HAPPY HOUR

CAESAR SALAD +5 7

Chilled Romaine Hearts, Herb Croutons, Lemon Parmesan Dressing

CUP OF LOBSTER BISQUE 9 6

CUP OF CLAM CHOWDER 8 5

SHORT RIB POUTINE 16 9

Braised Angus Beef, Tillamook Cheddar French Fries

CALAMARI FRITTI +9 12

Gremolata, Siracha Aioli, Sweet Tamarind Dip

TEMPURA GULF SHRIMP 15 9

Tempura Green Beans, Spicy Mayo

BLACK BEAN BURGER +8 10

House Barbecue, Bean, Oat & Walnut Mix, Lettuce, Tomato, Pickle, Whole Wheat Bun

PIER W FISH TACO 10 each 7 each

Blackened Walleye, Avocado Coleslaw, Pickled Onion

CAULIFLOWER TACO 7 each 5 each

(Vegan)

Spice Roasted, Avocado Coleslaw, Pickled Onion

ANGUS RESERVE BURGER* 21 14

Chargrilled with Cheddar, Toasted Challah Bun, French Fries or Coleslaw

^{*}These items can be served raw or undercooked, or may contain raw or undercooked ingredients. State health regulations require that we inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk for foodborne illness

HAPPY HOUR

COCKTAILS 8

BOURBON BREEZE

Bourbon, Ginger Beer, Strawberry, Fresh Lemon Bitters

SASSY PEACH

Reposado Tequila, Orange Liqueur, Fresh Lime Juice, Peach Puree, Hot Honey

SMOKY VANILLA BEAN MARGARITA

Mezcal, Vanilla Bean Infused Triple Sec, Pineapple Juice, Lime Juice

TROPICAL STORM

Gold & Spiced Rum, Passion Fruit Puree, Orange & Lime Juice, Grenadine

WINE 7

PROSECCO, Poggio Costa Veneto, Italy

CHARDONNAY, Hess "Shirtail Ranches" North Coast, California

> PINOT NOIR, Comtesse Marion Pays d'oc, France

WINE 9

SAUVIGNON BLANC, Sandy Cove Marlborough, New Zealand

CABERNET, Hess "Maverick Ranches" Paso Robles, California

20% off all Draft Beer