



Restaurant & Bar

Welcome To Happy Hour!!

7 days a week!

4:00-6pm

Dinner served from 4:00-9pm

\$1 off House Libations menu, Draught Beer, & Cider.

\$9 Cocktails:

Local Craft Vodka Martini
Brokers Gin Martini
Lunazul Blanco Margarita
Evan Williams Manhattan

\$8 House Wines:

White:

Tiamo Organic Pinot Grigio *IT*

Red:

Tiamo Organic Barbera *IT*

Happy Hour Bites:

\$8 Fried Sage Brussels Sprouts
\$13 Sesame Crusted Seared Ahi
\$13 Fried NW Oysters
\$13 Penn Cove Mussels
\$11 Burrata
\$9 Roasted Cauliflower
\$5 Caesar Salad
\$6 Lg Fries
\$8 Lg Parmesan Truffle Fries

For Dessert

Basque Burnt Cheesecake (v) -9-

Molten Chocolate Lava
Cake à la Mode (gf/v) -9-

Crème Brûlée L'Orange (gf/v) -9-

Coconut Cardamom & Pistachio
Rice Pudding (gf/v/vgn) -8-

2 Scoops of Olympic Mountain Madagascar
Vanilla Ice Cream w/ French
Chocolate Ganache -8-

After Dinner

Quinta do Portal Ruby Port	8
Warres Tawny Port	10
Dow's LBV Port	9
Cognac Park Pineau de Charentes	11

Brandy and Cognac

Remy Martin VSOP	12
Remy Martin 1738	14
Pierre Ferrand 1840	14
Pere Magloire VS Calvados	12

Liqueurs

Grand Marnier	11
Sambuca	9
B & B	10
DOM	10
Chartreuse VEP	40

Amari

Nardini	10
Amaro Nonino	14
Casoni del Ciclista	12
Fernet Branca	11

Caffe Umbria Bizarri Coffee

(Regular and Decaf) -3-

Hot Tea Selections -3-

*English Breakfast, Earl Grey, Green Tea, Lemon
Ginger, Chamomile, Peppermint, Orange Spice,
Chai Spiced*



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