

## FAVORITES UNDER \$10

<b>CREAMY CLAM CHOWDER</b>	5   8	<b>POPCORN CHICKEN</b>	8
		<i>golden popcorn chicken, hatch chili aioli</i>	
<b>SMALL CAESAR SALAD</b> <small>GFA</small>	5	<b>BRUSCHETTA FLATBREAD</b>	8
<i>romaine, garlic croutons, Parmesan</i>		<i>lemon-garlic oil, three cheese blend, tomatoes, basil, balsamic reduction</i>	
<b>SIMPLE SALAD</b> <small>GFA</small>	5	<b>MAHI MAHI TACO &amp; CHIPS</b>	8
<i>cherry tomatoes, mixed greens, cucumber, red onion and your choice of dressing</i>		<i>chargrilled, warm flour tortilla, cabbage, salsa mayo, tomatoes, green onions, tortilla chips</i>	
<b>HEARTS OF ROMAINE</b>	8	<b>GREEN BEAN FRIES</b>	8
<i>garlic croutons, blue cheese dressing and toasted hazelnuts</i>		<i>lemon pepper aioli</i>	
<b>TEMPURA CHICKEN STRIPS</b>	9	<b>GARLIC CHEESE BREAD</b>	5
<i>Thai style or spicy buffalo</i>			

## FAVORITES UNDER \$15

<b>PROSCIUTTO FIG PIZZA</b> <small>GFA</small>	12	<b>PALERMO PIZZA</b> <small>GFA</small>	10
<i>Bartlett pears, figs, caramelized onion, prosciutto, arugula and a balsamic drizzle</i>		<i>sausage, pepperoni, red sauce, mushrooms, olives, red onion, smoked mozzarella, Fontina and provolone cheese</i>	
<b>STEAMED MANILA CLAMS</b>	14	<b>CRISPY PANKO TRUE COD &amp; CHIPS</b>	12
<i>white wine, butter, garlic, lemon-herb broth</i>		<i>two pieces of Alaska cod, tartar sauce</i>	
<b>MOLLY'S GARDEN PIZZA</b> <small>GFA</small>	10.5	<b>LAKESIDE BURGER*</b>	12
<i>mushrooms, caramelized onion, Roma tomatoes, artichoke hearts, olives, fresh basil, roasted red peppers, basil pesto, goat cheese</i>		<i>grilled to your liking, lettuce, tomato, onion-mayo <b>add fries + \$3.5</b></i>	
<b>CALAMARI FRITTI</b>	12	<b>CRAB, SHRIMP &amp; ARTICHOKE DIP</b>	12
<i>golden calamari, lemon pepper aioli</i>		<i>Dungeness crab, shrimp, artichokes, onion, cream cheese, Parmesan, flatbread</i>	
<b>CARAMELIZED BRIE &amp; FRUIT</b>	12	<b>BARBECUE CHICKEN PIZZA</b> <small>GFA</small>	10.5
<i>rosemary-honey drizzle, croccantini</i>		<i>red onions, black olives, cilantro, smoked mozzarella, Fontina and provolone cheese, barbecue sauce</i>	

\*MAY BE COOKED TO ORDER. 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.



## \$7 DRAFT BEER

FARMSTRONG COLD BEER PILSNER  
MOUNT VERNON, WA

NARROWS BREWING IPA  
TACOMA, WA

SCUTTLEBUTT BREWING PALE ALE  
EVERETT, WA

COORS LIGHT  
USA

GEORGETOWN MANNY'S PALE ALE  
SEATTLE, WA

MAC & JACKS' AFRICAN AMBER  
REDMOND, WA

## WINES BY GLASS

We offer 6 ounce pours on happy hour!

**\$7.5**

MERLOT  
RED DIAMOND

CHARDONNAY  
GORDON ESTATE

RIESLING  
CHATEAU STE. MICHELLE

**\$9**

SAUVIGNON BLANC  
BARNARD GRIFFIN

CABERNET SAUVIGNON  
14 HANDS

WHITE BLEND  
THURSTON WOLFE 'PGV'

SYRAH  
BOOMTOWN BY DUSTED VALLEY

## SIGNATURE COCKTAILS

VIOLET NEGRONI 10  
*Empress 1908 Gin, dry vermouth, lemon*

SEASONAL HARD LEMONADE 8.5  
*homemade lemonade, vodka,  
seasonal fresh fruit*

HOT BUTTERED RUM 9.5  
*homemade hot butter mix, rum*

BLACK WALNUT MANHATTAN 12  
*Buffalo Trace Bourbon, Skip Rock Distillers  
Nocino Liqueur, black walnut bitters*

MOSCOW MULE 8.5  
*vodka, ginger beer, lime over ice*

PALOMA 9  
*tequila, orange liqueur, lime juice,  
agave nectar, grapefruit juice*

## SHAKEN FAVORITES

PINK ROSE 9.5  
*Finlandia Wildberry & Rose Vodka, lemon,  
raspberry puree, soda, Sprite*

LAVENDER DROP 11.5  
*lavender vodka, lemon, raspberry sauce,  
lavender sugar rim*

WASHINGTON MARTINI 12  
*Double pour of Dry Fly vodka or gin,  
Noilly Pratt dry vermouth*

POMEGRANATE PEACH 10  
*pomegranate vodka, peach schnapps,  
peach puree, pomegranate juice, sugar rim*