

## BEER

on draft

fort george brewing | 6 rotating.  
 buoy beer co. | 6 rotating.  
 north jetty brewing | 6 rotating.  
 pbr | 4  
 finnriver cider | 8 rotating

cold ones

public coast brewing | 7 blueberry hard seltzer. [16 oz can]  
 old german | 4 bottle.  
 bud light | 4 bottle.  
 pacifico | 5 bottle.  
 rainier | 4 bottle.

## WINE

by the glass

house rose | 10/30 rotating selection.  
 prosecco | 12/44 terre serena. [nv. it.]  
 brut rose | 13/44 francois montand. [nv. fr.]  
 house white | 10/30 rotating selection.  
 pinot gris | 14/47 elk cove. [or. 19.]  
 grüner veltliner | 15/43 flaneur. carafe. [or. 23.]  
 chardonnay | 16/55 joseph drouhin macon villages. [or. 21.]  
 sauvignon blanc | 10/30 ponga. [nz. 19.]  
 riesling | 11/32 dr loosen. [de. 18.]  
 house red | 10/30 rotating selection.  
 cabernet franc | 13/39 jones of washington. [wa.]  
 red blend | 13/44 kind stranger. [wa. 19.]  
 merlot | 13/44 airfield estates. [wa. 19.]  
 rhone red blend | 14/48 vital wines. [wa. 19.]  
 pinot noir | 15/43 flaneur. carafe. [or. 23.]

by the bottle

brut | 70 argyle. [or. 16.]  
 cremant de limoux | 47 domaine j laurens. [nv. fr.]  
 chardonnay | 67 brick house. [or. 20.]  
 cabernet sauvignon | 140 frog's leap. [ca. 17.]  
 pinot noir | 67 anne amie. [or. 21.]  
 pinot noir | 54 iris vineyards. [or. 21.]

starters

**pickled plate** | 18 rockfish. egg. seasonal veg. crackers. fresh horseradish. aioli. [can be gf]  
**raw oysters on the half shell\*** | 11 for 3 lilliwaup tinkerbells. house mignonette.  
**dungeness crab cake** | 34 bell pepper. old bay. lemon puree.  
**roasted squash** | 16 lemon ricotta. chili honey. filberts. [v/can be v+]  
**brussels sprouts** | 14 fried capers. toasted almonds. chili flake. rosemary.  
 lemon sage vinaigrette. [gf/v+]  
**willapa bay manilla clams** | 22 shallots. white wine. garlic. olive oil. herbs. house focaccia.  
 [can be gf]  
**hummus plate** | 16 chickpea. tahini. roasted sweet potato + cauliflower. crispy pita. [v+]  
**house salad** | 13 mustard seed vinaigrette. toasted filberts. [gf/v+]  
**caesar salad** | 14 breadcrumbs. smoked grana-padano. creamy poblano dressing. [can be gf]  
 add dungeness crab +16  
**clam chowder** | 9 cup 14 bowl corn. bacon. potatoes. old bay. house focaccia.

large plates

**wild king za'atar salmon** | 38 roasted brussels sprouts. lemon vinaigrette. celery cous cous.  
**roasted mary's chicken** | 34 crispy potatoes. shwarma spice blend. tzatziki. house pickles. [gf]  
**painted hills new york steak** | 44 broccoli rabe. roasted mushrooms. adrift whiskey demi  
 glace. [gf]  
**red pepper rigatoni** | 24 roasted bell pepper. walla walla onion. fresno chili. coconut milk.  
 basil. fried capers. [v+] add sausage + 10 | add dungeness crab +16  
**fried rockfish** | 26 fries. tartar. lemon.  
**wagyu cheeseburger** | 22 gouda. lettuce. onion. pickle. aioli.

