

# HAPPY HOUR

daily 3pm-6pm in the lounge

## DRINK

### WELL DRINKS \$7

Vodka, Gin, Rum, Tequila, Bourbon, Scotch, Brandy  
+1 mixer

### DRAFT \$1 OFF

IPA, Hazy IPA, Pale Ale, Porter, Pilsner,  
Amber, Ranier, Cider, Diamond Knot Rootbeer

### HH WINE SPECIAL \$7

Rotating Red & White Wine Special

### WINE BY THE GLASS \$1 OFF

Sparkling • Rose • White Blend  
Sauvignon Blanc • Soave • Chardonnay  
Cabernet • Malbec • Tempranillo  
Red Blend • Campofiorin • Pinot Noir

### SIGNATURE COCKTAILS \$2 OFF

H&C Old Fashioned • H&C Martini  
Lychee Drop • Harbour Pointe • Lavender Collins  
Penicillin #2 • Endless River • Ancient Mariner  
Black Manhattan • Corpse Reviver #2

## EAT

### CALAMARI 13

squid, lemon pepper & garlic dredge, roasted garlic aioli

### CLAMS 16

manila clams, saffron, tomato, white wine, lemon, garlic,  
butter, chili flake, crostini

### \*AHI POKE 13

diced Ahi tuna, ponzu, fried wontons, Napa cabbage,  
sesame seeds, avocado vinaigrette

### BACON JAM 8

applewood bacon, caramelized onions, Oregon blue  
cheese, crostini

### CRAB & SHRIMP CAKES 16

Dungeness crab, wild prawns, panko, saffron aioli

### HALIBUT CROQUETTES 12

Salted halibut, Yukon gold potatoes, bread crumbs,  
lobster beurre blanc

### \*FISH TACO 6 each

Grilled Ahi, chipotle sauce, roasted corn salsa,  
spinach, shredded cabbage, flour tortilla

### \*CHEESEBURGER 17

Served with fries and choice of cheese: Blue, Cheddar,  
Swiss, Pepper Jack, Provolone

### FISH & CHIPS 19

Two hand breaded wild halibut filets, fries,  
lemon-caper aioli

### GREEN SALAD 7

mixed greens, cabbage, carrots, tomatoes  
choice of dressing: Blue Cheese Vinaigrette, 1000 Island,  
Caesar, Creamy Dill Ranch, Dijon Vinaigrette

\*Eating undercooked meats & seafood may increase your risk of  
food-borne illness

A 4.5% service charge will be added to your check  
on all food and beverage purchases.

Hook & Cleaver retains 100% of the service charge to provide  
equitable compensation for all staff members