



## HAPPY HOUR

Mon - Sat, 3:30-5:30pm

<b>Beer</b> All draft	\$4
<b>Wine</b> All draft	\$5
<b>Liquor</b> All well	\$5
<b>Jar of Pickles</b> Vegan House pickled veggies	\$4
<b>Curried Cauliflower</b> V GF Cucumber-mint yogurt	\$5
<b>*Moules Frites</b> GF White wine, dijon, tarragon butter	\$7
<b>House Smoked Trout</b> Dill caper crème fraîche, preserved lemon, crostini	\$7
<b>Warm Brussels Sprouts</b> GF Pork belly lardons, sherry dijon vinaigrette	\$4
<b>Fried Chicken Wings</b> Spicy honey mustard sauce	\$8
<b>Marinated Olives</b> GF Vegan Olive oil, citrus, dried chilis	\$4
<b>*Steak Bites</b> GF Kalbi sauce, house kimchi	\$7
<b>Brown Butter Roasted Squash</b> Toasted walnuts, thyme	\$4
<b>House Fries</b> GF V Chili remoulade	\$4
<b>Pull-Apart Buns</b> V Butter glaze, smoked sea salt	\$4
<b>*Classic Burger</b> Potato bun, Tillamook cheddar cheese, LTO, chili remoulade	\$10

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 20% service charge will be added to your check.

A percentage will be distributed to our restaurant employees, and a percentage will be allocated to FareStart to support our training programs, fund competitive wages and employee benefits. Thank you for dining with us.

All the ingredients on our menu are house made, sustainable & local, as available.