

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
- PINOT GRIS - LATAH CREEK YAKIMA VALLEY

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
- SYRAH - BOOMTOWN BY DUSTED VALLEY WASHINGTON

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 close in our *bar* for food & drink.

HAPPY HOUR

OYSTER SHOOTER*

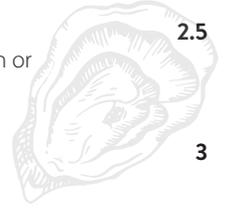
Served traditional with cocktail sauce & lemon or "Leche de Tigra" style with lime.

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 (+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.

HOUSE-GROUND 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.

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.