

HAPPY HOUR MENU

Daily 3:00 p.m. to 6:00 p.m. in our bar!

STARTERS

Add Rotsisserie Chicken or Oregon Coast Bay shrimp to your salad! +5

CAESAR SALAD GFA

With homemade dressing.

6

HEARTS OF ROMAINE

Topped with blue cheese and toasted hazelnuts.

8

FIRE ROASTED

TOMATO BASIL SOUP

Topped with creme fraiche.

6 | 9

SOURDOUGH BREAD

6

BASKET OF FRENCH FRIES

6



\$13 SPECIAL BAR MEALS

SAUSAGE & PEPPERONI PIZZA

Sweet peppers, mushrooms, olives and our three cheese blend.

CRISPY COD TACOS

On warm flour tortillas with salsa mayo.

TRUE COD 'N CHIPS

Two pieces of panko crusted Bering Sea true cod.

BAR BURGER* GFA

Chargrilled to your liking and served with grilled onion mayo.

Make it a Burger & Fries! +2

MARGARITA PIZZA

Fresh mozzarella, provolone, tomato and fresh basil with a lime salt crust. Drizzled with a balsamic glaze.

BARBECUED CHICKEN PIZZA

Red onions, black olives, cilantro, smoked mozzarella and Fontina cheese.

TO SHARE

CRISPY CALAMARI

With toasted almond romesco aioli.

12

FRIED PICKLES

With lemon pepepr aioli.

8

MANILA CLAMS GFA

With Andouille sausage.

14

BONELESS CHICKEN WINGS

Your choice of spicy buffalo or Thai chili sauce.

11

COWBOY CAVIAR GFA

Tomatoes, onions, cilantro, fresh corn and black eyed peas tossed with Oregon Coast bay shrimp and avocado. Served with corn tortilla chips.

10

ROASTED GARLIC CHEESE

With baguettes, fresh tomato-basil relish and toasted hazelnuts.

12

CARAMELIZED BRIE & FRUIT

With rosemary honey drizzle and croccantini.

12

GFA Gluten free recipes available. Please notify your server of any dietary concerns.

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

BEER & WINE

- \$6 GLASS WINES -

Riesling - Columbia Crest

Chardonnay -
Anthony's by Buried Cane

Pinot Gris -
Latah Creek Wine Cellars

Sauvignon Blanc - Barnard Griffin

Cabernet Sauvignon -
Anthony's by Buried Cane

Sparkling - Domaine Ste. Michelle
Brut & Brut Rose

- \$8.5 GLASS WINES -

Pinot Noir - Big Fire

Red Blend -
Sparkman Cellars "Wilderness"

Merlot - Red Diamond

Cabernet Sauvignon -
Saviiah Cellars "The Jack"

- \$6 BEERS -

Farmstrong Brewing -
Cold Beer Pilsner

Scuttlebutt Brewing -
Anthony's Pale Ale

Narrows Brewing -
Anthony's IPA

- \$7 BEERS -

All other local draft beer and cider selections.

HAPPY HOUR DRINKS

Daily 3:00 p.m. to 6:00 p.m. in our bar!

\$7 LIBATIONS

BEST OF THE SEASON HARD LEMONADE

Seasonal local fruit with homemade lemonade
"spiked" with Heritage Batch No. 12 Vodka.

MOSCOW MULE

Heritage Batch No. 12 Vodka, Ginger beer,
fresh lime served over ice.

HOUSE MANHATTAN

Bourbon, sweet vermouth and
a Luxardo Maraschino cherry.

APPLETINI

Heritage Batch No. 12 Vodka, Sour Apple
Pucker, triple sec with a cinnamon sugar rim.

WOODFIRE MARGARITA

Tequila, triple sec, lime juice, orange juice
shaken over ice with a salted rim.

HOUSE MARTINI

With your choice of vodka or gin.

CRANBERRY LIME HARD SELTZER

Our spin on a hard seltzer. A light,
refreshing cranberry seltzer spiked
with vodka and a hint of lime.