



WHITE WINES BY THE GLASS

Ruggeri & Co. dry Prosecco, NV IT	\$14
King Estate, Pinot Gris 07 OR	\$10
Bergstrom, "O" Table White NV OR	\$10
Sonoma Cutrer Chard, 06 CA	\$14
Spy Valley, Sauvignon Blanc 07 NZ	\$10
Saint M, Riesling 06 GR	\$9

RED WINES BY THE GLASS

Chat. St. Mich., Orphelin, Cab Blend 05 WA	\$10
Balboa, Columbia Vly, Cab Sauvignon 06 WA	\$12
Poderi di Luigi, Dolcetto di Dogliani 05 IT	\$10
Kamiakin, Yakima Valley, Merlot 06 WA	\$12
A to Z, Willamette Valley, Pinot 07 OR	\$10

DRAFT

widmer hefeweizen, or	\$6
trumer pilsner, ca	\$6
amnesia, desolation ipa, or	\$6
sierra nevada pale ale, ca	\$5
laurelwood red, or	\$5
guinness, ire	\$6

BOTTLED

budweiser, usa	\$3.5
bud light, usa	\$3.5
corona, mex	\$4
heineken, hol	\$4
new castle brown, eng	\$5
amstel, nl	\$4



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Driftwood Room

HAPPY HOUR

Happy Hour Bottle of Wine 18
(please ask server for daily selections)

Charred Rare Ahi Tuna \$4.5
carrot, cucumber and radish salad with wasabi & pickled ginger

Market Selection of oysters: \$3.5
2 each, served with Champagne Mignonette

French Fries \$2.5
With Tillamook white cheddar cheese

Mac & Cheese \$4.5

Olives \$2

Caesar \$3
with Gracie's dressing & parmesano and croutons

Grilled Oregon Organic Beef Burger \$5.5

Whole Roasted Garlic \$4.5
with grilled country bread and gorgonzola cheesecake

Smoked Roasted Chicken Chowder \$2.5

Charcuterie \$5
smoked prosciutto speck, soppressatta, Fra' Mani gentile, spicy coppa, kitchen made chicken liver mousse

Cheese Plate \$4.5
selection of the best American cheeses, quince paste & spiced nuts

Happy Hours: 3pm to 6pm /9pm to close

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selection of the best American cheeses, quince paste & spiced nuts

Happy Hours: 3pm to 6pm /9pm to close



BAR MENU

Charred Rare Ahi Tuna <i>carrot, cucumber and radish salad with wasabi & pickled ginger</i>	\$9
Market Selection of oysters <i>6 each, served with Champagne Mignonette</i>	\$15
French Fries <i>with Tillamook white cheddar cheese</i>	\$7
Mac & Cheese	\$7
Olives	\$4
Caesar <i>with Gracie's dressing, parmesano and croutons</i>	\$9
Grilled Oregon Beef Burger <i>Add bacon \$2 Add Bleu cheese \$2.50 Add cheddar \$1.50</i>	\$10.5
Dungeness & Bay Shrimp Crab Cakes <i>with fresh herb remoulade & organic mixed greens</i>	\$14.5
Whole Roasted Garlic <i>with grilled country bread and gorgonzola cheesecake</i>	\$9.5
Smoked Roasted Chicken Chowder	\$7
Charcuterie <i>smoked prosciutto speck, soppressata, Fra' Mani gentile, spicy coppa, kitchen made chicken liver mousse</i>	\$14
Cheese Plate <i>selection of the best American cheeses, quince paste & spiced nuts</i>	\$15



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Cheese Plate <i>selection of the best American cheeses, quince paste & spiced nuts</i>	\$15