

Happy Hour

Minimum one drink per person. Sorry, no to-go orders.

 Gluten-free ingredients

Pommes Frites à la Truffe

Crisp fries tossed with truffle oil, parmesan cheese, and parsley. Served with roasted garlic aioli. 4.95

Farmer's Salade

Organic greens, sliced apples, tomatoes, blue cheese, caramelized walnuts, and balsamic vinaigrette. 5.50

Slider & Frites *

Topped with sautéed mushrooms, caramelized onions, provolone cheese, and basil aioli.

Served with crisp parmesan fries. 5.50

Moules Provence

Pacific NW mussels steamed in creamy wine broth with basil & smoked salmon. Served with our fries. 5.50

Salt & Pepper Calamari

Fried squid tossed with green & white onions, sesame seeds, and roasted garlic. Served with spicy aioli. 6.75

Wild Salmon Filet*

Crusted with toasted hazelnuts, served with sautéed leeks and roasted artichoke hearts. 6.75

Steak Pommes Frites

Crisp fries loaded with shredded cheese, herb butter steak bites, caramelized onions, and crumbled blue cheese. 6.75

*Slider and salmon cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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Cold Beer on Tap 5

Ask your server for today's *Crafty* selections!

Columbia—Red Blend 6 glass

A fruit-forward **red wine** with flavors of ripe berries, cassis, and hints of cherry. Notes of vanilla, warm spice, and toasted oak linger.

Columbia Valley, WA

Pacific Rim—Dry Riesling 6 glass

Rich but fresh **white wine** with citrus zest and stone fruit flavors. Notes of brisk white pepper.

This wine shows great versatility.

Columbia Valley, WA

Strawberry-Lavender Margarita 7

Sauza Gold Tequila, fresh citrus, strawberry, and house-made lavender syrup.

Shaken and floated with Grand Marnier.

French Blonde 7

Nolet's Silver gin, Lilet Blanc, St-Germain, lemon bitters, and fresh grapefruit juice, shaken and served up in a martini glass with a lemon twist.

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