

**HAPPY HOUR**  
**3pm to 6pm**

virginica oysters | ver jus ice\* 2 each

marinated olives 3

**5 @ \$5**

fried chicken wings | blue cheese & celery 5

grilled cheese & tomato soup 5

deviled eggs | smoked paprika 5

salumi cured meat plate | pickled peppers 5

rosemary frites | remoulade 5

golden beets | endive, farro, parsley & lemon  
zest, candied macadamia nuts 6

cheese curds and josh's pickles 6

fire roasted manila clams | butter, basil  
grilled bread 7

kaluha pork sliders | 2 sliders, house BBQ  
cabbage slaw, frites 9

burger | skagit river ranch organic beef,  
havarti, dijon aioli, lettuce, fried shallots &  
TASTE frites\* add bacon \$2 13

**BEVERAGES**

any draft beer 3

hammering man 5

featured cocktail 7

select northwest wine 7

craig hetherington | executive chef  
taylor johnson | sous chef

**TASTE** Responsibly

\*Washington State Department of Health would like you to know that  
foods served raw or undercooked may pose a health risk.

local | sustainable | community