

HAPPY HOUR

Every day from 3:30 – 5:30pm

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

Vietnamese Salmon Cakes

Roasted salmon, sautéed peppers, onions, celery, cilantro breaded with panko & fried. Served with sriracha aioli, cucumber, daikon & shredded carrot pickled with nuoc cham. Two per order. **\$8.50**

Lobster Melt

with dill havarti on focaccia. **\$8.50**

Caprese Vegetable Pizza **\$8.00**

Fresh Mozzarella cheese, sun-dried tomato pesto, zucchini, red pepper, corn, red onions with parmesan & chili flake.

Substitute Gluten-free Crust, add **\$1.75**

Tuscan Panzanella

Fresh corn, tomatoes, capers, basil, fresh mozzarella, toasted herb butter focaccia pieces drizzled with extra virgin olive oil, white balsamic vinegar, cracked pepper, sea salt. **\$7.50**

Chicken Hazelnut Salad **\$7.50**

Oregon Pear, Hazelnut & Honey

Served with brie cheese & baguette. **\$6.50**

White Truffle Sweet Potato Fries

with stone ground mustard aioli **\$6.00**

Wild Pear Mixed Greens **\$5.75**

Housemade Hummus

with Gluten-free falafel chips. **\$3.75**

Cup of Housemade Soup Du Jour **\$3.75**

Greek Mixed Olives

in extra-virgin olive oil with French baguette. **\$3.75**

HOUSE WINE

\$5 per glass

ALL DRAFT BEER & HARD CIDER

\$4 per pint

Bottled & Draft Beer

On Tap

Anthem Pear Cider \$5.00/pint

Two Rotating NW Beers \$5.00/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 at the end of the bar.

Espresso

Illy Italian roast coffee, available hot or iced.	Single	Double
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

Orange Ginger Margarita

Camarena Blanco Tequila, Cointreau, ginger simple syrup, fresh-squeezed orange juice, lime juice & ginger. **\$11.00**

Strawberry Basil Moscow Mule

DL Franklin Vodka, lime juice & ginger beer with a lime, basil & strawberry garnish. **\$10.00**

Lavender Pear Lemonade

Absolut Pear Vodka, lavender simple syrup, lemon juice & pear juice with a sliced pear & lemon garnish. **\$10.00**

Oregon Berry Mojito

Rum, lime juice, mint leaves, Oregon berries & soda water. **\$9.50**

Honey Thyme Sidecar

Brandy, honey simple syrup, fresh thyme & an orange wedge. **\$9.00**

Cherry City Gin & Tonic

Gin, cherry liqueur, lime juice & tonic. **\$9.00**

Peartini

Absolut Pears vodka, pear syrup, sweet vermouth, Tamaya pear on a skewer. **\$10.00**

Raspberry Chipotle Margarita

Tequila, raspberry purée & Rose's Lime Juice with a salt rim & a lime garnish. **\$10.00**

Citrus Pomegranate Crush

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

Salem Sour

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

Classic Cocktails

The Classic Martini \$8.50

Cosmopolitan \$8.50

Lemondrop \$8.50

Whiskey Sour \$8.50

Manhattan \$8.50

Old Fashioned \$8.50

Moscow Mule \$8.50

Sidecar \$8.50