

HAPPY HOUR SNACKS

- 2** Wasabi peas
Pecorino Romano garlic toast
- 3** Cup of our homemade soup
Sweet potato, spinach & goat cheese crepes
- 4** Sweet & spicy roasted hazelnuts
Oven roasted curry sweet potato wedges with cilantro yogurt dipping sauce
Meatloaf minis on silver dollar rolls with Tillamook cheddar
Roasted eggplant dip with tomato & cilantro served with crostinis, sugar snaps, celery & carrots
Cup of vegetarian chili topped with cheddar & sour cream
- 5** Bowl of our homemade soup
Black bean, cheddar & scallion quesadilla with pineapple salsa
Jeanne Moreau's spicy sesame noodles, soba noodles tossed with sesame sauce, served with pickled ginger and seaweed salad
- 6** Grilled chicken tikka skewers, 3 coriander, yogurt & spice marinated chicken skewers served over jasmine rice and vegetable pilaf
2 mini bourbon BBQ pulled pork sandwiches on silver dollar rolls
Grilled lamb Patty, seasoned ground lamb grilled and served over jasmine rice and vegetable pilaf with cilantro yogurt drizzle

SALADS & SUCH

- Wild mushroom, spinach & caramelized onion & Chevre tart 7
- Corn & Dungeness crab fritters with mango mustard drizzle 9
- Homemade pizza of the day (please allow 15 minutes) 10
- Balsamic roasted "portobello burger" on focaccia with avocado spread, caramelized onions & goat cheese 10
- Napoleon of Dungeness crab, bay shrimp & remoulade with avocado & mango salsa 12
- Our house salad of mixed greens with sesame ginger vinaigrette 6
- Iceberg wedge with creamy Oregon blue cheese dressing and chopped tomatoes 7
- Caesar,* traditional style with shaved Pecorino Romano cheese 9
- Roasted beet salad of spinach with green apples, chevre and creamy peppercorn drizzle 9
- Quesadilla salad, our quesadilla on the house salad 12
- Add to the above 5 salads:**
- Sesame maple seared tofu 4
- Sliced grilled chicken breast 5
- Cumin lime seared fish du jour 6
- 3 large basil grilled prawns 6
- Fresh roasted turkey Cobb salad, romaine, bacon, hard boiled egg, avocado, diced tomato, Oregon blue cheese & garlic buttermilk dressing 11
- Granny Smith apple & grilled chicken salad* over a bed of romaine with a balsamic vinaigrette and spiced candied hazelnuts 11
- Lamb salad, coffee & red wine braised leg of lamb over leaf spinach and jasmine rice salad made with marinated vegetables drizzled with dijonaise 12
- Grilled romaine & large prawn salad with basil, garlic, sliced tomatoes and Pecorino Romano cheese 14

HAPPY HOUR: Mon-Sat, 4:30-closing - Take \$1 off all beer & wine

C
O
C
K
T
A
I
L
S

OUR STANDARD TRIED AND TRUE – all 8 dollars

Blood Orange Old Fashioned

New take on an old classic with Bulleit bourbon and a splash of blood orange juice

Pomegranate Black Pepper Margarita

Good gold tequila, triple sec, pomegranate, lime & orange juices muddled with lime and cracked black pepper served on the rocks with a cayenne-sugared rim

French 57

A classic drink of Tanqueray Rangpur gin, fresh lime, a dash of sugar syrup topped with champagne served up or on the rocks

Mango Mojito

Dark rum, muddled with mango puree, mint, lime and confectioner's sugar served on the rocks

West Side Pear-adise

Clear Creek pear brandy, a splash of coconut rum, pear nectar and lime served up with a lime and cherry

LOCAL DISTILLERS CONCOCTIONS: all 9 dollars

Lucid Martini

Medoyeff vodka iced and strained over Lucid absinthe served up

Krogstad Aquavit Grapefruit Mojito

Organic grapefruit juice & mint muddled with Aquavit

Aviation Julep

A twist on the southern classic, fit for the NW

Chocolate Martini

Medoyeff vodka, Godiva chocolate liqueur and a splash of Crème de Cacao served up in an elegantly decorated glass

Espresso Martini

Medoyeff Vanilla vodka, Kahlua, and espresso served up with fresh cream drizzled on top