**Caesar Salad**  
GFA  
6  
With homemade dressing.

**Fire Roasted Tomato Basil Soup**  
6 | 9  
Topped with creme fraiche.

**Hearts of Romaine**  
8  
Topped with blue cheese and toasted hazelnuts.

**Crispy Cod Tacos**  
9  
Crispy cod tacos.  
Served with salsa mayo.

**Crispy Calamari**  
12  
With toasted almond romesco aioli.

**Manila Clams**  
14  
GFA  
With Andouille sausage.

**Sourdough Bread**  
6  
Basket of French Fries  
6

$13 SPECIAL BAR MEALS

**Sausage & Pepperoni Pizza**  
Sweet peppers, mushrooms, olives and our three cheese blend.

**Bar Burger**  
GFA  
Chargrilled to your liking and served with grilled onion mayo.  
Make it a Burger & Fries! +2

**Crispy Cod ’n Chips**  
Two pieces of panko crusted Bering Sea true cod.

**Crispy Calamari**  
12  
With toasted almond romesco aioli.

**Fried Pickles**  
8  
With lemon pepper aioli.

**Boneless Chicken Wings**  
11  
Your choice of spicy buffalo or Thai chili sauce.

**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.

**Manila Clams**  
14  
GFA  
With Andouille sausage.

**Caramelized Brie & Fruit**  
12  
With rosemary honey drizzle and croccantini.

**Roasted Garlic Cheese**  
12  
With baguettes, fresh tomato-basil relish and toasted hazelnuts.

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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 - Saviah Cellars “The Jack”

- $6 BEERS -
  Farmstrong Brewing - Cold Beer Pilsner
  Scuttlebutt Brewing - Anthony’s Pale Ale
  Narrows Brewing - Anthony’s IPA

- $7 BEERS -
  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.

HAPPY HOUR DRINKS

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