

HAPPY HOUR

3pm to 6pm, 9pm to close

Food



BEEF CARPACCIO* garlic, capers, parmesan. gf	8
MUSSELS tomato fumet, chili, basil, baguette. gf	8
POUTINE gravy, cheese curd, scallions. add fried pork belly +3	7
HARISSA SHRIMP grilled white prawn, marinated in harissa, cucumber, watermelon, creme fraiche, lime.	7
SHISHITO PEPPERS broiled shishito chili peppers, sweet miso aioli, scallions.	5
FISH & CHIPS beer-battered cod, fries, smashed peas, tartar sauce.	11
1/2 DOZEN RAW OYSTERS* chef's choice.	11

Drinks

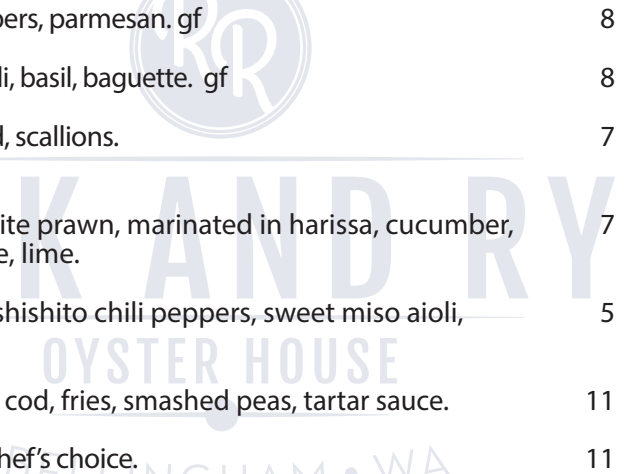
HOUSE MANHATTAN bourbon, vermouth, bitters.	7
HOUSE MARTINI gin, dry vermouth, twist.	7
PALOMA tequila, lime, grapefruit soda.	7
VIAMORA pinot grigio, italy.	5
TOWNSHEND table red, wa.	6
COORS BANQUET golden, CO.	3
DRAFT BEER dollar off select pints.	

*The Items marked may contain raw or undercooked product.
The Whatcom County Health Department would like us to inform you that eating raw or undercooked foods may increase your chances of contracting a food borne illness.

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BEER

SCHOONERS & PINTS

BALE BREAKER • field 41 pale, 5.2% *	4/6
FARMSTRONG • cold beer pils, 3.6% *	4/6
WANDER • 400 cent fresh hop ipa, 5.6%	4/6
SCUTTLEBUTT • porter, 6.5% *	4/6
BLACK RAVEN • scotch, 6.9% *	4/6
GUINNESS • guinness draught, 4.3% *	4/6
OAKSHIRE • amber (nitro), 5.4%	4/6
SILVER CITY • american hefeweizen, 5.4% *	4/6
CHUCKANUT • mexican style lager, 4.3% *	4/6
FREMONT • lush ipa, 7% *	4/6
WANDER • uncommon, 5.5% *	4/6

see our separate beverage menu for original house crafted cocktails

wine by the glass and bottle

and our captain's list for our extensive selection of spirits

CIDER

HERB'S CIDER • single stroke semi dry, 6.5%	6/8
LOCUST • sweet aged apple, 355 ml, 5.0%	6
LONGUEVILLE • normandie cider, 750ml, 4.5%	15

Please partake in our daily specials through the week

Tuesday is 15% off for all industry, restaurant and hospitality personnel

CANS & BOTTLES

ATWOOD ALES • oyster stout, 500ml, 5%	8
GROUND BREAKER • IPA no. 5, 12oz 5.5% gf	6
IRON HORSE • irish death strong ale, 12oz, 7.8%	5
UINTA • black lager, 12oz, 5.6%	5
COORS BANQUET • american lager, 16oz, 5% *	4

Wednesday is our steak and a beer special, ask your server for details

* beers available for happy hour discount

please bring pay stub or proof of employment for industry night

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