

HAPPY HOUR

Monday–Saturday 4pm–6pm



Wine

SPARKLING | 10

olivier morin, crémant de bourgogne, france nv

CHARDONNAY | 7

la croix belle, languedoc, france 2016

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**

SPICE POACHED PRAWN COCKTAIL gin cocktail sauce, lemon | **2 ea**

PENN COVE MUSSELS MARINIÈRE toulouse sausage, shallot, white wine | **10**

BITES

DUCK FAT FRITES rosemary, garlic, trio of sauces | **5**

TRUFFLE CROQUETTES gruyère mornay, parsley aioli, scallion, garlic streusel | **8**

HOT RACLETTE crispy baby potatoes, garlic confit, caramelized onion | **10**

TOASTS

MARINATED HEIRLOOM BEETS baguette, burrata, fines herbes | **7**

AVOCADO TOAST sourdough batard, sunflower seed, fresno chili | **8**

YAKIMA VALLEY APPLE & RICOTTA brioche, mostarda, black pepper | **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**