# **Boathouse Happy Hour**

5pm – 6pm every day (no substitutions, excludes holidays)

#### Beer & Wine

'Cervecita' Mexican Lager, Stoup Brewing, Draft 7
Montucky 'Cold Snack' Light Lager, 16oz can 5
Pinot Grigio 9 Red Blend 9 Rosé 9

### Cocktails

Well High Ball well spirit with one mixer 7

Daiquiri rum, lime, sugar, up 9

Lemon Drop vodka, lemon, triple sec, up 9

Sunset Sour Bourbon, Fonseca Bin 27 port, lemon, rocks 9

Margarita blanco tequila, lime, triple sec, rocks, salt rim 9

#### **Premium Cocktails**

Negroni Broker's London Dry gin, Campari, sweet vermouth, up 12
Old Fashioned Old Forester Bourbon, demerara, bitters mix, rocks 12
Vesper Martini Bombay Sapphire gin, Lillet Blanc, vodka, up, 13
Vodka Martini Grey Goose vodka, Dolin dry vermouth, up, olives or a twist 13

## Food

Ray's Clam Chowder house smoked bacon, red potato 7

Little Gem Salad GF green goddess, pickled lemon, feta, scallions, cherry tomatoes 8

Crispy Fried Calamari mini sweet peppers, green goddess dressing 9

Seared Albacore \* DF GF blood orange-avocado salsa, ponzu, watercress 14

Crispy Brussels Sprouts muhummara, walnuts, scallions 8

PNW Mussels jalapeño-lime butter, radish, baguette 11

PNW Manila Clams onion, celery, Old Bay, white wine, baguette 11

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