

# HAPPY HOUR

3PM - 6PM DAILY

## COCKTAILS. 8

*Corpse Reviver #2.* Gin, Rinomato Americano, Orange, Lemon, Absinthe Rinse

*Chilcano.* Pisco, Lime, Ginger Beer

*Hemingway Daiquiri.* White Rum, Maraschino, Grapefruit, Lime

*Sidecar.* Cognac, Orange, Lemon

*Old Pal.* Bourbon, Campari, Dry Vermouth

*Rotating Punch.* Ask Your Server For Details

## WINES BY THE GLASS/BOTTLE. 6/30

*Renaissance,* Sparkling Brut, France, NV

*Carlos Serres,* Viura-Tempranillo Blanco, Spain, 2016

*Fondo Antico,* Nero d'Avola-Merlot-Syrah, Italy, 2012

## DRAFT BEER. 5

*Stouff,* German Style Pilsner, Washington

*Holy Mountain,* White Lodge Wit, Washington

*pFriem,* Bright Pale Ale, Oregon

*Hellbent,* IPA, Washington

## FOOD

**ROASTED NUTS.** URFA BIBER, VANILLA BEAN, ORANGE ZEST. 4

**LACINATO KALE SALAD.** PARMIGIANO, LEMON, OLIVES, QUINOA, JAMON SERRANO. 5

**BRUSSELS SPROUTS.** TALLOW, PICKLED CHILI,, WHITE ANCHOVY, PRESERVED LEMON AIOLI. 8

**POUTINE.** PORK SHOULDER, CHEESE CURDS, CARAMEL GRAVY. 8

**KAFFIR-LIME MEATBALLS.** FENNEL, RED PEPPER VINAIGRETTE. 5

**THE BURGER.** BRIOCHE, GRUYÈRE, ARUGULA, PICKLED ONION, HORSERADISH AIOLI, FRIES. 10

**NY STEAK.** TALLOW POTATOES, MUSHROOMS, ONION SOUBISE, GARLIC-HERBED VINAIGRETTE. 20