

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

14

TAYLOR SHELLFISH

MEDITERRANEAN MUSSELS*

Crème Fraîche, Capers, Fennel Parsley Salad

Grilled Bread

9

MOROCCAN LAMB STEW

Cous Cous, Charmoula Yogurt

10

ARTISANAL BREWERIES OF THE PACIFIC NORTHWEST

5

Leavenworth Biers, Olympia, WA

“Whistling Pig”, Hefeweizen, 12oz

Pike Brewing, Seattle, WA

“Kilt Lifter” Scotch Ale, 12oz

Pike Brewing, Seattle, WA

“Naughty Nellie” Golden Ale, 12oz

Fremont Brewing, Seattle, WA

“Universale,” Pale Ale, 12oz

Oakshire Brewing, Eugene, OR

“Overcast,” Espresso Oatmeal Stout, 12oz

Rooftop Brewing Co., Seattle, WA

“Gateway” Hazy Pale Ale, 12oz

Ghostfish Brewing Co., Seattle WA

“Meteor Shower,” Gluten-free Blonde Ale, 12oz

WINES BY THE GLASS

7

WHITE

Treveri Sparkling

Corvidae “Mirth”, Chardonnay

Copperleaf Blanc, Sauvignon Blanc

RED

Terra Blanca “Arch Terrace”, Merlot

Petit Freylon, Cabernet Blend

Kana “Dark Star”, Syrah Blend

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.

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