



# Happy hour

Daily 4pm-6pm

## \$6 draft beer 16 oz

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### **African Amber**

Mac and Jack's Brewery | ABV 5.2% | IBU 30  
caramel, biscuit malts, honey and a bit of brown sugar

### **Bubble Stash IPA**

Hop Valley Brewing Company | ABV 6.20% | IBU 80  
earthy aroma with hints of tropical and citrus

### **Total Domination IPA**

Ninkasi Brewing Company | ABV 6.7% | IBU 81  
a delightful blend of a citrusy floral hops,  
with a trio of malt

### **Sweet As! Pacific Ale**

Good Life Brewing Company | ABV 6% | IBU 18  
flavors of pineapple, apricot, citrus and lots of hops

### **Coors Light | 5**

Coors Brewing Company | ABV 4.2% | IBU 4  
mild aromas of sweet bread and earthy hop aromas  
and hints of corn

## \$6 draft flights

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choose any four draft beers



## Sharables

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### House Made Potato Chips | 5

smothered with smoked gouda ale cheese sauce

### Triple Cheese Quesadilla | 5

loaded with cheddar, jack and cojita cheese

### Beet & Carrot Hummus | 9

roasted red beet and heirloom carrots, organic garbanzo beans served with crisp vegetables and pita bread

### Pacific Rim Calamari | 9

drizzled in hoisin cilantro sweet chili sauce, with hints of serrano, crispy garlic, sesame seeds, and fried cilantro

## \$7 libations

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### Trails End

*our hats off to you*

Trails End Kentucky bourbon, house Infused rosemary syrup, fresh lemon Juice

### 44 Northwest Pacific

*sensational cocktail with subtle spice*

44 Northwest Huckleberry vodka, fresh lime, cucumbers, a hint of jalapeno

### Fall Bliss

*a key lime pie of sorts*

Absolut Citron, vanilla liquor, fresh squeeze lime, graham cracker crumbs

### Fall Nectar

*seasonal specialty*

44 North Nectarine vodka, infused passion fruits with a hint of mango