



HAPPY HOUR MENU

Monday-Thursday from 3-5 pm

(v) vegan (veg) vegetarian (df) dairy-free

TRUE STREET TACOS

Served on house made tortillas

- **SPICY PRAWN** 5— ea.
Chimichurri marinated, roasted corn & crushed avocado
- **CHILI ROASTED GREEN JACKFRUIT** (v) 3— ea.
Cilantro lime slaw
- **RARE SEARED & CHILLED AHI TUNA** *(df) 4— ea.
Chipotle-pineapple salsa
- **"AMERICAN TACO"** 3— ea.
Ground beef, house-made tortilla with yellow cheddar and iceberg lettuce.

JALAPEÑO RELLENOS (veg) 5—

Drunken cheese, cilantro-lime crema

CHIPOTLE CORN CHOWDER (v) 5—

Potatoes, roasted corn, charred poblano peppers, cilantro

CAESAR SALAD 7—

Romaine hearts, shaved parmesan, Peak Buster Caesar dressing

RARE SEARED & CHILLED STEAK TATAKI * (df) 8—

House ponzu, pickled cucumber & peppers, cilantro

AHI POKE * (df) 8—

Soy-ginger marinade, avocado, sushi vinegar cucumbers, red bell peppers, lotus root chips

CRISPY POTATO SKINS NACHOS 6—

White cheddar cheese, bacon, caramelized onions, pickled peppers, green onions, sour cream

"GHOSTFISH" & CHIPS 9—

Ale battered cod, french fries, and house tartar sauce

CHILI CHEESE FRIES (veg) 7—

Black bean and lentil chili, pepper jack cheese, sour cream

ROSEMARY & GARLIC SWEET POTATO FRIES (v) 5—

**Consuming raw or undercooked meats poultry seafood shellfish or eggs may increase your risk of food-borne illness*



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- BEERS ON TAP -

(ALL BEER PRICES INCLUDE TAX)

HAPPY HOUR TASTING FLIGHT

Four 4oz pours of our year-round beers 10—
Meteor Shower, Shrouded Summit, Kick Step IPA, Grapefruit IPA

HAPPY HOUR FEATURED BEER

LUNAR HARVEST Spiced Tripel 12oz: 5.5—

9.2% ABV | 20 IBU | LIMITED-RELEASE

Cinnamon, nutmeg, and ginger combine with toasted millet malts for this warming ale

HAPPY HOUR PINT SPECIALS

METEOR SHOWER Blonde Ale 5.5—

4.5% ABV | 15 IBU

A lightly-hopped easy-drinking ale, with a honey-like malt sweetness & flavors of melon from German Perle hops

SHROUDED SUMMIT Belgian White Ale 5.5—

4% ABV | 20 IBU

Light & crisp. Orange, coriander & a fruity Belgian aroma

VANISHING POINT Pale Ale 5.5—

5.3% ABV | 40 IBU

Apricot & pine flavors from Cascade, Palisade & Chinook hops, with toffee & bread from the malted millet & rice

GRAPEFRUIT IPA India Pale Ale 5.5—

5.5% ABV | 85 IBU

Bitter, bright, & dry, with ginger & citrus aromatics

KICK STEP India Pale Ale 5.5—

5.5% ABV | 60 IBU | *BENEFITTING THE MOUNTAINEERS*

Hazy, brewed with four Washington-grown hops, & a liquid embodiment of our shared values with The Mountaineers

PEAK BUSTER Double IPA 12oz: 6.5—

9.5% ABV | 100+ IBU

Pine, mango & passionfruit flavors, with a smooth finish

LIMITED RELEASES

WEEKLY EXPERIMENTAL Style Varies 12oz: 7—

Ask your server about this week's concoction!

DARK SOUR Ale 12oz: 7—

5.5% ABV | 5 IBU

A dark red sour ale with roasty & caramel notes

SALTY STARFISH Brown Ale 12oz: 7—

5.3% ABV | 25 IBU

A smooth brown ale with lactose, aged on coconut, & featuring hints of caramel & salt

WATCHSTANDER Winter Stout 7—

6.5% ABV | 30 IBU

This new winter release of our classic Watchstander has a sweeter flavor and is heavier on the chocolate!

SMOKED & OAKED Imperial Porter 12oz: 8—

9.7% ABV | 70 IBU

Rich, sweet, earthy & smoky, with buckwheat malt smoked over whisky barrel staves. Aged on red oak staves

BLACKBERRY TART Ale 12oz: 7—

6.5% ABV | 5 IBU

Amber rice malt and nutty quinoa combine with NW blackberries in this jammy cold-weather tart

KAI DOG Amber Ale 12oz: 7—

5.5% ABV | 15 IBU

Kai Dog is back...and this time as an amber! Malt-forward, easy-drinking & celebrating our favorite brew dog Kai

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