

*cocktails*

FRUIT OF THE POISONOUS TREE

42 below vodka | green chartreuse |  
st. germain | lemon | honey  
10

CLASS ACTION

goslings rum | apricot brandy |  
sloe gin | lime  
9

TRAGEDY OF THE COMMONS

wild turkey rye | carpano antica  
formula |  
cynar | fee brothers bitters  
10

ATTRACTIVE NUISANCE

belvedere citrus | maraschino liqueur  
| lemon  
9

HOSTILE WITNESS

applejack | liquore strega |  
benedictine | lime  
9.50

LIKELIHOOD OF CONFUSION

beefeaters gin | bacardi | hennessy |  
st. elizabeth's allspice dram | lemon  
| lime  
9

FROLIC & DETOUR

skyy ginger | basil syrup |  
orange | ginger ale  
9

*draughts*

NORTH COAST SCRIMSHAW PILSNER

PIKE WEISS

MENDOCINO WHITE HAWK IPA

FIRESTONE WALKER DOUBLE BARREL ALE

MAC & JACKS AFRICAN AMBER

KONA PIPELINE PORTER

4.50

*bottles 'n' cans*

21ST AMENDMENT IPA (12oz can)	4
AMSTEL LIGHT	4
BUDWEISER	3
BUD LIGHT	3
CORONA EXTRA	3.50
FULL SAIL LTD	4
KILLIAN'S IRISH RED	3
OSKAR BLUES DALE'S PALE (12oz can)	4
RAINIER (12oz can)	2.50
SESSIONS LAGER	3
SHINER BOCK	4
STELLA ARTOIS	4
STONE LEVITATION ALE	4.50
WIDMER HEFEWEISEN	3.50
CLAUSTHALER (non-alcoholic)	4

*soft drinks*

JONES SODA CO. "ON THE GUN"  
cola | sugar-free cola | lemon-lime |  
root beer  
4

JONES BOTTLES

green apple | cream soda  
3

THOMAS KEMPER BOTTLES

black cherry | ginger ale | orange  
cream  
3



blueacre seafood

# happy hour menu

available in the lounge only | 3-6 p.m.

## *beers*

FEATURED DRAUGHTS

3

SESSIONS LAGER

2

RAINIER CANS

1.50

NINKASI TRICERAHOPS (22oz)

6

BARNEY FLATS OAT STOUT (22oz)

6

BEAR REP. HOP ROD RYE IPA (22oz)

6

## *wine*

HOUSE WINE BY THE GLASS

red | white | sparkling

5

## *Cocktails*

MOSCOW MULE

russian standard vodka | ginger beer |

lime copper mug

6

MALICIOUS MISCHIEF

jim beam | peach schnapps | orange

juice

5

TEMPORARY RESTRAINING ORDER

lunazul reposado | bols sour apple |

lime | chili

5

UNJUST ENRICHMENT

beefeaters | orange liqueur |

grapefruit

5

DIMINISHED CAPACITY

finlandia mango | pama pomegranate |

lime

5

## *cheap tricks*

OYSTERS (house choice)

1

DUNGENESS CRAB MAC AND CHEESE

herbed boursin | english peas | shell

pasta

7

BLACKENED CATFISH SANDWICH

shaved cabbage | creole remoulade

7

SMOKED SALMON "POTATO SKINS"

crisp potato | capers | crème fraiche

|

bacon | red onion | chives

5

TOMBO TUNA CRUDO

smoked avocado | radish salad |

preserved lemon oil

7

DUNGENESS CRAB POPPERS

sauce louis | scallion

7

MOULES FRITES

mussels | white wine | fries

7

HOUSE SMOKED SEAFOOD DIP

minced onions | fennel crackers

4