



## Happy Hour Menu

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<b>Local Oysters on the Half Shell</b>	1.50
Cucumber, Pickled Shallot Rainbow Trout Roe	
<b>Shoe String Fries</b>	3
Green Chili Hollandaise	
<b>Marinated Olives</b>	4
Sorrel Salsa Verde	
<b>Butter Lettuce Salad</b>	4
Granny Smith Apples, Shaved Fennel Rogue River Blue, Almonds Risling Vinaigrette	
<b>Classic Caesar Salad</b>	5
Roasted Garlic, Warm Focaccia Croutons	
<b>Cauliflower Tempura</b>	5
Pickled Garlic Vinaigrette	
<b>VELVETY MAC 'N' CHEESE</b>	5
Girella Pasta, Three Cheese Béchamel	
<b>Duck Wings</b>	6
Calabrian Chile, Lime	
<b>Steamed Manilla Clams</b>	6
Spanish Chorizo Shallots, Garlic	
<b>Fish Tacos</b>	6
Panko Crusted, Pico de Gallo Avocado Salad, Red Chile Aioli	
<b>Beef Brisket Sandwich</b>	7
Pickled Red Onion, Curly Cress Horseradish Aioli	
<b>Steak Frites</b>	9
Grilled Bavette Steak Shoe String Fries Green Chile Hollandaise	
<b>Chocolate Truffles</b>	1
Grand Marnier, Sea Salt	

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### Wine

<b>Torre Ori a Cava (Sparkling)</b>	5
Spain	
<b>Urban Uco Torrontes</b>	5
Mendoza, Argentina	
<b>D'AUGERON "SABLES FAUVES"</b>	5
Cabernet Franc/Merlot Vin de Pays des Landers, France	

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### Beer

<b>EVERYBODY'S "LOCAL LOGGER" LAGER</b>	4
White Salmon, Washington	
<b>Fearless Scottish Ale</b>	4
Estacada, Oregon	

Served 4:00 to 6:00 - Monday to Friday  
3:00 to 5:00 - Saturday & Sunday  
Tavern Only