

HAPPY HOUR

3-7 PM EVERY DAY



SMALL PLATES

– 6 –

SMOKED CHICKEN & WINGS

house-made pesto slaw

BEEF STREET TACOS ∅

shredded Angus, house-made corn tortillas

GRILLED AVOCADO STREET TACOS ∅

cabbage, pickled onions, cilantro, house-made corn tortillas

HANDMADE TATER TOTS

bacon, Tillamook cheddar, chives, buttermilk dill ranch dressing

SIGNATURE DEVEILED EGGS

cold smoked, crispy La Quercia prosciutto

– 9 –

GRILLED MAPLE CIDER CHICKEN SKEWERS ∅

peanut vinaigrette slaw

GRILLED FLATBREAD

chef's seasonal preparation

LA QUERCIA PROSCIUTTO CROSTINI

Laura Chenel goat cheese, fig jam, Marcona almonds

ST. LOUIS DUROC PORK RIBS

hoisin glaze, green onions

SMOKED COLUMBIA RIVER STEELHEAD

house smoked salmon, grilled crostini, horseradish cream

ENTRÉES

– 14 –

Entrées served with fries and your choice of \$6 draft beer, wine, or cocktail

VEGGIE BURGER

vegetarian three mushroom patty, dressed arugula, pesto aioli

CRISPY CHICKEN SANDWICH

pimento cheese, black pepper aioli, artisan pickles

CLASSIC AMERICAN BURGER*

ground Black Angus, Tillamook Cheddar or Pt Reyes blue cheese, black pepper aioli

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

∅ **gluten-free friendly**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



HAPPY HOUR COCKTAILS

– 6 –

Raspberry Martini

house infused raspberry vodka,
lemon juice, sweet vermouth

Meyer Lemon Drop

house infused Meyer lemon
vodka, Vedrenne triple sec

Bistro Cosmo

Gvori vodka, Leopold Bros.
cranberry, Vedrenne triple sec

Classic Mojito

Flor De Cana rum,
muddled fresh mint, lime,
and cane syrup

Champagne Lemonade

house infused Meyer lemon
vodka, lemon juice and a touch
of fresh basil topped with Piper
Sonoma bubbles

– 9 –

Peligroso Blanco Margarita

house-made sweet and sour,
shaken and served on the
rocks with a salted rim

Cucumber Refresher

Effen Cucumber vodka, St.
Germaine Elderflower liqueur,
muddled cucumber, basil,
lemon juice, Q soda water

Corralejo Strawberry Splash

strawberry-infused Blanco
tequila, Cointreau, muddled
strawberries, fresh lemon juice,
house cane syrup

Elijah Craig Ginger Punch

8-12 year bourbon, Domaine
de Canton Ginger liqueur,
fresh lemon juice and honey,
topped with Q ginger ale

Ketel One Moscow Mule

fresh squeezed lime juice,
Q ginger beer

WINE

All our wines are a generous 7 oz. pour

– 6 –

Pinot Grigio, Hogue, 2016, Columbia Valley

Rose, Listel, 2016, LGP Sable De Camargue, France

Sauvignon Blanc, Randall Monroe, 2016, Sonoma Coast

Merlot, Hogue, 2015, Columbia Valley

Zinfandel, Randall Monroe, 2012, Sonoma Coast

– 9 –

Sauvignon Blanc, Wither Hills, 2016, Marlborough, Nz

Pinot Grigio, Seaglass, 2016, Santa Barbara County

Chardonnay, Cambria, 2015, Benchbreak Vineyards, Santa Maria Valley

Pinot Noir, Hangtime, 2015, California

Cabernet Sauvignon, Tortoise Creek, "Cherokee Lane," 2014, Lodi

– 14 –

Chardonnay, Folie À Deux, 2015, Russian River Valley

Patelin De Blanc, Tablas Creek, 2015, Paso Robles

Cabernet Sauvignon, Jason- Stephens, 2013, Santa Clara

Pinot Noir, Benton-Lane, Estate, 2014, Willamette Valley

Cabernet Sauvignon, Educated Guess, 2015, Napa Valley

BEER

– 6 –

Choose from our favorite local draft beers