

BAR HAPPY HOUR

Monday - Sunday
3pm - 6pm

HAPPY HOUR AFTER DARK

Monday – Thursday Friday, Saturday
9pm – 11pm 10pm – 12am

*Kitchen concludes service 30 minutes before closing
Sunday Only! Our Happy Hour Bacon Burger is available all day*

Six Cheese Flatbread with Watercress, Truffle & Lemon, lemon truffle vinaigrette, upland cress.....	13
* Seven Flavor Prime Tenderloin Bites, lemongrass, ginger, garlic, 5 spice, sesame and orange. Thai basil, scallions, sprouts and lime.....	15
Wagyu Beef Fat Truffle Fries, Parmigiano Reggiano, black truffle aioli	12
Charcuterie Plate, daily selection of house cured meats, cornichons, Saskatoon berry reduction, pickled shallots, Guinness mustard	16
Fried Ricotta Gnocchi, roasted onion cream, white truffle oil.....	12
Alaskan King Crab & Spinach Dip, artichoke hearts, toasted ciabatta.....	15
Fried Brussels Sprouts, lemon caper vinaigrette, garlic chips, Reggiano .	12
Gravy Fries, braised Wagyu oxtail, red wine pan gravy, Monterey jack and white cheddar cheeses, red onion- rosemary beef fat fries.....	12
*Applewood Grilled Pork Chop Stack, pork porterhouse chops, herb chimichurri butter, lemon, olive oil, chives	14
Deviled Eggs, truffled bacon.....	10
Cheese Plate, daily selection of two cheeses and accompaniments.....	11
Spicy Habanero Butter Shrimp, sweet baby shrimp, garlic butter, white wine, habanero sauce, sliced ciabatta bread	15
Garlic Chicken, Basil Pesto & Spinach Flatbread, Applewood grilled chicken breast, roasted onion cream, red onion, mozzarella, Parmigiano	14
Beecher's Flagship Reserve Cheddar Macaroni and Cheese,	12
Tempura Fried Kurobuta Bacon, maple sambal dipping sauce	13
* USDA Prime Beef Bacon Cheeseburger, ½ pound ground prime chuck, Beecher's Flagship cheddar, Kurobuta bacon on a house baked bun with drive-in sauce, lettuce, tomato, pickle, sliced red onion <i>(There is a \$2 charge to split the burger, no substitutions please)</i>	12

HAPPY HOUR BEVERAGES

Coors Light	4.5
Trumer Pilsner	7
The Cure Belvedere, lemon juice, simple, Combier Fruits.....	10
Manhattan Rye whiskey, sweet vermouth, aromatic bitters.....	10
Sauvignon Blanc, Fronterra, CL – 4 or 8 oz glass	4.5 / 9
Roussanne, Prelude, Waters, WA – 4 or 8 oz glass	5.5 / 10
Rosé, Charles Smith, WA – 4 or 8 oz glass	4.5 / 9
Red Blend Stimson, WA – 4 or 8 oz glass	4.5 / 9
Red Blend, Interlude, Waters, WA– 4 or 8 oz glass	6 / 12

A 2% surcharge will be added to each guest check.
This is not a gratuity for services rendered by employees.

* Some menu items are served raw or undercooked to preserve flavor and moisture. Raw or undercooked seafood and meats, having never been frozen, may be hazardous to your health.