# **Boathouse Happy Hour**

5:00pm - 6:00pm Daily (no substitutions, excludes holidays)

### Beer & Wine

'Cervecita' Mexican Lager, Stoup Brewing, Draft 8
Gruner Veltliner 9 Red Blend 9 Rosé 9

## Cocktails

Well High Ball well spirit with one mixer 8

Daiquiri rum, lime, sugar, up 10

Black Cherry Collins gin, black cherry syrup, lemon, rocks 10

Lemon Drop vodka, lemon, triple sec, up 10

Sunset Sour Bourbon, Fonseca Bin 27 port, lemon, rocks 10

Margarita blanco tequila, lime, triple sec, rocks, salt rim 10

## **Premium Cocktails**

Old Fashioned Old Forester Bourbon, demerara, bitters mix, rocks 13

Vesper Martini Brokers's London Dry gin, Cocchi Americano, vodka, up, 14

Vodka Martini Tito's vodka, Dolin dry vermouth, up, olives or a twist 14

### Food

Ray's Clam Chowder house smoked bacon, red potato 8 Crispy Fried Calamari mama lil's peppers, lemon aïoli 10

Mixed Greens Salad GF/V balsamic vinaigrette, Honey crisp apples, sharp cheddar, Marcona almonds, red onion 9

Fennel Dusted Albacore\* GF pear chutney, hazelnuts, brown butter vinaigrette, chives, chive oil 28

Crispy Brussels Sprouts DF sweet chili peanut sauce, house smoked bacon, toasted peanuts, basil, cilantro, lime 9

PNW Mussels DF red curry coconut broth, chorizo, chili oil, pickled serrano peppers, basil, baguette 12

PNW Manila Clams white wine, garlic, butter, herbs, baguette 12

items marked with GF are gluten friendly, however, prepared in a facility that uses gluten products. \*consuming raw or undercooked seafood or meats may increase your risk of foodborne illness

9/30/2025