

# DRINK

## BEER

on draft

fort george brewing | 7 rotating.  
buoy beer co. | 7 rotating.  
north jetty brewing | 7 rotating.  
pbr | 4  
ilwaco cider co. | 9 rotating.

cold ones

public coast brewing blueberry hard seltzer | 7 can.  
fort george cavatica stout | 8 can.  
freight lager | 4 can.  
bud light | 4 bottle.  
modelo | 5 bottle.  
rainier | 4 bottle.

## WINE

bubbles

prosecco | 12/44 pizzolato spumante [it, nv]  
brut rose | 13/44 francois montand [fr, nv]  
brut | 70 argyle [or, 22]  
cremant de limoux | 47 domaine j laurens [fr, nv]

rose / white

rose | 10/30 mont gravet [fr, 24]  
white blend | 10/30 domaine de cassagnoles [fr, 22]  
pinot gris | 14/47 elk cove [or, 19]  
chardonnay | 16/55 joseph drouhin macon villages [or, 21]  
sauvignon blanc | 10/30 ponga [nz, 19]  
riesling | 32 dr loosen [de, 18]  
chardonnay | 67 brick house [or, 20]  
sancerre | 89 les boursicottes [fr, 23]  
gruner veltliner | 78 flaneur [or, 23]  
chardonnay | 1

red

red blend | 10/30 duorum altitude [pt, 21]  
cabernet franc | 39 jones of washington [wa, nv]  
red blend | 13/44 kind stranger [wa, 19]  
pinot noir | 15/43 flaneur. [or, 23]  
rhone red blend | 48 vital wines [wa, 19]  
pinot noir | 67 anne amie [or, 23]  
pinot noir | 54 iris vineyards [or, 21]  
merlot | 61 blackboard [wa, 21]

# EAT

starters

**pickled plate** | 18 rockfish. egg. seasonal veg. crackers. creamed horseradish. [can be gf]  
**raw oysters on the half shell by the ea** | 3.5 lilliwaup tinkerbells. starvation alley cranberry mignonette. [gf]  
**fried oysters** | 17 willapa bay goose point oysters. paprika yuzu aioli.  
**dungeness crab cake** | 36 old bay. lemon chive aioli.  
**burrata** | 16 roasted butternut. fried sage. roasted hazelnuts. maple drizzle. house crostini. [v]  
**brussels sprouts** | 14 fried capers. toasted almonds. chili flake. rosemary.  
lemon sage vinaigrette. [gf/v+]  
**willapa bay manilla clams** | 23 shallots. white wine. garlic. olive oil. herbs. house focaccia. [can be gf]  
**hummus plate** | 16 chickpea. tahini. roasted sweet potato + cauliflower. grilled pita. [v+]  
**house salad** | 13 mustard seed vinaigrette. heirloom cherry tomato. pickled onion. filbert. [gf/v+]  
**caesar salad** | 15 house-made croutons. smoked grana-padano. creamy poblano dressing. [can be gf]  
add dungeness crab +26 | add salmon +20 | add fried oysters +12  
**clam chowder** | 10 cup 14 bowl corn. bacon. potatoes. old bay. house focaccia.  
**butternut + pear bisque** | 8 cup 12 bowl coconut cream. fried sage. house focaccia. [v+/can be gf]

large plates

**wild king za'atar salmon** | 42 cooked med rare. sauteed brussels sprouts. lemon vinaigrette. celery cous cous.  
**roasted mary's chicken** | 38 roasted fingerlings. shwarma spice. tzatziki. house pickles. [gf]  
**painted hills filet mignon** | 44 asparagus. roasted mushroom. adrift whiskey demi. [gf]  
**pork schnitzel** | 38 breaded cutlet. sauteed brussels sprouts. roasted fingerlings. onion gravy.  
**red pepper rigatoni** | 26 roasted bell pepper. walla walla onion. fresno chili. coconut milk. basil. fried capers. [v+]  
add sausage + 10 | add dungeness crab +26  
**fried rockfish** | 26 fries. tartar. lemon.  
**wagyu cheeseburger** | 23 gouda. lettuce. onion. pickle. aioli. house cut fries.  
add bacon + 4

wood fired pizzas

**crab pie** | 39 dungeness crab. mozzarella. chives. fennel. lemon ricotta.  
**steak** | 32 mozzarella. mushroom. shallot. garlic confit. caramelized onion sauce. demi drizzle.  
**salsiccia** | 26 mozzarella. house sausage. red onion. arugula. fennel powder. pomodoro.  
**roasted squash** | 22 charred spring onion. brussels leaves. chevre. squash puree. [v/can be v+]  
**carciofi** | 24 marinated artichoke. grana. pine nuts. lemon ricotta. [v]  
**margherita** | 22 fresh mozzarella. grana. basil. pomodoro. [v]  
**roasted mushroom** | 24 mozzarella. arugula. garlic confit. caramelized onion sauce. [v/can be v+]

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Dine-in parties of six or more will be charged an automatic gratuity of 20%.

## NON-ALCOHOLIC

columbia river coffee roasters | 3 organic adrift blend. peruvian decaf.  
 coke or sprite | 5  
 diet coke | 4  
 fever tree ginger beer | 5  
 happy mountain kombucha | 6  
 izee soda | 5 rotating selection.  
 beach house teas | 4  
 nitro strawberry lemonade | 5  
 cranberry lemonade | 6  
 apple juice | 5  
 orange juice | 4

## 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 | 17 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** Benefitting Clatsop Community Action

astoria '89 | 14 rum. st germain. lime. honey. prosecco

house

butterfly+bubbles | 17 butterfly pea gin. lemon. simple. cava.  
 end of days | 14 sparkle donkey tequila. campari. lime. agave. vortex ipa.  
 sazerac | 12 rye. cognac. peychaud's bitters. angostura bitters. simple. absinthe.  
 dark + stormy | 14 kraken rum. lime. angostura bitters. ginger beer.  
 freckles | 13 bourbon. lemon. maple syrup. cranberry. walnut liqueur.  
 the figment | 15 gin. lime. orange. fig simple. rosemary sprig.  
 pisco sour | 17 pisco. lime. agave. egg white\*. angostura bitters.  
 cranberry margarita | 15 tequila. adrift distillers cranberry liqueur. lime. agave.  
 sicilian martini | 14 evoo-washed vodka. dry vermouth. olive brine.  
 penicillin | 16 scotch. lemon. honey. ginger liqueur.  
 cinder + spice | 16 mezcal. tequila. orange combier. apple cider. lime. maple.  
 apple slice. cinnamon sugar rim.  
 pickleback | 12 rittenhouse rye. house-made brine.

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

## ZERO PROOF

**mocktail for a cause** Benefitting Clatsop Community Action

astoria '89 | 14 lime. honey. elderflower tonic. soda water

mocktails

ginger + juice | 11 grapefruit. orange. lemon. simple. cherry syrup. fever tree ginger beer.  
 twist of fate | 12 cider. lemon. brown sugar chai simple. ginger beer. cinnamon sugar rim.  
 michenada | 11 best day brewing kolsch. house michelada mix. tajin rim. lime wheel.  
 parch agave series | 12 tajin rim.  
 desert margarita.  
 prickly paloma.

beer & wine

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

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