

HOO & CLEAVER

HAPPY HOURS Daily 3pm-6pm & 8pm-Close Monday 3pm-Close

*Served in the lounge only
not offered during restaurant holidays

DRINK

doubles not available at a discounted price

WELL DRINKS Happy / Regular

Alcohol +1 mixer 7 / 8
Vodka, Gin, Rum, Tequila, Bourbon, Scotch, Brandy

DRAFT BEER & CIDER Happy / Regular

Crikey IPA, Rueben's Brews 6.5 / 7.5
Lazer Sword Hazy IPA, Diamond Knot 6.5 / 7.5
Johnny Utah Pale, Georgetown 6.5 / 7.5
Golden Pilsner, Fremont 6.5 / 7.5
Red Patina Amber Ale, Hellbent 6.5 / 7.5
Coco Jones Coconut Porter, Black Raven 6.5 / 7.5
Dry Hard Cider, Seattle Cider 6.5 / 7.5
Rainier, Rainier Brewing 5 / 6

WINE BY THE GLASS Happy / Regular

WHITE

Rotating White Special 7 / 9
Brut, Je T'aime 9 / 10
Shepards Mark, Alexandria Nicole 9 / 10
Sauvignon Blanc, Mount Fishtail 10 / 11
Rose, Wautoma Springs 11 / 12
Soave Classico, Suavia 10.5 / 11.5
Chardonnay, Sean Minor 13.5 / 14.5

RED

Rotating Red Special 7 / 9
Red Blend, Cedar + Salmon 13 / 14
Cabernet Sauvignon, Skull & Chain 15 / 16
Malbec "Mr. Popular", Alexandria Nicole 14.5 / 15.5
Tempranillo, El Coto 12.25 / 13.25
Zinfandel "Z", Jeff Runquist 14.75 / 15.75
Pinot Noir, Stoller 13.25 / 14.25

SIGNATURE COCKTAILS Happy / Regular

H&C Old Fashioned 14 / 16
Browne Rye, Noble Oak Bourbon, or Bacoo 5yr Rum
H&C Martini 12 / 14
Sheringham Gin or Timberline Vodka
Penicillin #2 10 / 12
Corazon Reposado, ginger, lemon, Palomo Mezcal float
Ancient Mariner 12 / 14
El Dorado 8 yr Rum, Plantation Dark Rum,
Allspice Dram, lime, simple syrup, grapefruit
Endless River 12 / 14
Del Maguey Vida Mezcal, Luxardo, Aperol, grapefruit
Harbour Pointe 13 / 15
George Dickle Rye, Brovo Green Chartreuse,
Cocchi Vermouth di Torino, orange & aromatic bitters
Lavender Collins 8 / 10
Empress Gin, house sour, soda, lavender bitters
Black Manhattan 12 / 14
Four Roses Bourbon, Amaro Nardini, orange bitters
Corpse Reviver #2 11 / 13
Bombay Sapphire Gin, Cocchi Americano,
Brovo Dry Curacao, lemon, Absinthe spritz
Lychee Drop 10 / 12
Browne Vodka, Lichi-Li liquor, sugar, lemon

EAT

takeout available at Regular Price only

APPETIZERS Happy / Regular

Steak Skewers 11 / 13
grilled skewers, sesame marinade, cilantro gremolata
Loaded Fries 9 / 11
hand cut potatoes, BBQ sauce, chipotle aioli,
sour cream, cheddar cheese, bacon, green onions
Calamari 13 / 15
squid, lemon pepper & garlic dredge,
roasted garlic aioli
Clams 16 / 18
manila clams, saffron, tomato, white wine,
lemon, garlic, butter, chili flake, crostini
*Ahi Poke 13 / 15
diced Ahi tuna, ponzu, fried wontons,
Napa cabbage, sesame seeds, avocado vinaigrette
Bacon Jam 10 / 12
applewood bacon, caramelized onions,
blue cheese, crostini
Crab & Shrimp Cakes 16 / 18
Dungeness crab, wild prawns, panko, saffron aioli
Halibut Croquettes 12 / 14
Salted halibut, Yukon gold potatoes,
bread crumbs, lobster beurre blanc
*Fish Taco 6 ea / 8 ea
Grilled Ahi, chipotle sauce, shredded cabbage,
arugula, avocado vinaigrette, flour tortilla
Sourdough Loaf ½ - 4 / 5 full - 7 / 8
Essential Baking sourdough bread,
sea salt whipped butter

SOUP & SALAD Happy / Regular

Green Salad 7 / 9
mixed greens, cabbage, carrots, tomatoes
choice of dressing: Blue Cheese Vinaigrette,
1000 Island, Creamy Dill Ranch, Dijon Vinaigrette
Caesar Salad 8 / 10
chopped romaine, Caesar dressing, croutons,
parmesan

Clam Chowder cup 6 / 7 bowl 9 / 10
chopped clams, bacon, potatoes, onion, celery,
cream, scratch made fresh daily

ENTREES Happy / Regular

*Cheeseburger 13 / 19
1/2 pound Wagyu patty, brioche bun, mayo, lettuce,
tomato, onion, pickle, choice of cheese: Blue, Cheddar,
Swiss, Pepper Jack, Provolone
Add fries +4 Add bacon +2
Halibut & Chips 19 / 21
Two hand breaded halibut filets, fries,
lemon-caper aioli
♦3 piece 28

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

NON-ALCOHOLIC BEBERAGES Happy / Regular

N/A Beers: IPA, Hazy IPA & Koslch 5 / 6
Mock-apolitan 6 / 7
Espresso No-Tini 6 / 7
Cherry Sour 6 / 7
Diamond Knot Root Beer 4.5 / 5.5