

HAPPY HOUR

BEER & WINE

DRAFT BEERS | \$7

WALLACE BREWING IDAHO SELECT LAGER, WALLACE ID
SCUTTLEBUTT BREWING ANTHONY'S PALE ALE, EVERETT WA
LAUGHING DOG BREWING MAN'S BEST FRIEND IPA, PONDERAY ID

GLASS WINES | \$7.5

RIESLING - KIONA, COLUMBIA VALLEY
SAUVIGNON BLANC -
HEDGES FAMILY ESTATE "CMS", COLUMBIA VALLEY
CABERNET SAUVIGNON -
SIMPLY BY MILBRANDT CELLARS, COLUMBIA VALLEY
MERLOT -
CHATEAU STE. MICHELLE INDIAN WELLS, WASHINGTON
CHARDONNAY -
SAWTOOTH ESTATE WINERY, SNAKE RIVER VALLEY

GLASS WINES | \$9.5

ALBARIÑO - IDILICO, YAKIMA VALLEY
PINOT NOIR - FIRESTEED CELLARS, OREGON
CHARDONNAY -
NINE HATS BY LONG SHADOWS, 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, lime, served over ice.

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

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

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

WELL DRINKS | \$7.5

WELL LIQUOR WITH SODA, TONIC, OR JUICE

Join us daily from
3:00 to close in our *bar* for food & drink.

HAPPY HOUR

OYSTER SHOOTER*

Served traditional with cocktail sauce & lemon or
"Leche de Tigr" style with lime.

2.5

FRESH OYSTER ON THE HALF SHELL*

Please ask your server for today's selection.

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ANTHONY'S AWARD-WINNING CLAM CHOWDER 6 | 11

CLASSIC CAESAR SALAD **GFA** 7

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

SOURDOUGH BREAD 6

TEMPURA PRAWNS 12

Ocean prawns in our award-winning tempura batter.

SEARED TENDERLOIN POKE* **GFA** 15

Seared tenderloin with sweet sesame-tamari sauce and
crispy rice noodles.

CRAB STUFFED MUSHROOMS 15

Northwest mushrooms roasted with crab, shrimp
and artichoke hearts.

CHARGRILLED BURGER* 10

With lettuce, tomato, pickles, onion mayo and secret sauce.

add on | Cheese (+2) | French Fries (+3) | Double Patty (+4)

NORTHWEST MANILA CLAMS **GFA** 16

Steamed in clam nectar with olive oil, garlic and lemon.

CRISPY CALAMARI WITH LEMON AIOLI 16

FRESH PUGET SOUND MUSSELS **GFA** 14

With shallots, herbs and white wine.

GLUTEN FREE AVAILABLE - GFA

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