

Burgers, BAGUETTES, BURGUNDY and Beer!

HAPPY HOUR

Monday–Saturday 4pm–6pm



BURGUNDY

SPARKLING | 9

olivier morin, crémant de bourgogne NV

CHARDONNAY | 7

maison ambroise, bourgogne blanc 2014

PINOT NOIR | 7

maison ambroise, bourgogne rouge 2014

Beer

IPA | 5

pike brewing co. space needle, seattle, wa, 6.3% abv

PORTER | 5

scuttlebutt, everett, wa, 5.8% abv

SHIFT BEER & SHOT | 9

rainier lager & fernet branca or whiskey

FROM THE RAIL | 7

spirit with choice of mixer & garnish

Burgers

FRENCH ONION BURGER | 14

gruyère, caramelized onions, porcini butter

RN74 BURGER ROYALE | 15

secret sauce, baby gem lettuce,
becher's white cheddar

MAUI WAUI BURGER | 14

avocado, pickled fresno chili,
sweet onion sauce

BAGUETTES

WILD MUSHROOM | 9

truffled camembert, garlic confit

THE SPICY ITALIAN | 8

fresh mozzarella, saucisson sec, arugula

PASTRAMI-CURED SALMON | 10

fromage blanc, pickled red onion, dill

BITES

PACIFIC NORTHWEST OYSTERS

4pm-5pm **1.50 ea** | 5pm-6pm **2.50 ea**

CHILLED PRAWNS | 2 ea

cocktail sauce, lemon

DUCK FAT FRIES | 7

pickled ketchup, dijonnaise, house tartar

GARDEN CRUDITÉ | 12

franch dressing, romesco, avocado green goddess

CRISPY SPRING ROLLS

DUCK CONFIT | 10

vietnamese herbs, mint, nam prik sauce

ROASTED CAULIFLOWER | 8

smoked bacon, brie, plum sauce

CURRIED POTATO | 9

madras curry, english peas,
tamarind chutney