

HAPPY HOUR

THURSDAY + FRIDAY
SATURDAY + SUNDAY

5 - 7:30PM
3 - 4:30PM

SHARABLE PLATES

Charcuterie Board **\$18**

Rogue Creamery blue cheese, Beecher's flagship cheddar, Spanish Manchego cheese, salami, prosciutto, marinated Greek olives, mixed nuts, seasonal fruit, and warm baguette bread

Fruit & Veg Board **\$14**

Seasonal fruit & veg, with Rogue Creamery blue cheese, Beecher's flagship cheddar, Spanish Manchego cheese, marinated Greek olives, hummus, and warm flatbread.

WINE

Browne Vineyards **'Heritage' Chardonnay**

Glass \$11 Bottle \$22

100% Columbia Valley Chardonnay with ripe apple, pear, and citrus notes, offering a smooth, fruit-forward palate balanced by fresh acidity and a clean finish.

Browne Vineyards **'Heritage' Cab Sauv**

Glass \$12 Bottle \$24

Aromas of mocha and black plum lead to flavors of bing cherry, arise and toasted oak. This is a full-bodied wine with chalky tannins, finishing with jam and blackberry reduction sauce.

BEER

Kolsch	\$7
Pilsner	\$7
Pale Ale	\$7