

# Happy Hour

4pm – 6pm every day (no substitutions, excludes holidays)

## Beer & Wine

'Cervecita' Mexican Lager 7      Georgetown 'Tavern Beer' Lager 5  
Gruner Veltliner 9      Red Blend 9      Rosé 9

## Booze

**Well High Ball** well spirit with one mixer 8  
**Moscow Mule** vodka, ginger beer, lime, rocks 10  
**Sunset Sour** Bourbon, Fonseca Bin 27 port, lemon, rocks 10  
**Black Cherry Collins** gin, black cherry syrup, lemon, rocks 10  
**Paloma** blanco tequila, lime, grapefruit soda, rocks, salt rim 10  
**Margarita** blanco tequila, lime, agave, triple sec, rocks, salt rim 10

## Fancy Booze

**Old Fashioned** Old Forester Bourbon, demerara, bitters mix, rocks 13  
**Vesper Martini** Broker's London Dry gin, Cocchi Americano, vodka, up, 14  
**Vodka Martini** Tito's vodka, Dolin dry vermouth, up, olives or a twist 14

## Food

**Cup of Ray's Clam Chowder** 8  
**Classic Caesar** 7  
**Crispy Calamari** <sup>DF</sup> lemon aioli 9  
**Tuna Poke** <sup>\*DF</sup> ginger Tamari, crisp wontons, sesame, scallions 12  
**PNW Mussels** <sup>DF</sup> Thai style red curry sauce, scallions 12  
**PNW Manila Clams** house-smoked bacon, leek, white wine, cream,  
apple cider, butter, herbs, 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

9/26/2025