

# Boathouse Happy Hour

5:00 pm - 6:00 pm Monday through Friday

4:30 pm - 6:00 pm Saturday and Sunday

(no substitutions, excludes holidays)

## Beer & Wine

'Cervecita' Mexican Lager, Stoup Brewing, Draft 8

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 Ford's London Dry gin, Lillet Blanc, vodka, up, 13

Vodka Martini Ketel One vodka, Dolin dry vermouth, up, olives or a twist 13

## Food

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

Spinach Strawberry Salad <sup>GF</sup> arugula, toasted pecans, feta, balsamic poppy seed dressing, shallots 8

Crispy Fried Calamari mini sweet peppers, green goddess dressing 9

Ancho Crusted Albacore <sup>\*DF GF</sup> ginger sesame sauce, wakame 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

8/8/2024