



## Happy Hour in The Attic

3:00 to 6:00 pm Monday - Thursday

Cocktails Inspired from our "Currents" list - 7

### Strawberry Cosmo

Stoli Strawberry Vodka, triple sec, cranberry juice, sweet and sour

### Pink Lemonade

Stoli Raspberry Vodka, Chambord, lemonade

### Sazerac

R1, Absinthe, Peychaud's Bitters, soda, sugar

### Pomegranate Mojito

Cruzan rum, triple sec, lime, mint, sugar, sweet and sour, pomegranate puree, soda

### Pear Bellini

Delmas sparkling wine, pear puree

### Lavender Sapphire Collins

Bombay Sapphire, Lavender DRY Soda, lemon juice, lavender

### Beer - Draught - 4

Ninkasi Brewing Co *"Spring Reign" Eugene, OR*  
Snoqualmie Falls Brewery *Hefeweizen Snoqualmie, WA*

### Beer - Bottle - 4

Pilsner Urquell *Czech*  
Mirror Pond *Pale Ale*  
Newcastle *Brown Ale*

### Wines by the glass - 5

Snoqualmie Chardonnay, Columbia Valley, WA - *Pineapple, fresh apple, and lemon zest, finished with a touch of oak*  
Snoqualmie Merlot, Columbia Valley, WA - *blackberry and currant infused with sweet vanilla and a touch of oak*



## Happy Hour Fare

3:00 to 6:00 pm Monday - Thursday

### Smoked Salmon Sliders

house smoked salmon salad, lemon verbena aioli, pea sprouts  
two sliders

8

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### Cap'n Crunch and Almond Chicken

orange-chili marmalade, Douglas-fir ranch

6

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### Pulled Pork "Handroll"

grilled Native American flatbread, potlatch BBQ pork with onions and cilantro

4

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### Appetizer Trio

one smoked salmon slider, one pulled pork "handroll",  
two Cap'n Crunch chicken strips

10

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*Information regarding consuming raw or undercooked food is available upon request.  
Parties of 8 or greater will be presented with one check which includes a 20% gratuity.*

*Menus are subject to change.*