

happy hour

daily 3pm – 6pm

drinks | \$2 off

draft beer | wine by the glass | wine flights

cocktails |

BOURBON or RYE MANHATTAN · 7 | **GIN or VODKA MARTINI** · 7

BOOZY SHRUB seasonal housemade soda with paired spirit
ask your service professional for today's creation · 8

'PICK YOUR SPIRIT' SOUR gin, vodka, bourbon, rye, rum, or tequila · 7

SEASONAL RICKEY gin, lime, fresh fruit, soda · 7

snacks |

GORGONZOLA STUFFED DATES crispy prosciutto,
crushed marcona almonds, chives, saba · 7

HOUSE-CUT OR SWEET POTATO FRIES chipotle aioli · 5

HOUSEMADE SPREADS sheep's milk feta-walnut |
housemade ricotta-black pepper | green garbanzo-avocado hummus
served with grilled flat bread · 4 each

FRIED CALAMARI smoked tomato aioli · 7

MINI BAKED BRIE with apricot preserves, candied walnuts,
caramelized onions, grapes, housemade crackers · 8

PROSCIUTTO & RICOTTA CROSTINI pears,
black pepper, chestnut honey · 7

PIZZETTAS choice of margherita or gorgonzola pear · 8

TRUFFLE MAC 'N CHEESE cavatappi pasta, creamy gruyère sauce,
truffled breadcrumbs · 8

MINI BLTA bacon, green leaf lettuce, tomato, avocado,
red pepper mayo on multigrain · 6

FISH & CHIPS panko breaded cod, fries, classic tartar sauce · 9

CHEESEBURGER * tillamook cheddar, tomato,
shaved red onion, green leaf lettuce, special aioli · 12 | *add bacon* · 3

CHEESE FLIGHT daily selection of 3 cheeses · 12
for optional half glass pairings please ask your server

SEA SALT CARAMELS · \$2 each

baked brie & wine · 14

MINI BAKED BRIE PAIRED WITH:

Cooper Mountain Vineyards Friulano: Chehalem Mountains, Oregon '14 (3oz)

*happy hour prices are for dine in only