

HAPPY HOUR

3PM-6PM SUNDAY - THURSDAY

½ OFF WELL LIQUOR
DOMESTIC BEER \$4
CRAFT BEER \$5

WINE

LUCIEN ALBRECHT - CREMANT D'ALSACE BRUT ROSE - FRANCE	\$8
BROWNE - HERITAGE CHARDONNAY - COLUMBIA VALLEY	\$8
TOIL - ROSE - WILLAMETTE VALLEY	\$8
BROWNE "DO EPIC SH*T" - RED BLEND - PASO ROBLES	\$8

COCKTAILS - \$10

CAPITAL MARTINI

KETEL ONE VODKA, DUSTY/DIRTY/FILTHY OR CLEAN, OLIVE, UP

BLACK PINE

OLD BOISE GIN, HOUSE LAVENDER, FRESH LEMON, SPARKLING ROSE FLOAT, UP

MOUNTAIN STANDARD TIME

LUNAZUL BLANCO, HOUSE HUCKLEBERRY SIMPLE, FRESH LIME, COINTREAU,
CHILI SALT RIM, ROCKS

CALL ME OLD FASHIONED

BULLIET BOURBON, BITTERS, SIMPLE, ORANGE PEEL, BADA BING CHERRY, BIG
ROCK

PAZ PARADISE

PRICKLY PEAR VODKA, ANCHO REYES, GRAPEFRUIT BITTERS, LIME, SIMPLE,
SALT RIM, ROCKS

APPETIZERS - HALF OFF

GRILLED HALLOUMI CAPRESE ~~15~~ 7.5

HALLOUMI CHEESE, HERILOOM TOMATOES, BASIL, HOT HONEY V GF

CRISPY BRUSSEL SPROUTS ~~14~~ 7

SPICY APRICOT GASTRIQUE, CILANTRO AIOLI V GF

CRAB STRATA ~~22~~ 11

AVOCADO, PICO DE GALLO, MANGO, TORTILLAS, AJI AMARILLO GF

SMOKED TROUT POUTINE ~~15~~ 7.5

STEELHEAD TROUT, ASIAGO FONDUE, CHEESE CURDS, FRENCH FRIES GF

SZECHUAN CAULIFLOWER ~~15~~ 7.5

SZECHUAN BBQ SAUCE, SRIRACHA AIOLI

PROSCIUTTO + FIG FLATBREAD ~~16~~ 8

PROSCIUTTO, SPICY FIG JAM, GOAT CHEESE, ARUGULA

CHEESE BOARD ~~24~~ 12

REGIONAL + IMPORTED CHEESES, FRUIT, NUTS, HOUSE CRACKERS V