

Happy Hour

4pm-6pm & 9pm-11pm
7 days a week

Caesar 4

Romaine, Loft Caesar Dressing,
House made Croutons, Parmigiano Reggiano

Hummus Plate 5

House made Hummus, Cucumbers, Kalamata olives, grilled
bread

Truffle Fries 5

Shoestring fries, Truffle oil & salt, Garlic aioli

Bruschetta 6

Grilled bread, Goat Cheese, Oven Roasted Tomatoes,
Crispy Bacon, Virgin Olive Oil, Sea Salt

Seafood Al Diablo 6

Penn Cove Mussels, Shrimp, Spicy Tomato Sauce,
Garlic Bread

Ricotta Gnocchi 6

House made Basil Pesto, Parmigiano Reggiano

*Chicken Pita 7

Grilled Chicken Breast, Romaine, Tomatoes, Fries,
Grilled pita, Garlic Aioli

Pork Belly 7

Maple Mustard glaze, Pettit Arugula Salad

*Kobe Sliders 7

Brioche Bun, Kobe beef, Pepper Jack, Lettuce,
Tomato, aioli

*Penn Cove Mussels 8

Minced Shallots, Fresh Garlic, White Wine
Lemon Butter Sauce, Grilled Baguette.

*Shrimp Pesto Pita 10

House Basil Pesto, Fresh Mozzarella, Petite Shrimp,
Fresh Tomatoes, Grilled Pita

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\$5 Wines/gl

Cono sur / sauvignon blanc

Piaugier Côtes du Rhône / Red

\$1 Off Craft Drafts

Stella Artois, Widmer Hefeweizen,

Breakaway IPA, Salish Chocolate Love, Salish Red

\$5 Well Drinks

\$7 Cocktails

Spiked Peach Bellini

Pinnacle Vodka, infused Peach Purée,
Zardetto Prosecco

House Margarita

Tequila silver, triple sec, muddled lime & lemon,
agave syrup, sweet & sour, splash of cranberry

Moscow Mule

Pinnacle Vodka, Lime, Ginger Beer

Strawberry Lemon Drop

Fresh Muddle strawberries & Lemon, Vodka,
Triple Sec, Sweet & Sour