

HAPPY HOUR

BOTTLED BEER | \$6

BUD LIGHT & BUDWEISER | PACIFICO
HEINEKEN ZERO (NA) | ATHLETIC BREWING RUN WILD IPA (NA)
MODELO ESPECIAL | DESCHUTES BLACK BUTTE PORTER
SILVER CITY RIDGETOP RED ALE | WIDMER HEFEWEIZEN

DRAFT BEER | \$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 "PEARL" COLUMBIA VALLEY
PINOT NOIR - BIG FIRE BY R. STUART WILLAMETTE VALLEY
ROSE - L'ECOLE NO. 41 "GRENACHE ROSE" HORSE HEAVEN HILLS
SYRAH - BOOMTOWN BY DUSTED VALLEY COLUMBIA VALLEY
PINOT GRIS - A TO Z WINEWORKS OREGON
"ANTHONY'S CHARDONNAY" COLUMBIA VALLEY

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

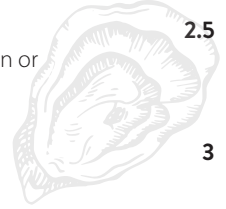
Join us Monday - Friday from 4:00 to 6:30 &
Sunday from 2:00 to 5:30 in our *bar* for food & drink.

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 (+4)

TEMPURA PRAWNS 12

CRAB STUFFED MUSHROOMS 17

Northwest mushrooms roasted with crab, shrimp
and artichoke hearts.

BANG BANG CHICKEN 12

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

HOUSE-GROUND 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.

SPICY AHI NACHOS* 16

Served on sweet wonton chips.

HECTOR'S AUTHENTIC SALSA & CHIPS 11

Hand made with a mortar and pestle, served with
avocado and blue corn chips.

CRISPY CALAMARI WITH LEMON AIOLI 17

FRESH PUGET SOUND MUSSELS **GFA** 14

With shallots, herbs and white wine.

GLUTEN FREE AVAILABLE - GFA

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