

HAPPY HOUR LIBATIONS

HAPPY HOUR BEER

BOISE BREWING BROAD STREET BLONDE	7
SOCKEYE BREWING ANGEL'S PERCH AMBER	7

HAPPY HOUR WINE

PINOT GRIS - NINE HATS BY LONG SHADOWS	7.5
CHARDONNAY - CHATEAU STE. MICHELLE	7.5
MERLOT - RED DIAMOND	7.5
ROSÉ - BARNARD GRIFFIN	7.5
SAUVIGNON BLANC - HEDGES FAMILY ESTATE "CMS"	7.5
CABERNET SAUVIGNON - SAVIAH "THE JACK"	9.5
PINOT NOIR - BIG FIRE BY R. STUART	9.5

HAPPY HOUR COCKTAILS

WELL DRINKS	7.5
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Well liquor with soda, tonic or juice.

MOSCOW MULE	8.5
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The classic 1940's cocktail with vodka and Cock & Bull Ginger Beer over ice.

APEROL SPRITZ	9
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Aperol, sparkling wine and soda served over ice.

POM PALOMA	8.5
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Tequila, pomegranate juice, grapefruit juice and lemon lime soda over ice.

BITTER BEES KNEES	9.5
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Dry Fly Gin shaken with fresh lemon juice, honey syrup and rhubarb bitters.

ANTHONY'S HARD LEMONADE	8.5
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Homemade lemonade with vodka.

POMEGRANATE DROP	10.5
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Vodka and Cointreau muddled with pomegranate, lemon, lime and orange.

ERIK'S STRAWBERRY SHORTCAKE MARTINI	10
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Citron vodka, fresh strawberry sauce, lemon juice, served in a graham cracker rimmed glass.

CABRERA WHISKEY SOUR*	9
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Seven Devils bourbon, lemon juice, egg white, Luxardo cherry.

SPECIALTY COCKTAILS

PAPER PLANE	15
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Buffalo Trace Bourbon, Aperol, amaro liqueur and lemon juice.

VALLEY OLD FASHIONED	15
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Claimed by some to be the first classic cocktail from the 1800's - made with Seven Devils Straight Bourbon.

SPICY CUCUMBER COLLINS	14.5
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St-Germain and gin muddled with fresh mint, jalapeno and cucumber. Garnished with a cucumber ribbon.

PRICKLY PEAR	12
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Pear purée, tequila, soda, lemon and lime over ice.

POMEGRANATE DROP	15
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Vodka and Cointreau muddled with pomegranate, lemon, lime and orange.

BITTER BEES KNEES	13
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Dry Fly Gin shaken with fresh lemon juice, honey syrup and rhubarb bitters.

SIESTA FOREVER	12
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Tequila, Campari, grapefruit juice and lime. Served up.

ROASTED PEAR MARTINI	15
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Grey Goose Pear Vodka, Riesling and pear purée in a cinnamon rimmed glass.

POM PALOMA	12
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Tequila, pomegranate juice, grapefruit juice and lemon lime soda over ice.

NUTTY BULLEIT	15
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Bulleit Bourbon, Frangelico and Carpano Antica over ice with an orange peel.

LIMONCELLO GINGER DROP	13
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Limoncello, vodka, honey, ginger and fresh lemon garnished with candied ginger.

VALLEY MARTINI	15
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A double pour of Old Boise Gin or Koenig Potato Vodka shaken with Noilly Pratt Vermouth.

APEROL SPRITZ	13.5
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Aperol, sparkling wine and soda served over ice with an orange.

BOISE BAR BITES

BITES UNDER \$10

SOURDOUGH BREAD	5
ANTHONY'S CLAM CHOWDER	5 9
CLASSIC CAESAR <small>GFA</small>	5

add on | Oregon Coast Bay Shrimp or Crispy Calamari (+5)

STEELHEAD CROCCANTINI	10
Chargrilled with sundried tomato basil butter over a bed of champ potatoes. Served on a croccantini.	

BAR BURGER* <small>GFA</small>	10
With lettuce, tomato, pickles, onion mayo and secret sauce.	

add on | Cheese (+1.5) | French Fries (+2.5)
Double Patty (+3)

FUN UNDER \$15

PANCETTA WRAPPED PRAWNS	14
Three prawns chargrilled with aioli.	

CRISPY CALAMARI WITH LEMON AIOLI	14
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POPCORN SHRIMP	11
Served with cajun aioli.	

BANG BANG CHICKEN <u>OR</u> PRAWNS	14
Crispy chicken or prawns with a spicy Korean sauce and toasted sesame seeds.	

NORTHWEST MANILA CLAMS <small>GFA</small>	15
Steamed in lobster broth with fresh tomato, red pepper, chorizo, yellow onion and topped with gremolata.	

CHEF MATT'S JALAPENO POPPERS	12
Panko crusted jalapenos with Riverence smoked trout cream cheese filling and served with red pepper jelly.	

all night HAPPY HOUR

FRESH OYSTERS ON THE HALF SHELL* GFA

TOTTEN | 2 KUMAMOTO | 5.25

Our oyster selection may vary, please ask your server for today's availability and selection.

BOISE FAVORITES

ALASKA WEATHERVANE SCALLOPS <small>GFA</small>	18
With bacon jam.	

SHAKING BEEF* <small>GFA</small>	16
Tender beef, hot red peppers, red onion, garlic, tamari-lime glaze, and iceberg lettuce.	

DUNGENESS CRAB DIP	16
A warm mix of Dungeness crab, Oregon Coast bay shrimp and artichoke served with toasted sourdough.	

AHI STACK* <small>GFA</small>	18
Pacific ahi, sesame-tamari, avocado, furikake.	

HALF DUNGENESS CRAB <small>GFA</small>	19
Served with homemade Louie dressing.	

TEMPURA AHI ROLL	18
With fresh ginger sauce.	

GLUTEN FREE AVAILABLE - GFA

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