HAPPY HOUR MENU
JOIN US MONDAY - FRIDAY 3 P.M. TO 6:30 IN OUR BAR

HAPPY HOUR FOOD

**TOMATO BASIL SOUP** 6 | 9
Fire roasted tomato basil soup topped with crème fraîche.

**CLASSIC CAESAR SALAD** GFA 6
With Parmesan frico and bacon.

**HEARTS OF ROMAINE** 7
Crisp romaine with blue cheese crumbles, toasted hazelnuts and blue cheese dressing.

**UNCLE FRED’S STEAK CHILI** 9 | 12
A hearty chili with northwest sirloin, hot Italian sausage, onion, jalapenos, tomatoes, roasted red peppers topped with crème fraîche, cheddar cheese, chili cheese chips and parsley.

**HALF DUNGENESS CRAB** 14
Served chilled in the shell with Louie dressing.

**ELOTE ‘STREET CORN’** 8
Corn on the cob, mayo, chili-lime seasoning & cheese

**CRAB & SHRIMP DIP** 15
A warm mix of Dungeness crab, Oregon Coast bay shrimp, artichoke and Parmesan served with flatbread.

**WILD SALMON SWIMMERS** 12
Served with sundried tomato basil mayo.

**CORN & CRAB SOUFFLE** 12
With a hatch chile and avocado cream.

**SHAKING BEEF*** 14
Tender beef seared with red onion, hot red peppers and a garlic-tamari lime glaze

BEER & WINE

**DRAFT BEER | $6**
Scuttlebutt Brewing Anthony’s Pale Ale
Narrows Brewing Anthony’s IPA
Farmstrong Cold Beer Pilsner

**GLASS WINES | $7**
Riesling - Chateau Ste. Michelle
Chardonnay - Anthony’s by Buried Cane
Cabernet Sauvignon - Anthony’s by Buried Cane
Merlot - Red Diamond
Rose - Sparkman Cellars “This Old Porch”

**GLASS WINES | $9**
Syrah - Boomtown by Dusted Valley
Sauvignon Blanc - Hedges Family Estate “CMS”
Pinot Gris - Latah Creek

**$7.5 COCKTAILS**
Appletini
Hearthifre Hard Lemonade
‘Best of Season’ Seltzer
Moscow Mule
Martini -or- Manhattan

**$6.5 WELL DRINKS**

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

GFA  WE CAN MAKE THIS ITEM USING “GLUTEN FREE” INGREDIENTS. PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY DIETARY CONCERNS.