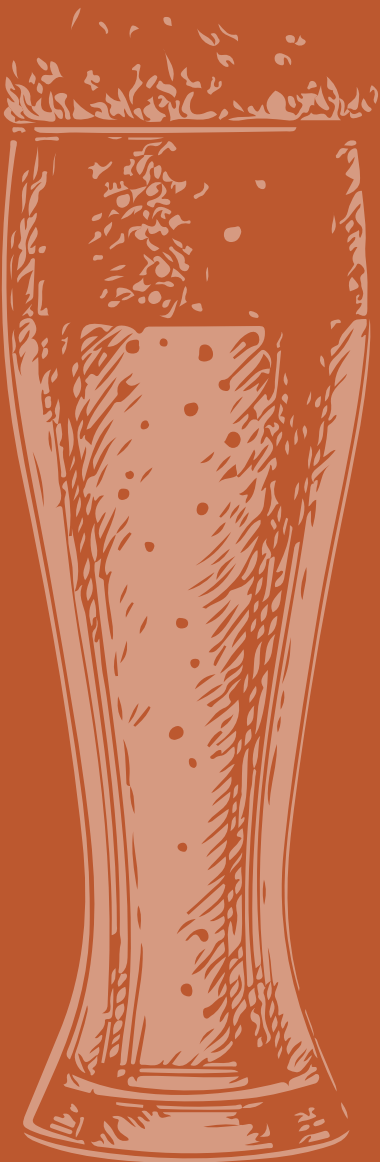


ON THE PATIO

959 W. FRONT STREET • ANTHONYS.COM



SOUP & SALAD

Anthony's Clam Chowder

Bowl of creamy chowder with bacon and potatoes | 12

N.W. Seasonal Salad GF

Ask your server for today's seasonal selection | 11

SMALL PLATES

Boise's Zeppole Bakery Sourdough

Served with butter | 6

Dungeness Crab, Shrimp & Artichoke Dip

Served with toasted sourdough bread bites | 19

*Hawaiian Ahi Nachos**

Traditional Hawaiian ahi poke served on a homemade taro chip with wasabi aioli | 18

Peel & Eat Cilantro Poached Prawns GF

Cilantro poached wild prawns served with cocktail sauce.

1/2 Dozen | 8.5 Dozen | 16

*Oysters on the Half Shell** GF

Served with cucumber mignoette and cocktail sauce.

Your server will describe today's selection | MP

CASUAL FARE

The Boise Cheeseburger GF

Grilled to your liking with lettuce, tomato, and onion mayo.

Served with Simplot French fries | 18

Buttermilk Fried Chicken Sandwich

With chili garlic sauce, homemade apple cider slaw

and namasu pickles. Served with Simplot French fries | 18

Chargrilled Mahi Mahi Tacos

With lime and cilantro in a warm flour tortilla with cabbage,

tomatoes and salsa mayo. Served with chips and salsa | 19

Wild Alaska Lingcod & Chips

Three pieces dipped in our award-winning tempura.

Served with Simplot French fries | 24

Grilled Mahi Mahi Sandwich

Blackfish seasoning, Yuzu Kosho remoulade, Bib lettuce,

tomato and onion. Served with Simplot French fries | 19

GF We can create this item using "gluten free" ingredients. Notify your server of any dietary concerns.

*May be cooked to your liking. Consuming raw and undercooked meats or seafood may increase your risk of foodborne illness.

HAPPY HOUR

Join us on the patio everyday for happy hour!

BEER, WINE & SPIRITS

\$5 DRAFT BEER

Woodland Empire Old Boise Lager
Payette Brewing Sofa King Sunny Hazy Pale
Bear Island Brewing Brewhouse #6 Pilsner
Fremont Brewing Lush IPA

\$7 WINES BY THE GLASS

WHITE WINES

Riesling - Chateau Ste Michelle
Pinot Gris - A to Z wineworks
Sauvignon Blanc - Chateau Ste Michelle
Chardonnay - Gordon Family Estate
Albarino - Idilico
Rose - Sparkman Cellars "This Old Porch"
Sparkling - Chateau Ste Michelle Brut

RED WINES

Merlot - Red Diamond
Cabernet Sauvignon - Saviah Cellars "The Jack"
Pinot Noir - Big Fire by R Stuart

\$5 WELL DRINKS

With tonic, sodas or juices

\$7 SPECIALTY COCKTAILS

Moscow Mule
Best of Season Hard Lemonade or Seltzer
Pimms Cup

HAPPY HOUR BITES

\$7 STARTERS

Cup of Anthony's Clam Chowder

Classic Caesar Salad **GF**

\$10 SMALL PLATES

1/2 Dozen Anthony's Select Oysters **GF**

Shaking Beef **GF**

Tenderloin filet strips, red onion, garlic,
tamari-lime glaze, crispy wontons, ginger slaw.

Crispy Calamari with Lemon Aioli

Steamed Manila Clams

Fresh tomato, red pepper, local Gem Pack chorizo,
yellow onion, steamed in lobster broth
and topped with gremolata.

Seasonal Vegetable Tempura

PATIO LIBATIONS

Aperol Spritz

Aperol, sparkling wine, soda | 11

Cassi's Pink Drink

Gin, fresh grapefruit, grapefruit, rosemary simple | 12

Old Fashioned

Claimed by some to be the first classic cocktail -
Ours is made with Seven Devils Straight Bourbon | 12.5

Prickly Pear

Pear puree, tequila, soda, lemon and lime over ice | 9

Pomegranate Drop

Vodka and cointreau muddled with
pomegranate, lemon, lime, orange | 11

Limoncello Ginger Drop

Limoncello, vodka, honey, ginger and fresh lemon
garnish with candied ginger | 10.5

SUNDAY HAPPY HOUR

Join us on Sundays for all day happy hour!

& LIVE MUSIC!

Featuring local musicians!

THE BLEND PATIO

@anthonysoise | www.anthonys.com

MONDAY-FRIDAY | 4 PM TO 8 PM

SATURDAY & SUNDAY | 2 PM TO 8 PM

HAPPY HOUR | EVERYDAY

**The Blend Patio menu and Happy Hour available
in our bar on excessive heat days*