

# HAPPY HOUR

## BEER & WINE

### DRAFT BEERS | \$7

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

### GLASS WINES | \$7.5

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

SAUVIGNON BLANC -  
SPARKMAN CELLARS "PEARL" COLUMBIA VALLEY  
PINOT NOIR - BIG FIRE BY R. STUART WILLAMETTE 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**  
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 6:30  
in the *Shorline Room* for food & drink.

## HAPPY HOUR

### OYSTER SHOOTER\*

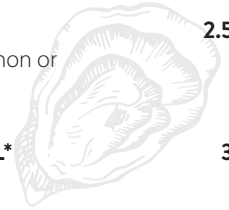
Served traditional with cocktail sauce & lemon or  
"Leche de Tigra" style with lime.

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

**SOURDOUGH BREAD** 6

**CLASSIC CAESAR SALAD** **GFA** 8

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

**TEMPURA PRAWNS** 12

**CRAB STUFFED MUSHROOMS** 16

Northwest mushrooms roasted with crab, shrimp  
and artichoke hearts.

**BANG BANG CHICKEN** 12

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

**CHARGRILLED BURGER\*** 12

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.

**HAWAIIAN AHI POKE\*** **GFA** 12

Served with homemade taro chips, wasabi aioli and ginger.

**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.