

# BAR MENU

Happy Hours: 5-6:00 M-F  
9pm-close Every Night

## Drinks

### **House Red or White \$5 glass**

*Tempranillo – Wooldridge Creek – Applegate Valley (OR)*

*Muller Thurgau – Siltstone - Blacktail Vineyard,  
Willamette Valley (OR)*

### **Cocktails \$6**

#### **The Henley**

*House Lime Leaf Infused Monopolowa gin, lime, sugar*

#### **Farm Style Mai Thai**

*Below Deck silver rum, housemade falernum, curacao, lime*

#### **November Coming Fire**

*Old Grand-dad bourbon, housemade grenadine, lemon*

### **Microbrew Pint of the Day \$4**

### **Rainier Pints \$2**

## Food

### **Lamb Burger \$7\***

*White cheddar, butter lettuce, caramelized onions, aioli, brioche roll*

### **Chicken Liver Mousse \$3**

*Brioche toast, pickled onions, violet mustard*

### **Fries \$3**

*House-made catsup*

### **Cheese Plate \$5**

*Rumiano dry jack, apple, quince paste*

### **Broccoli Fritters \$4**

*Horseradish crème fraîche*

### **Butter Lettuce Salad \$4**

*Croutons, blue cheese dressing*

*-Maximum 4 credit cards per table –*

*\*Some preparations cooked to a preferred temperature may be considered raw or under cooked. Consuming raw or under cooked meat, seafood and eggs may increase your risk of food-borne illness.*