HAPPYHOUR

BEER & WINE

DRAFT BEERS | \$6

COORS LIGHT GOLDEN, CO

DRAFT BEERS | \$7

GOODLIFE BREWING SWEET AS! PACIFIC ALE BEND, OR

VAN HENION HELLES LAGER BEND, OR

VAN HENION KÖLSCH BEND, OR

DESCHUTES BREWERY BLACK BUTTE PORTER BEND, OR

CASCADE LAKES LOTUS PILSNER REDMOND, OR

DESCHUTES BREWERY FRESH HAZE IPA BEND, OR

GLASS WINES | \$7.5

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 | \$9.5

CABERNET SAUVIGNON SAVIAH CELLARS "THE JACK" COLUMBIA VALLEY

PINOT NOIR - BIG FIRE BY R. STUART WILLAMETTE VALLEY

SYRAH - BOOMTOWN BY DUSTED VALLEY WASHINGTON

SAUVIGNON BLANC - SPARKMAN CELLARS "PEARL" COLUMBIA VALLEY

"ANTHONY'S CHARDONNAY" COLUMBIA VALLEY

COCKTAILS

SPECIALTY COCKTAILS | \$8.5

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

Teguila, triple sec, and lime juice served over ice.

Join us Monday through Friday from 3:00 to 5:30 in our bar for food & drink. Not available on holidays or concert nights.

HAPPY HOUR

| ANTHONY'S AWARD-WINNING CLAM CHOWDER | 5.5 10 |
|---|------------------------|
| CLASSIC CAESAR SALAD GFA | 6 |
| TEMPURA PRAWNS | 10 |
| SOURDOUGH BREAD | 5 |
| TEMPURA GREEN BEANS With orange saffron aioli and tamari sauce. | 8 |
| CRAB & SHRIMP DIP A warm mix of Dungeness crab, Oregon Coast bay shrimp and artichoke served with toasted sourdough bread. | 19 |
| FISH & CHIPS Two pieces of wild Alaska true cod panko crusted. Served with tartar sauce. | 12 |
| BANG BANG CHICKEN Crispy chicken with a spicy Korean sauce and toasted sesar | 11 ne seeds. |
| BAR BURGER* With lettuce, tomato, pickles, onion mayo and secret sauce. | 10 |
| add on Cheese (+1.5) French Fries (+2.5) Double | le Patty (+3) |
| NORTHWEST MANILA CLAMS GFA Steamed in clam nectar with olive oil, garlic and lemon. | 15 |
| CRISPY CALAMARI WITH LEMON AIOLI | 12 |
| FRESH PUGET SOUND MUSSELS GFA With shallots, herbs and white wine. | 14 |

GLUTEN FREE AVAILABLE - GFA

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