

HAPPY HOUR

Monday–Saturday 4pm–6pm



Burgundy

SPARKLING | 10

j.j. vincent, crémant de bourgogne NV

CHARDONNAY | 7

maison ambroise, bourgogne blanc 2014

PINOT NOIR | 7

la petite perriere, vin de france 2016

Beer & Spirits

DOMESTIC | 4

rainier, miller high life, rotating selection

SHIFTY | 9

domestic & fernet branca or whiskey

FROM THE RAIL | 7

spirit with choice of mixer & garnish

FROM THE SEA

PACIFIC NORTHWEST OYSTERS 4pm-5pm **1.50 ea** | 5pm-6pm **2.50 ea**

CHILLED TIGER PRAWNS gin cocktail sauce, lemon | **2 ea**

STEAMED IVORY CLAMS shallot confiture, white wine, bacon lardons | **10**

BITES

DUCK FAT FRITES rosemary, garlic, trio of sauces | **7**

POMME FONDUE BEIGNETS époisses cheese, parsley aioli, scallion, garlic streusel | **12**

SUMMER VEGETABLE CRUDITÉ chef's selection of summer vegetables, french dressing | **7**

TOASTS

HEIRLOOM TOMATO baguette, burrata, opal basil, aged balsamic | **7**

HAAS AVOCADO sea wolf sourdough, sunflower seed, fresno chili | **8**

RICOTTA & STONE FRUIT pain de mie, apricot, basil buds, pickled mustard seed | **6**

BURGERS

BISTRO BLUE AND BORDELAISE caramelized onions, shropshire blue cheese, sauce bordelaise | **17**

RN74 BURGER ROYALE secret sauce, american cheese, little gem lettuces, heirloom tomato | **15**

PORK BELLY SLIDERS red onion marmalade, whole grain mustard aioli, hawaiian roll | **4 EACH**