

Driftwood Room

HAPPY HOUR

Happy Hour Bottle of Wine 18
(please ask server for daily selections)

Charred Rare Ahi Tuna \$4.5
carrot, cucumber and radish salad with wasabi & pickled ginger

Market Selection of oysters: \$3.5
2 each, served with Champagne Mignonette

French Fries \$2.5
With Tillamook white cheddar cheese

Mac & Cheese \$4.5

Olives \$2

Caesar \$3
with Gracie's dressing & parmesano and croutons

Grilled Oregon Organic Beef Burger \$5.5

Whole Roasted Garlic \$4.5
with grilled country bread and gorgonzola cheesecake

Smoked Roasted Chicken Chowder \$2.5

Charcuterie \$5
smoked prosciutto speck, soppressatta, Fra' Mani gentile, spicy coppa, kitchen made chicken liver mousse

Cheese Plate \$4.5
selection of the best American cheeses, quince paste & spiced nuts

Happy Hours: 3pm to 6pm /9pm to close

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