMBAY SAPPHIRE	11
DRY FLY	11
HENDRICK'S	12
EMPRESS 1908 INDIGO	12

## TEQUILA

JOSE CUERVO GOLD	10
HORNITOS REPOSADO	12
CAZADORES REPOSADO	12
400 CONEJOS MEZCAL	13
SAUZA "TRES GENERACIONES" ANEJO	14
PATRON SILVER	14
CASAMIGOS BLANCO	14

## WHISKEY/WHISKY

SEAGRAM'S 7	9.5
BLACK VELVET	9.5
MACNAUGHTON	9.5
CANADIAN CLUB	10
JIM BEAM	10.5
BUFFALO TRACE	10.5
JACK DANIELS BLACK LABEL	11
BULLEIT BOURBON	12
JAMESON	12
BULLEIT RYE	12
MAKER'S MARK	12
PENDLETON	12
CROWN ROYAL	12
WOODFORD RESERVE	12
DRY FLY	12
KNOB CREEK - 9 YEAR	13.5
WOODINVILLE RYE	13.5
BASIL HAYDEN - 8 YEAR	14
BLANTON'S SINGLE BARREL	14

# SPECIALTY COCKTAILS

## THE CRAB CRACKER

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

11

## ROASTED PEAR MARTINI

Grey Goose La Poire vodka, Chateau Ste. Michelle 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 Dry Fly Whiskey, Vodka or Gin shaken with Noilly Pratt vermouth.

15

## SIESTA FOREVER

Tequila, grapefruit, Campari and lime juice.

12

## FRENCH 75

With Ste. Michelle Brut, gin and lemon.

11

## N.W. OLD FASHIONED

Ours is made with Dry Fly Bourbon.

14

## CUCUMBER COOLER

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

13

## RYE SPEAKEASY

Woodinville 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, Carpano Antica, over a large ice cube with an orange peel.

15

## PRICKLY PEAR

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

11

# HAPPY HOUR

Join us Monday through Friday from  
3:00 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

## HAPPY HOUR

<b>ANTHONY'S AWARD-WINNING CLAM CHOWDER</b>	5   9
<b>SOURDOUGH BREAD</b>	5
<b>CLASSIC CAESAR SALAD</b> <small>GFA</small>	6
<i>add on</i>   Oregon Coast Bay Shrimp or Crispy Calamari (+4)	
<b>TEMPURA PRAWNS</b>	10
<b>CRAB STUFFED MUSHROOMS</b>	12
Northwest mushrooms roasted with crab, shrimp and artichoke hearts.	
<b>POPCORN CHICKEN</b>	6
Crispy popcorn chicken with a spicy hatch chili sauce.	
<b>SMOKED SALMON DIP</b>	6
Capers, red onion and dill served with croccantini.	
<b>HOUSE-GROUND BURGER*</b>	10
With lettuce, tomato, pickles, onion mayo and secret sauce.	
<i>add on</i>   Cheese (+1)   French Fries (+2)   Double Patty (+2)	
<b>NORTHWEST MANILA CLAMS</b> <small>GFA</small>	14
Steamed in clam nectar with olive oil, garlic and lemon.	
<b>HAWAIIAN AHI POKE*</b> <small>GFA</small>	10
Served with homemade taro chips, wasabi aioli and ginger.	
<b>CRISPY CALAMARI WITH LEMON AIOLI</b>	14
<b>FRESH PUGET SOUND MUSSELS</b> <small>GFA</small>	12
With shallots, herbs and white wine.	
<b>DUNGENESS CRAB DIP</b>	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.