

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!

Housemade Hummus

with Gluten-free falafel chips. **\$3.50**

Greek Mixed Olives

in extra-virgin olive oil with French baguette. **\$3.50**

Cup of Housemade Soup Du Jour **\$3.50**

Wild Pear Mixed Greens \$5.50

White Truffle Sweet Potato Truffle Fries

with stone ground mustard aioli **\$5.50**

Artichoke-Parmesan Fritters

Three fritters, lightly breaded & fried, served with our house marinara. **\$5.00**

Roasted Butternut Squash & Crispy Brussels Sprouts

Warmed with blue cheese crumbles & candied pecans, drizzled with organic Vermont maple syrup & served with baguette. **\$7.00**

Chicken Hazelnut Salad \$7.00

Portabella Mushroom, Chevre & Arugula Pizza

Roasted portabello mushrooms & red peppers, white onion, chevre & mozzarella cheeses on an arugula pesto base. **\$8.00**

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

Lobster Melt

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

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	\$3.50	\$4.00
Cappuccino	\$3.50	\$4.00
Mocha	\$3.85	\$4.35
Americano	\$2.85	\$3.35
Chai	\$3.85	\$4.35
Espresso	\$2.85	\$3.35
Hot Chocolate	\$3.00	\$3.50
Steamer	\$3.00	\$3.50

Specialty Cocktails

Lavender Bees Knees

Our own lavender-honey simple syrup, Oregon Ransom gin, lemon juice, sugared lavender rim, martini glass. **\$11.00**

Strawberry Rose Margarita

Rosewater simple syrup, fresh strawberry purée, lime juice & Camarena Blanco Tequila with a salted rim. **\$10.00**

Elderflower Old Fashioned

Orange, maraschino cherry & sugar cube muddled, whiskey, St. Germaine with a large ice cube. **\$10.00**

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**

Ginger Cosmo

Vodka, triple sec, cranberry juice, lime juice & fresh ginger. **\$9.00**

Basil Lime Martini

Torn basil leaves, lime juice, New Amsterdam Gin, simple syrup & a splash of soda. **\$9.00**

Moonlight G & T

Lime juice, gin, Crème de Violette & tonic with a lime garnish. **\$8.50**

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