



HAPPY HOUR MENU

5 TO 6 P.M. MONDAY THROUGH THURSDAY

- BRUSCHETTA - of the evening - ask your server 5
- OLIVE SAMPLER - assorted marinated olives 3
- BAKED BRIE EN CRÔUTE - sherry-poached apricots, caramelized walnuts,
olive tapenade, roasted garlic, balsamic reduction,
fresh fruit, roasted garlic crostini 7
- MANILA CLAMS - white wine steamed - sofrito, garlic confit, thyme, butter,
olive tapenade crostini 7
- SAUTÉED CALAMARI STEAK SALAD - baby spinach, capers,
caramelized onions & peppers, kalamata olives, artichoke hearts,
warmed herb vinaigrette, polenta croutons 7
- CHICKEN BOMBAY - yellow curry, asian vegetables,
cucumber mint raita, jasmine rice, toasted pita 7
- CRAB & SCALLOP CAKES - pico de gallo, honey chipotle aioli, avocado, lime 7

Wine & Beer

- Crane Lake Sauvignon Blanc 2009, California 5 /glass
- Salmon Creek Pinot Noir 2010, Sonoma, California 5 /glass
- Pike's Brewing Co. IPA, Seattle, Washington 4 / bottle