

ALL NIGHT HAPPY HOUR!

starters

CAESAR SALAD GFA 6.5

CRISP ROMAINE / PARMESAN /
HOMEMADE DRESSING / CROUTONS

SEASONAL SOUP 6 | 9

ASK YOUR SERVER FOR
TODAY'S SELECTION!

HEARTS OF ROMAINE 8.5

CRISP ROMAINE / BLUE CHEESE
DRESSING / HAZELNUTS / CHERRY
TOMATOES

SOURDOUGH BREAD 4

BASKET OF FRIES 6.5

WOODFIRE FAVORITES

BAR BURGER* GFA 10

CHARGRILLED / GRILLED
ONION-MAYO

MAKE IT A BURGER & FRIES! +3

FISH & CHIPS 14.5

2 PIECE TRUE COD / PANKO
CRUSTED / TARTAR SAUCE /
SEASONED FRENCH FRIES

CHICKEN WINGS 10.5

BONELESS WINGS / YOUR
CHOICE: THAI CHILI / SPICY
BUFFALO

MAC N' CHEESE 10.5

CAVATAPPI PASTA / SHARP
WHITE CHEDDAR / BUTTERED
BREAD CRUMBS

SAUSAGE & PEPPERONI PIZZA 11.5

ITALIAN SAUSAGE / SWEET
PEPPERS / MUSHROOMS /
BLACK OLIVES /
THREE-CHEESE BLEND

BBQ CHICKEN PIZZA 11.5

RED ONION / BLACK OLIVES
/ CILANTRO / SMOKED
MOZZARELLA / FONTINA
CHEESE / BBQ SAUCE

STEAMER CLAMS GFA 15

CLAM NECTAR / OLIVE OIL /
GARLIC / LEMON /
ANDOUILLE SAUSAGE

MARGHERITA PIZZA 10.5

FRESH MOZZARELLA /
PROVOLONE / TOMATO /
BALSAMIC GLAZE / FRESH
BASIL / LIME-SALT CRUST

N'AWLINS BBQ PRAWNS & SOURDOUGH 12.5

GARLIC BUTTER / CAJUN
SPICES / GRILLED
SOURDOUGH

CRISPY CALAMARI 13

TOASTED ALMOND-
ROMESCO AIOLI

CRISPY COD TACO 9

WARM FLOUR TORTILLA /
SALSA MAYO

MAKE IT TWO TACOS! +6

HAWAIIAN PORK & PINEAPPLE PIZZA 11.5

PULLED PORK / THREE
CHEESE BLEND /
SHISHITO PEPPERS / GRILLED
PINEAPPLE

BAKED GARLIC CHEESE 12.5

ROASTED GARLIC BULB
/ TOASTED BAGUETTES /
TOMATO-BASIL RELISH /
TOASTED HAZELNUT

TERIYAKI CHICKEN BURGER* GFA 12.5

GRILLED PINEAPPLE / JACK
CHEESE / CHARGRILLED
ONION MAYO / LETTUCE

MAKE IT A BURGER & FRIES! +3

ACTIVE MILITARY PERSONNEL, SHOW US YOUR MILITARY IDENTIFICATION AND RECEIVE A 10% MILITARY DISCOUNT.

*CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GFA GLUTEN FREE RECIPES AVAILABLE. PLEASE NOTIFY YOUR SERVER OF ANY DIETARY CONCERNS.

\$6.5 WELL DRINKS

ENJOY ANY WELL LIQUOR WITH
SODA, TONIC OR JUICE!

CRANBERRY LIME HARD SELTZER

VODKA / SELTZER / HINT OF LIME

BEST OF THE SEASON HARD LEMONADE

VODKA / HOMEMADE LEMONADE /
SEASONAL FRUIT

SIESTA FOREVER

TEQUILA / CAMPARI
GRAPEFRUIT JUICE / SERVED UP

\$8.5 LIBATIONS

MOSCOW MULE

VODKA / GINGER BEER / FRESH LIME / ICE

HOUSE MANHATTAN

BOURBON / SWEET VERMOUTH /
LUXARDO MARASCHINO CHERRY

APPLETINI

VODKA / SOUR APPLE PUCKER /
TRIPLE SEC / CINNAMON RIM

WOODFIRE MARGARITA

TEQUILA / TRIPLE SEC / LIME JUICE /
ORANGE JUICE / SHAKEN
OVER ICE / SALTED RIM

HOUSE MARTINI

VODKA OR GIN

HAPPY HOUR DRINKS

wines by the glass

CABERNET SAUVIGNON,
ANTHONY'S BURIED CANE 6.5

CHARDONNAY,
ANTHONY'S HEDGES FAMILY ESTATE. . 6.5

RIESLING,
CHATEAU STE. MICHELLE 7.5

PINOT GRIS,
LATAH CREEK WINE CELLARS 7.5

SPARKLING,
DOMAINE STE. MICHELLE BRUT 7.5

MERLOT,
RED DIAMOND 7.5

SAUVIGNON BLANC,
BARNARD GRIFFIN. 7.5

PINOT NOIR,
BIG FIRE BY R. STUART. 9.5

RED BLEND,
SPARKMAN CELLARS "WILDERNESS" . 9.5

MALBEC,
LATAH CREEK WINE CELLARS 9.5

CABERNET SAUVIGNON,
SAVIAH CELLARS "THE JACK" 9.5

beers

COORS LIGHT (BOTTLED). 4

PACIFICO (BOTTLED) 4

BUD LIGHT (BOTTLED). 4

NARROWS BREWING ANTHONY'S IPA . . 6

FARMSTRONG BREWING PILSNER 6

SCUTTLEBUTT BREWING PALE ALE 6

ALL OTHER DRAFT BEERS. 7