

# HAPPY HOUR MENU

JOIN US MONDAY - FRIDAY 3:00 PM TO 6:30 PM IN OUR BAR

HAPPY HOUR FOOD

**TOMATO BASIL SOUP** 6 | 9  
*Topped with crème fraîche.*

**CLASSIC CAESAR SALAD** **GFA** 6  
*With Parmesan frico and bacon.*

**HEARTS OF ROMAINE** 7  
*Crisp romaine with blue cheese crumbles, toasted hazelnuts and blue cheese dressing.*

**CRAB & SHRIMP DIP** 15  
*A warm mix of Dungeness crab, Oregon Coast bay shrimp, artichoke and Parmesan served with flatbread.*

**WILD SALMON SWIMMERS** 12  
*Served with sun-dried tomato basil mayo.*

**SHAKING BEEF\*** 14  
*Tender beef seared with red onion, hot red peppers and a garlic-tamari lime glaze*

**SWEET POTATO FRIES** 8  
*Served with curried ketchup.*

**PORTOBELLO MUSHROOMS** **(VEGETARIAN)** 9  
*Crispy panko crusted slices of portobello mushrooms. Served with almond romesco aioli.*

**HEARTHFIRE RIBS & RINGS** 15  
*Spice rubbed, glazed with maple-chipotle barbecue sauce and slow roasted in our rotisserie. Served with crispy onion rings.*

## BEER & WINE

### DRAFT BEER | \$7

SCUTTLEBUTT BREWING ANTHONY'S PALE ALE  
KULSHAN BREWING PREMIUM LAGER

### GLASS WINES | \$7.5

RIESLING - CHATEAU STE. MICHELLE  
CHARDONNAY - ANTHONY'S BY BURIED CANE  
CABERNET SAUVIGNON -  
ANTHONY'S BY BURIED CANE  
MERLOT - RED DIAMOND  
ROSE - SPARKMAN CELLARS "THIS OLD PORCH"

### GLASS WINES | \$9.5

SYRAH - BOOMTOWN BY DUSTED VALLEY  
SAUVIGNON BLANC - HEDGES FAMILY ESTATE "CMS"  
PINOT GRIS - LATAH CREEK

## \$8.5 COCKTAILS

"BEST OF SEASON" SELTZER  
HEARTHFIRE HARD LEMONADE  
MOSCOW MULE  
APPLETINI  
MARTINI -OR- MANHATTAN

## \$7.5 WELL DRINKS

\*CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

**GFA** WE CAN MAKE THIS ITEM USING GLUTEN FREE INGREDIENTS. PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY DIETARY CONCERNS.

## DESSERT COCKTAILS

### COFFEE NUDGE

*Mukilteo Coffee Roasters coffee,  
dark creme de cacao, Kahlúa and brandy.*

11.5

### THE "BEAUTIFUL"

*Grand Marnier and Cognac in a warmed snifter.*

12

### ALMOND JOY

*Amaretto Disaronno, Kahlúa and coconut cream  
blended with heavy cream until frozen.*

12

## LIQUEURS

KAHLÚA	10.5
TIA MARIA	10.5
RUMPLE MINZE	11
LIMONCELLO COSTA DEL SOLE	11
DORDA DOUBLE CHOCOLATE	11
BAILEY'S IRISH CREAM	11
CAMPARI	12
CHAMBORD	12
CARPANO ANTICA	12
DRAMBUIE	12
GRAND MARNIER	12
FRANGELICO	12
ST ~ GERMAIN	12
AMARO MONTENEGRO	12
AMARETTO DISARONNO	13.5
COINTREAU	13.5

## BRANDY & COGNAC

E&J BRANDY	9.5
COURVOISIER VS	12
REMY MARTIN VSOP	14

## CRAFT COCKTAILS

### "BEST OF SEASON" HARD LEMONADE

*Seasonal flavors with vodka and homemade lemonade.*

10

### NUTTY BULLEIT

*Bulleit Bourbon, Frangelico and Carpano Antica  
served over ice with an orange peel.*

15

### POMEGRANATE MARTINI

*Citrus vodka, pomegranate juice and Cointreau.*

14

### ROSEMARY GRAPEFRUIT MARTINI

*Vodka, Cointreau, pink grapefruit,  
lemon and lime with a hint of fresh rosemary.*

13

### SIESTA FOREVER

*Tequila, grapefruit, Campari and lime.*

13

### ROASTED PEAR MARTINI

*Grey Goose La Poire vodka shaken with Riesling  
and pear puree with a cinnamon and sugar rim.*

16

### WASHINGTON MANHATTAN

*Hand shaken double pour of Dry Fly  
whiskey and sweet vermouth.*

16

### CUCUMBER COOLER

*St~Germain, gin, cucumber, lime, mint and soda.*

*Ask to make it spicy!*

14

### RYE SPEAKEASY

*Woodinville Rye whiskey, muddled with  
Carpano Antica, fresh orange and a cherry.*

16

### POM PALOMA

*Tequila, pomegranate juice,  
grapefruit juice and lemon-lime soda over ice.*

11