

HAPPY HOUR

3-7 PM EVERY DAY

SMALL PLATES

— 6 —

SHORT RIB STREET TACOS Ø

shredded short rib, cotija cheese, onion, cilantro, lime

SMOKED CHICKEN & WINGS

housemade slaw

DEVEILED EGGS Ø

smoked paprika, crispy prosciutto di Parma

HANDMADE TATER TOTS

Tillamook cheddar, bacon, chives, Shaft blue cheese dressing

AVOCADO TOAST

blistered tomatoes, olives, basil, chives

FRIES/SWEET POTATO FRIES

— 9 —

AHI TUNA LETTUCE WRAPS* Ø

avocado, cilantro, ginger chili sauce, butter lettuce

ROASTED VEGETABLE FLATBREAD

roasted red peppers, white cheddar, tomatillo salsa

PROSCIUTTO & FIG CROSTINI

prosciutto di Parma, herb cream cheese, fig jam, Marcona almonds, arugula, shaved parmesan

HOISIN GLAZED RIBS

St. Louis style, green onions, housemade slaw

SMOKED COLUMBIA RIVER STEELHEAD

house-smoked salmon, horseradish cream, olive tapenade

SANDWICH PAIRINGS

— 14 —

Includes your choice of \$6 cocktail, wine, or draft beer

CLASSIC BURGER*

ground Black Angus beef, Tillamook cheddar or Shaft blue cheese, black pepper aioli, fries

ADD *hardwood smoked bacon / mushrooms / avocado +2*

VEGGIE BURGER

vegetarian three-mushroom patty, dressed arugula, pesto aioli, seasonal salad

NASHVILLE HOT CHICKEN SANDWICH

open-faced on toasted brioche, Nashville hot sauce, pickles, housemade slaw, fries

COLUMBIA RIVER STEELHEAD SANDWICH*

grilled salmon, arugula, avocado, pickled onions, housemade aioli, sweet potato fries

Paul Fleming
A Paul Fleming
Signature Restaurant

Ø Gluten-free friendly *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

HAPPY HOUR COCKTAILS

— 6 —

RASPBERRY MARTINI

house infused raspberry
vodka, lemon juice, Noilly
Prat Rouge Sweet Vermouth

WHISKEY BUCK

Evan Williams Black Label
Bourbon, strawberries,
lemon, Q Ginger Beer

MEYER LEMON DROP

house infused Meyer lemon
vodka, Bols Triple Sec

CLASSIC MOJITO

Don Q Cristal Rum, muddled
fresh mint, lime, cane syrup

SPARKLING LEMONADE

house infused Meyer lemon
vodka, lemon, fresh basil,
Da Luca Prosecco

SANGRIA

Ketel One Botanical Peach
& Orange Blossom, Domaine
de Canton Ginger Liqueur,
cranberry juice, seasonal fruit,
choice of red or white wine

— 9 —

MARGARITA

Sauza Signature Blue Silver
Tequila, sweet and sour, shaken,
served on the rocks, salted rim

ROSEMARY GIN+JUICE

Prairie Organic Gin, rosemary
simple syrup, lemon juice,
rosemary sprig

OLD FASHIONED

Bulleit Bourbon, orange twist,
Luxardo Cherry

MOSCOW MULE

Ketel One Vodka, fresh squeezed
lime juice, Q Ginger Beer

GRAPEFRUIT HONEY FIZZ

Mount Gay Eclipse Rum, lime
juice, grapefruit honey, Le Grand
Courtage Blanc de Blancs

CUCUMBER REFRESHER

Effen Cucumber Vodka,
St-Germain Elderflower Liqueur,
muddled cucumber, basil,
lemon juice, Q Club Soda

HAPPY HOUR WINE Generous 7 oz. Pour

— 6 —

Prosecco, Da Luca, Veneto, Italy
Rosé, Listel Grain de Gris, France
Pinot Grigio, Estancia, California
Sauvignon Blanc, Randall Monroe, Sonoma
Chardonnay, Hess Select, Monterey
Merlot, DeLoach, California
Zinfandel, Cline “Old Vine”, Lodi
Cabernet Sauvignon, Drumheller, Columbia Valley

— 9 —

Pinot Grigio, Seaglass, Santa Barbara County
Sauvignon Blanc, Wither Hills, Marlborough, NZ
White Blend, Conundrum By Caymus, California
Chardonnay, Cloudfall, Monterey County
Chardonnay, MacRostie, Sonoma County
Pinot Noir, Hangtime, California
Merlot, Kenwood, Sonoma County
Red Blend, Conundrum by Caymus, California
Cabernet Sauvignon, Raymond “R-Collection”, California

— 12 —

Sauvignon Blanc, Michael David, Lodi
Chardonnay, Raeburn, Russian River Valley
Chardonnay, Starmont, Carneros
Pinot Noir, Bonterra, Mendocino County
Merlot, Bianchi Estate Vineyard, Paso Robles
Cabernet Sauvignon, Joel Gott 815, California
Cabernet Sauvignon, Josh Cellars, California

HAPPY HOUR DRAFT BEER

— 6 —

Anchor Steam, San Francisco, CA
Sam Adams Seasonal Selection, Boston, MA
Uinta Hop Nosh, IPA, Salt Lake City, UT