

# Happy Hour

3:00pm - 5:30pm

*No modifications or substitutions please*

## FRENCH FRIES

Fennel Pollen, Black Pepper

4

## CEDARBROOK CHIPS & DIP

Manila Clam Dip, Old Bay, Parsley

6

## ARTISAN CHEESES

Seasonal Mostarda, Nuts, Grilled Bread

6

## SMOKED SALMON TARTINE

Goat Cheese, Watercress & Onion Salad

6

## KALE & ROMAINE CAESAR SALAD

Parmesan, Snap Peas, Crostini, Boquerones

Cream-Anchovy Dressing

7

## GRASS FINISHED PETITE BURGER\*

Campfire Cheddar, Bacon, Pickles, Tomato Jam

Dijonnaise, Butter Lettuce

7

## CRAYFISH FRITTERS

Celery Seed Aioli, Crystal Hot Sauce

7

## GRASS FED BEEF GOULASH

Herb Spätzle, Carrots & Peppers

10

An 18% taxable service charge will be added to parties of 6 or more.  
100% of the service charge will be distributed to service personnel.

\*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of food borne illness..

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## ARTISANAL BREWERIES OF THE PACIFIC NORTHWEST

5

Leavenworth Biers, Olympia, WA  
“Whistling Pig”, Hefeweizen, 12oz

Pike Brewing, Seattle, WA  
“Kilt Lifter” Scotch Ale, 12oz

Fremont Brewing, Seattle, WA  
“Universale,” Pale Ale, 12oz

Oakshire Brewing, Eugene, OR  
“Overcast,” Espresso Oatmeal Stout, 12oz

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## WINES BY THE GLASS

7

### WHITE

Treveri Sparkling

Corvidae “Mirth”, Chardonnay

Wilridge “Maison”, White Blend

### RED

Terra Blanca “Arch Terrace”, Merlot

Petit Freylon, Cabernet Blend

Cecchi “Toscana”, Sangiovese

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