

HAPPY HOUR

PROSCIUTTO FIG PIZZA 12

Bartlett pears, figs, caramelized onion, prosciutto, arugula and a balsamic drizzle

STEAMED MANILA CLAMS 14

white wine, butter, garlic, lemon-herb broth

MOLLY'S GARDEN PIZZA 10.5

mushrooms, caramelized onion, Roma tomatoes, artichoke hearts, olives, fresh basil, roasted red peppers, basil pesto, goat cheese

CALAMARI FRITTI 12

golden calamari, lemon pepper aioli

PALERMO PIZZA 10

sausage, pepperoni, red sauce, mushrooms, olives, red onion, smoked mozzarella, Fontina and provolone cheese

CRISPY TRUE COD & CHIPS 12

two pieces of Alaska cod, panko crusted, tartar sauce

MARGHERITA 10.5

fresh mozzarella, Provolone, tomato, balsamic glaze, fresh basil, lime-salt crust

LAKESIDE BURGER* 12

*grilled to your liking, lettuce, tomato, onion-mayo **add fries + \$3.5***

CRAB, SHRIMP & ARTICHOKE DIP 12

Dungeness crab, shrimp, artichokes, onion, cream cheese, Parmesan, served with flatbread

UNDER \$10

CREAMY CLAM CHOWDER

clams, bacon, red potatoes

5 | 8

SMALL CAESAR SALAD **GFA**

romaine, garlic croutons, Parmesan

5

SIMPLE SALAD **GFA**

cherry tomatoes, mixed greens, cucumber, red onion and your choice of dressing

5

TEMPURA CHICKEN STRIPS

Thai style or spicy buffalo

9

BRUSCHETTA FLATBREAD

lemon-garlic oil, three cheese blend, tomatoes, basil, balsamic reduction

8

MAHI MAHI TACO & CHIPS

chargrilled, warm flour tortilla, cabbage, salsa mayo, tomatoes, green onions, tortilla chips

8

GREEN BEAN FRIES

lemon pepper aioli

8

***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*

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*