

HAPPY HOUR

|| Join us Monday through Friday 3 P.M. to 6:30 in our bar for food & drink ||

|| BEER & WINE

DRAFT BEER | \$6

Scuttlebutt Brewing Anthony's Pale Ale
Anthony's IPA by Narrows Brewing
Farmstrong Cold Beer Pilsner

GLASS WINES | \$6

Riesling - Chateau Ste. Michelle
Chardonnay - Anthony's by Buried Cane
Cabernet Sauvignon -
Anthony's by Buried Cane
Merlot - Red Diamond

GLASS WINES | \$8.5

Syrah - Boomtown by Dusted Valley
Sauvignon Blanc - Hedges Family Estate "CMS"
Pinot Gris - Latah Creek

WELL DRINKS | \$6

\$7 COCKTAILS

Appletini
Best of Season Seltzer
Hearthfire Hard Lemonade
Moscow Mule
Martini - or - Manhattan

|| HAPPY HOUR FOOD

SOUPS & SALADS

Fire Roasted Tomato Basil Soup | 6/9
Hearthfire's Classic Caesar | 6
With Parmesan Frico and bacon.
Hearts of Romaine Blue Cheese Salad | 7
With toasted hazelnuts.

Uncle Fred's Texas Chili | 9 / 12

A hearty chili with northwest sirloin,
hot italian sausage, onion, jalapenos, tomatoes,
roasted red peppers topped with creme fraiche, cheddar
cheese, chili cheese chips and parsley.

FUN FOODS

Wild Salmon Swimmers | 12
Served with tomato basil mayo.
Seared Tenderloin Strips* | 14
Tenderloin strips seared with red onion
and garlic-tamari lime glaze.
Hearthfire Sweet Potato Fries | 8
Served with curried ketchup.
Tempura Portobello Mushroom | 9
Crispy panko crusted slices of portobello mushrooms.
Served with almond romesco aioli.
Dungeness Crab, Shrimp & Artichoke Dip | 15
Served with homemade flatbread.

*Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.

GF We can make this item using "gluten free" ingredients. Please notify your server if you have any dietary concerns.