

## HAPPY HOUR

Monday–Saturday 3:30pm–6pm



### BUILD YOUR OWN BOARD

#### LÉGUMES

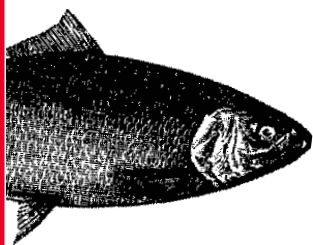
GRILLED ARTICHOKE | 5  
MUSHROOMS À LA GRECQUE | 5  
BLISTERED ASPARAGUS | 6

#### FROMAGE

3 YEAR AGED GOUDA | 5  
ROQUEFORT BLEU | 5  
DÉLICE DE BOURGOGNE | 6

#### CHARCUTERIE

DUCK TOULOUSE SAUCISSON | 6  
SAUCISSON SEC | 6  
TERRINE DU JOUR | MP



#### CONSERVÉ

SALMON RILLETES | 7  
PORK RILLETES | 6  
FOIE GRAS PARFAIT | 8

#### RAW BAR

SEASONAL CRUDITÉ | 5  
PNW OYSTER | 2.25 ea.  
POACHED PRAWN | 2 ea.



### RN74 BURGER ROYALE

CLASSIC BISTRO BURGER, BEECHER'S FLAGSHIP CHEDDAR, BRIOCHE BUN | 14

ADD BACON | 3

ADD SEARED FOIE GRAS | 12

### POUR LA TABLE

DUCK FAT FRITES, TRIO OF SAUCES | 5

STEAMED MUSSELS, MERGUEZ SAUCISSON, WHITE WINE | 12

MAITAKE MUSHROOM TEMPURA, LEMON AÏOLI | 6

ESCARGOTS, CHARTREUSE BUTTER, PUFF PASTRY | 9

ROASTED BONE MARROW, GARLIC STREUSEL, BACON MARMALADE, GRILLED BREAD | 9

BEEF TARTARE, CORNICHONS, CAPERS, QUAIL EGG, BAGUETTE | 9

### WINE

**SOMMELIER SELECT WHITE 7 | 30**  
daily rotating white wine

**SOMMELIER SELECT RED 7 | 30**  
daily rotating red wine

### BEER AND SPIRITS

**DOMESTIC | 4**  
rainier, miller high life

**SHIFTY | 9**  
rainier & fernet branca or whiskey

**FROM THE RAIL | 7**  
spirit with choice of mixer & garnish