

VODKA

ABSOLUT	10.5
DRY FLY*	11
CHOPIN	11
BELVEDERE	12
OOLA*	12
KETEL ONE	12
TITO'S	12
GREY GOOSE	13
GREY GOOSE LA POIRE	13

GIN

BOMBAY	10
BEEFEATERS	10.5
DRY FLY*	11
BOMBAY SAPPHIRE	12
TANQUERAY	12
HENDRICK'S	12.5
EMPRESS 1908 INDIGO	12

TEQUILA

CUERVO GOLD	10
HORNITOS REPOSADO	12
CAZADORES REPOSADO	12
400 CONEJOS MEZCAL	13
PATRÓN SILVER	14
HERRADURA AÑEJO	14
CASAMIGOS BLANCO	15

RUM

BACARDI LIGHT	10
CAPTAIN MORGAN ORIGINAL SPICED	10
APPLETON ESTATE - 12 YEAR	14

WHISKEY/WHISKY

CANADIAN CLUB	9.5
BLACK VELVET	9.5
MACNAUGHTON	9.5
SEAGRAM'S SEVEN CROWN	9.5
JACK DANIEL'S BLACK	11
PENDLETON	12
BUFFALO TRACE	12
DRY FLY WHEAT*	12
BULLEIT RYE	12.5
CROWN ROYAL	12.5
MAKER'S MARK	13
WOODINVILLE RYE*	14
KNOB CREEK - 9 YEAR	13.5
BASIL HAYDEN - 8 YEAR	14
BLANTON'S SINGLE BARREL	18

SPECIALTY COCKTAILS

CRAB CRACKER

Your choice of tequila or rum mixed with lime juice, fresh orange juice and orange liqueur with a salted rim.

12

ROASTED PEAR MARTINI

Grey Goose La Poire Vodka, Chateau Ste. Michelle Riesling and pear purée in a cinnamon rimmed glass.

15

LIMONCELLO GINGER DROP

Limoncello, vodka, honey, ginger and fresh lemon garnished with candied ginger.

13

UPTOWN MARTINI OR MANHATTAN

A double pour of Dry Fly Whiskey, Vodka or Gin shaken with Noilly Pratt Vermouth.

15

FRENCH 75

With Ste. Michelle Brut, gin and lemon.

12

N.W. OLD FASHIONED

Ours is made with Dry Fly Bourbon.

15

CUCUMBER COOLER

St-Germain, gin, fresh mint, fresh cucumber and soda.

13.5

RYE SPEAKEASY

Woodinville Rye Whiskey muddled with Carpano Antica, fresh orange and a cherry.

15

POMEGRANATE DROP

Vodka and Cointreau muddled with pomegranate, lemon, lime and orange.

15

NUTTY BULLEIT

Bulleit Bourbon, Frangelico and Carpano Antica over a large ice cube with an orange peel.

15

PRICKLY PEAR

Pear purée, tequila, soda, lemon and lime over ice.

12

HAPPY HOUR

Join us *daily* all night long
in our bar and deck for food & drink!

BEER & WINE

DRAFT BEERS | \$6

FARMSTRONG COLD BEER PILSNER MT. VERNON, WA
SCUTTLEBUTT BREWING ANTHONY'S PALE ALE EVERETT, WA
NARROWS BREWING ANTHONY'S IPA TACOMA, WA

GLASS WINES | \$7

RIESLING - CHATEAU STE MICHELLE COLUMBIA VALLEY
CHARDONNAY - ANTHONY'S BY HEDGES COLUMBIA VALLEY
CABERNET SAUVIGNON -
ANTHONY'S BY SPARKMAN CELLARS COLUMBIA VALLEY
MERLOT - RED DIAMOND WASHINGTON

GLASS WINES | \$9

SAUVIGNON BLANC -
BARNARD GRIFFIN WINERY COLUMBIA VALLEY
PINOT NOIR - BIG FIRE BY R. STUART WILLAMETTE VALLEY

COCKTAILS

SPECIALTY COCKTAILS | \$7.5

BEST OF THE SEASON HARD LEMONADE
Our homemade lemonade with vodka and seasonal fruit.

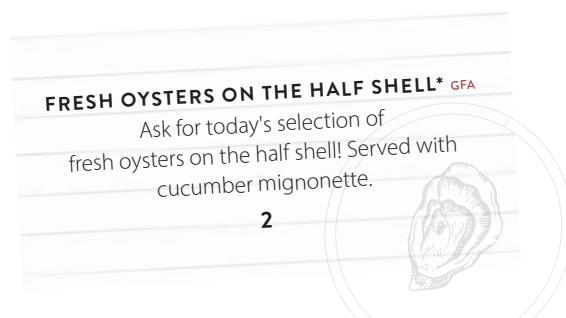
BEST OF THE SEASON HARD SELTZER
Ask about today's best of season selection!

MOSCOW MULE
Vodka, ginger beer and lime served over ice.

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

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

MARGARITA
Tequila, triple sec and lime juice served over ice.



HAPPY HOUR BITES

ANTHONY'S AWARD-WINNING CLAM CHOWDER 5.5 | 10

GREMOLATA FRENCH FRIES 5

PEEL N' EAT PRAWNS 1 ea.
With homemade cocktail sauce.

CHEESE CURD BITES 9
Served with spicy pepper jelly.

CLASSIC CAESAR SALAD GFA 5

NORTHWEST SHELLFISH COMBO GFA 12
Manila clams and mussels steamed in clam nectar with olive oil, garlic and lemon.

BANG BANG CHICKEN 11
Crispy chicken with a spicy Korean sauce and toasted sesame seeds.

HAWAIIAN AHI POKE* GFA 10
Served with homemade taro chips, wasabi aioli and ginger.

CRISPY CALAMARI WITH LEMON AIOLI 12

HEARTS OF ROMAINE 6
Crisp romaine with blue cheese crumbles, toasted hazelnuts and blue cheese dressing.

add on | Shrimp (+2)

SLIDERS 10
Two sliders with lettuce, tomato, pickles, onion mayo & secret sauce.

WILD SALMON SWIMMERS 10
With sundried tomato basil mayo.

ALASKA BAIRDI SNOW CRAB GFA 10
Chilled and served with homemade Louie dressing.

GLUTEN FREE AVAILABLE - GFA

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