wood fired pizzas

**crab pie** | 38 dungeness crab. mozzarella. chives. fennel. lemon ricotta.  
**roasted mushroom** | 24 mozzarella. rapini. garlic confit sauce. [v/can be v+]  
**salsiccia** | 26 house sausage. mozzarella. spring onion. broccoli rabe. fennel powder.  
 pomodoro.  
**margherita** | 22 fresh mozzarella. grana. basil. pomodoro. [v]  
**squash** | 24 charred spring onion. roasted brussels. garlic butternut puree. [v+]  
**carciofi** | 24 marinated artichoke. grana. pine nuts. lemon ricotta. [v]

gluten free - gf | vegetarian - v | vegan - v+

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## NON-ALCOHOLIC

columbia river coffee roasters | 3 organic adrift blend. peruvian decaf.  
 coke or sprite | 5  
 diet coke | 3  
 fever tree ginger beer | 4  
 brew doctor kombucha | 6  
 virgil's | 5 rotating selection.  
 beach house teas | 3  
 nitro lemonade | 3.5  
 fresh squeezed cranberry lemonade | 4.5  
 apple juice | 5  
 orange juice | 3.5

## KIDS

snacks

hand cut fries | 6  
 fresh fruit | 6

plates

burger | 15 cheese. lettuce. pickles. hand cut fries.  
 grilled cheese | 12 hand cut fries.  
 chicken strips | 13 hand cut fries.  
 fish + chips | 15 hand cut fries. tartar.  
 buttery noodles | 10 parmesan.  
 pepperoni pizza | 16 mozzarella. parmesan. tomato sauce. [serves 2-3]  
 cheese pizza | 15 parmesan. tomato sauce. [serves 2-3]

## DRINK

## EAT

We strive to serve products both responsibly and sustainably. Due to the seasonality of products and climate issues, you may not find certain items on your menu. Thank you for helping us to support local and to rehabilitate our ecosystems.

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## COCKTAILS

**cocktail for a cause** benefiting the pacific heritage museum  
**the smoking room** | 14 tequila. grapefruit. lime. chipotle cayenne agave. mezcal spritz. chipotle salt rim. lime garnish.

house

**high + dry** | 17 gin. campari. st. germain. orange bitters. cava.  
**cranberry margarita** | 15 tequila. adrift distillers cranberry liqueur. lime. agave.  
**old fashioned** | 15 four roses bourbon. simple. angostura bitters.  
**tamarind sour** | 15 tamarind bourbon. lemon. agave simple. egg white\*. dehydrated tajin orange.  
**hemingway daiquiri** | 13 rum. luxardo maraschino. grapefruit. lime. simple.  
**vieux carré** | 16 rye. cognac. sweet vermouth. benedictine. peychauds.  
**bloody basil rickshaw** | 16 bloody shiraz gin. lime. basil simple.  
**gari low** | 14 soju. soda. pickled ginger. [low abv]  
**sicilian martini** | 14 evoo-washed vodka. dry vermouth. olive brine.  
**apple sidecar** | 15 apple brandy. orange combier. lemon. apple bitters.  
**sesame penicillin** | 12 sesame washed scotch. lemon. honey simple. ginger liqueur.  
**pickleback** | 12 rittenhouse rye. house-made brine.

**ask about our featured spirits + liqueurs from adrift distillers!**

## ZERO PROOF

mocktails

**mocktail for a cause** benefiting the astoria pacific heritage museum  
**the smoking room** | 14 grapefruit. lime. soda. chipotle cayenne agave. chipotle salt rim. lime garnish.  
**ginger + juice** | 11 grapefruit. orange. lemon. simple. cherry syrup. fever tree ginger beer.  
**tea-totaller** | 12 pat's pantry golden glow simple. lemon. fever tree tonic. soda water. dehydrated citrus.  
**michenada** | 11 best day brewing kolsch. house michelada mix. tajin rim. lime wheel.  
**parch agave series** | 12 tajin rim.  
 desert margarita.  
 spiced pina rita.  
 prickly paloma.

beer & wine

**blanc de blanc** | 12 woody's. [ca.]  
**best day brewing** | 5 kolsch. can.

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