



BISTRO | LOUNGE

HAPPY HOUR - KITCHEN

4:00 to 5:30 & 9:00 to close

\$3

MARINATED OLIVES

grilled baguette

CAESAR WEDGE

house dressing, croutons, parmesan

FRIED ARTICHOKE HEARTS

secret aardvark habanero aioli

\$5

SWEET POTATO FRIES

house honey mustard

BACON WRAPPED DATES

marcona almond, chevre cheese, warm honey

ARANCINI

mozzarella stuffed & fried risotto, pomodoro sauce, basil

\$7

CHEESEBURGER

tillamook cheddar cheese, iceberg lettuce, red onion, tomato,
aardvark aioli, fries

SALMON EGG ROLLS

roasted nw king salmon, avocado, cream cheese, red onion,
sriracha-citrus soy sauce

SMOKED GOUDA MAC

rigatoni, crispy bacon, smoked gouda, parmesan,
toasted breadcrumbs, truffle oil

\$9

FISH & CHIPS

panko breaded white fish, roasted red pepper tarter sauce

CHICKEN NACHOS

sw seasoned draper valley farms chicken, cheddar & jack cheeses,
black beans, fresh jalapenos, cilantro-avocado crema, pico de gallo

FLATBREAD

arugula, pear, chevre cheese, red onion, walnuts, balsamic reduction

PLEASE NO SUBSTITUTIONS



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HAPPY HOUR - BAR

4:00 to 5:30 & 9:00 to close

COCKTAILS

RASPBERRY LEMON DROP 5.5

house vodka, raspberry puree, lemon, simple, up

THAI'D UP IN PASSION 5.5

house thai chili vodka, passion fruit syrup, triple, lemon, up

STRAWBERRY SUPERNOVA 6

stoli strasberi, lemon, strawberry puree, sparkling wine, up

CLASSIC HURRICANE 6

rum, passion fruit syrup, lemon, bitters, up

RYE MANHATTAN 6

rye whiskey, sweet vermouth, angostura bitters, morello cherry, up

SCRATCH MARGARITA 5.5

100% agave tequila, lime, lemon, triple, simple, rocks

KIWI MULE 5.5

house vodka, kiwi puree, lime, ginger beer, rocks

VAULT 76 6

gin, st. germain, lemon, campari, sparkling wine

WELL COCKTAILS 4

i.e. rum & coke, vodka/gin & tonic, vodka & cranberry

BEER

DRAFT 3.5

COORS LT 16OZ ALUMINUM 3

RAINIER 16OZ CAN 2

CORONA 3

NEWCASTLE BROWN 3

WINE

HAPPY HOUR RED 5 / 20

HAPPY HOUR WHITE 5 / 20

PLEASE NO SUBSTITUTIONS