

Happy Hour Drink Specials

\$3.50 Well Drinks

\$4.00 Hot Sake Tokkuri

\$6.00 Draft Feature

Russian River Pliny the Elder—Double IPA, huge hoppy goodness, with loads of citrus (fresh red grapefruit, orange, lemon zest) as well as some pine and floral notes. There's also a delightful caramel malt backbone. Extremely well hidden 8% ABV

\$4.50 Draft Features

Lazy Boy Belgian Strong Golden Ale—Sensual Belgian-style ale with an overall light body, considerable depth of character with abundant fruit and spice notes.

Guinness Stout — Popular dry stout that originated in Arthur Guinness's St. James's Gate Brewery in Dublin, Ireland. The beer is based upon the porter style that originated in London in the early 1700s. The distinctive feature in the flavor is the roasted barley which remains unfermented.

\$3.50 Draft Beer Pints

Deschutes Green Lakes Organic Amber Ale—Mellow malt profile intertwined with subtly surprising hop flavors. Green Lakes Organic Ale is brewed with five types of 100% organic malted barley and balanced with Liberty and Salmon-Safe Sterling hops.

New Belgium Mothership Wit — Brewed with wheat and barley malt, coriander and orange peel spicing, resulting in a balance of citrus and sour flavors held in suspension by a bright burst of carbonation

Manny's Pale Ale — From the Georgetown Brewery just south of downtown, this Northwest icon is an unfiltered pale ale with a light copper color, medium body, sweet and citrusy nose, and a smooth finish.

Sapporo — Classic Japanese lager brewed since 1876, very light in color and body with an extremely refined, clean finish and almost no bitterness.

Bottled Beer

\$3.5 Domestic

Coors
Coors Light
Miller Lite

\$6.50 Craft Brew 22oz

Stone Arrogant Bastard Ale
Elysium ESB

\$4.25 Craft Brews

Deschutes Porter
Lagunitas IPA
Full Sail LTD?
Pyramid Hefeweizen

\$4.25 Imports

Negra Modelo
Heineken
Amstel Light
Asahi

Wines by the Glass

Sparkling

nv Bisol Prosecco "Jeio" \$9
nv Mia Dome Brut, Spokane, WA \$9.5

White

06 Abbey Page Pinot Gris, OR \$6.5
06 Miquel Torres Sauv. Blanc, Chile \$7
08 Bookwalter Aneekote Riesling, WA \$7.5
06 Macon, Chardonnay, France \$8

Red

07 Cono Sur Pinot Noir, Chile \$5.5
07 Trovati Sangiovese, Col. Valley, WA \$5.5
06 Los Cardos Cabernet Sauv., Argentina \$6.5
08 Alamos Malbec, Argentina \$6.5
06 Red Diamond Merlot, WA \$7
05 Folie A Deux Zinfandel, Napa, CA \$9

Sake

Tengumai Yamahai Junmai \$5/glass \$34/11l
Hana Lychee \$1/glass \$20/11l



Happy Hour Menu

4 to 6 pm and 10 pm to 11 pm daily

\$3

Edamame with Hickory Smoked Sea Salt

Thai Chile Toasted Cashews

\$5

Spicy Tuna Roll

Alaska Roll: crispy salmon skin, cucumber, avocado, tobiko, mayo, teriyaki sauce

Crispy Panko'd Tofu with Sweet Red Miso Sauce and Garlicy Pea Shoots

Togarashi Fries with Ginger Ketchup
(\$7 for Max XL)

Grilled Baby Octopus Sesame Harissa, Chimichurri

\$6

Asian Vegetable Tempura with Plum Wine Tentsuyu

Ichi Roll: salmon, cream cheese, asparagus, tempura'd with panko

Las Vegas Roll: cel, cream cheese, asparagus, tempura'd

Seattle Roll: salmon, avocado, cucumber, tobiko

Grilled Mackerel with Radishes, Fricsee and Yuzu-Sherry Vinaigrette

Buffalo Chicken Kara-age with Teriyaki Aioli

Stir-fried Chinese Eggplant with Sweet Chile Soy Glaze

Grilled Certified Angus Beef
Choice of: Kashmiri Curry, Fennel-Coriander or Teriyaki with Sprout Salad

\$7

Kashmiri Curry Lamb Skewers

Coriander Cream, Green Oil

Spicy Poke Salad (available until 11pm)

Coconut Chicken Satay
Mango-Avocado-Cucumber Salad

Shitake Mushroom Dumplings with San Bi Su

Tempura Spicy Crab Roll: snow crab, avocado, tobiko

Sushi Set (available until 11pm)
Tuna, Salmon, Shrimp, Alligator

Warm Almond crusted **Goat Cheese** with Castelvetroano Olive Thai Basil Tapenade and Wonton Crisps

Macadamia-Tempura Albacore Tuna "Corndog"
Cornmeal-Macadamia Nut Crusted,
Wasabi-Honey-Mustard

\$8

Teriyaki Chicken Sandwich on La Brea® Ciabatta with Aged White Cheddar, Applewood-Smoked Bacon, Pickled Red Onion and Wasabi Mayo

Chicken Katsu Sandwich on La Brea® Ciabatta with Fuji Apple-Celeriac Slaw, Tonkatsu Sauce, Wasabi Mayo

\$9

The Red Fin Burger:

½ lb Oregon Country Natural Beef on La Brea® Ciabatta with Star-anise Pickled Red Onions, Grilled Pineapple, Wasabi Honey Mustard and Ginger Ketchup

[add togarashi fries to any sandwich for \$2]