

HAPPY HOUR

Every day from 3:00 – 6:00pm

A beverage purchase of any kind is required per person for the Happy Hour food menu. Thank you!

Chicken Enchilada Verde Casserole

Diced chicken breast, green chilies, sautéed onions, cheddar & mozzarella cheese, corn tortillas & creamy tomatillo sauce. **\$9.50**

Mexican Street Corn Dip with Tortillas ^{GF}

A blend of corn, jalapeño, parmesan, cheddar cheese, green onion, cilantro & lime; served warm with tortilla chips. **\$7.00**

Lobster Melt

with dill havarti on focaccia. **\$9.00**

Artichoke, Spinach & Sun Dried Tomato Pizza

With red onion, parmesan & mozzarella cheeses on a creamy Artichoke Parmesan base. **\$9.00**

Goat Cheese, Strawberry, & Basil Crostini

Drizzled with balsamic reduction. **\$6.00**

White Truffle Sweet Potato Fries

with stone ground mustard aioli **\$6.50**

Wild Pear Salad

Candied pecans, fresh pears & blue cheese on a bed of organic mixed greens with our housemade roasted pear vinaigrette. **\$6.50**

Classic Caesar Salad

Romaine lettuce, herbed croutons & parmesan cheese tossed in our garlicky Caesar dressing. **\$5.50**

BBQ Seasoned Fries

Crispy russet fries tossed with our signature BBQ seasoning & served with our housemade ranch dressing & marionberry BBQ sauce. **\$5.50**

Housemade Hummus

with Gluten-free falafel chips. **\$4.25**

Cup of Housemade Soup Du Jour \$3.50

HOUSE WINE

\$5 per glass

DRAFT BEER

\$4.50 per pint

DRAFT CIDER

\$5 per pint

FEATURED COCKTAIL \$7

Bottled & Draft Beer

Draft Beer

Anthem Pear Cider \$5.00/pint

Two Rotating NW Beers \$4.50/pint

We have two rotating selections that will feature either a local Salem or Northwest varietal beer. Please see the board or ask your server for today's offerings.

Bottled Beer

Coors Light \$3.75

Guinness \$5.50

Wine

We offer a rotating selection of regional, other domestic and international glass pours in both red and white wines. Please ask your server for today's selections, or they can be viewed on the chalkboard by the bar.

Espresso

	Single	Double
Illy Italian roast coffee, available hot or iced.		
Latte	\$3.75	\$4.25
Cappuccino	\$3.75	\$4.25
Mocha	\$4.00	\$4.50
Americano	\$3.00	\$3.50
Chai	\$4.00	\$4.50
Espresso	\$2.85	\$3.35
Hot Chocolate	\$3.00	\$3.50
Steamer	\$3.00	\$3.50

Specialty Cocktails

Pho Mary

Gin & our housemade Pho-infused bloody mary mix, served over ice with a 5 spice-salt rim. Garnished with a Rudio Creek Ranch beef skewer, fresh herbs, onions, bean sprouts & lime. **\$11.00**

Strawberry Black Pepper Margarita

Hornitos Reposado tequila, triple sec, strawberry puree, fresh lime juice & cilantro-black pepper simple syrup, served over ice with a salt rim. **\$10.00**

Peach Bourbon Basil Lemonade

Maker's Mark, peach puree, fresh basil, fresh lemon juice, simple syrup & peach bitters, served over ice. **\$10.00**

Mixed Berry Mojito

Bacardi rum, fresh lime juice, simple syrup, strawberries, raspberries, blueberries & mint topped with soda water, served over ice. **\$10.00**

Citrus Pomegranate Crush

Absolut vodka, Limoncello, San Pellegrino Pompelmo (grapefruit), fresh lime juice & pomegranate syrup, served up. **\$10.00**

Elderflower Pear Collins

Absolut Pear vodka, St. Germaine liqueur, pear juice & fresh-squeezed lemon juice, served over. **\$10.00**

Rosé Negroni

House rosé, Campari & cherry bitters, served over ice. **\$9.00**

Raspberry Moscow Mule

Smirnoff vodka, fresh lime juice, raspberry puree & ginger beer, served over ice. **\$9.00**

Pearini

Absolut Pears vodka, pear syrup, & sweet vermouth, served up. **\$10.00**

Salem Sour

Pendleton Whisky, lemon juice, simple syrup & a fruity red wine float; on the rocks. **\$9.50**

Lavender Lemondrop

Smirnoff vodka, fresh lemon juice, lavender syrup & lavender water, served up with a sugar rim. **\$9.00**

Classic Cocktails

The Classic Martini \$8.50

Lemondrop \$8.50

Manhattan \$8.50

Moscow Mule \$8.50

Cosmopolitan \$8.50

Whiskey Sour \$8.50

Old Fashioned \$8.50

Sidecar \$8.50