

HAPPY HOUR
SERVED 3-6PM, MONDAY-FRIDAY
**EXCLUDES HOLIDAYS*



Black & White Truffle Fries | 13

Fresh Cut Fries / Truffle Salt / Black Garlic Aioli

Tavern Slider Duo* | 14

3oz. Beef Patties / Hogshhead Caramelized Onions /
Bacon / Secret Sauce on Toasted Slider Buns

Crab & Shrimp Slider Duo | 15

Crab & Shrimp Salad / Chives / Lettuce / Herb
Aioli on Toasted Slider Buns

Cheese Plate | 15

Artisan Cheese / Fruits / Nuts / Olives / Baguette

Tavern Pub Green | 12

Mixed Greens / Grape Tomatoes / Cucumbers / Marinated
Red Onions / Croutons/ Parmesan Cheese /
Choice of Dressing

Caesar Salad* | 12

Romaine / Garlic Croutons / Parmesan Cheese / Caesar Dressing

Maple Stout Sprouts | 13

Roasted Brussels Sprouts / Pork Belly / Goat Cheese/ Maple Stout Sauce

Seared Ahi* | 17

Ginger Wasabi Mayo / Spicy Sweet Slaw / Scallions / Pickled Ginger

Chicken Fingers & Fries | 12

Two Crispy Chicken Tenders / French Fries

**Items are cooked to order. Consuming raw or
undercooked eggs & meats may increase your
risk of foodborne illness*

SPECIALTY COCKTAILS

Mary-O-Lala | 13.5

St George Chili Vodka / McMenamins' Bloody Mary
Mix / Lime / Mama Lil's Pickled Veggies / Bacon

Local Old Fashioned | 15

Woodinville Bourbon / Woodinville Barrel-Aged
Maple / Angostura Bitters / Orange Bitters

Blueberry Whiskey Smash | 15

Elijah Craig Small Batch / Mint / Lemon / Blueberries/
Simple / Soda Water

Longshot Blackberry Sidecar | 16

McMenamins' Longshot Syrah Brandy / McMenamins Cheshire
Orange / Lemon / Crème de Mure / Simple

Lichi-Li | 15

McMenamins' Spar Lemon Vodka / Giffard
Lichi-li / Lemon / Lavender Syrup

Lime in the Coconut | 19

McMenamins' Three Rocks Rum / Clement Coco / Lime /
Tumeric Syrup / Simple / Jamaican Bitters / Egg White

Edgefield Sangria | 15

Giffard Cassis / Lemon / Orange / Sugar /
Edgefield Red Wine

Water Lily | 15

McMenamins' Gables Gin / McMenamins' Cheshire Orange
Liqueur/ Crème de Violette / Pama Liqueur / Lemon

Smokey Toronto | 15

McMenamins Billy Rye Whisky / Sfumato Amaro Liqueur /
Simple / Angostura & Orange Bitters

MOCKTAILS

Dreamy Day-Break | 9

McMenamins Lemongrass Shrub / Orange / Grapefruit / Orgeat / Grenadine

Coco Cherry Sour | 9

McMenamins Chocolate Cherry ShruB Vinegar / Fresh-Squeezed
Lemon / Sugar

Strawberry Agua Fresca | 9

N/A Liqueur / Fresh Strawberries / Simple Syrup / Fresh Squeezed Lime /
Soda Water & Ginger Beer

ANDERSON ALES ON DRAFT

Brewers — Mike Green & Alex Coggins

1) Ruby ABV: 4.13 IBU: 5

Light raspberry, fruity, crisp, pink, and effervescent

2) Hammerhead ABV: 6.00 IBU: 44

Northwest pale, caramel, balanced, mildly bitter, and citrus.

3) Terminator Stout ABV: 6.45 IBU: 30

Black, smooth, robust, chocolate, rich, bitter, and bold.



4) Nebraska Blonde ABV: 5.60 IBU: 46

This golden-hued Blonde ale uses Cascade Hops in modest amounts to create a delicious and refreshing beer.

5) 1983 Lager ABV: 5 IBU: 8

Premium American lager with a clean, smooth & crisp finish.

6) Leviathan Hazy Double IPA ABV: 8.51 IBU: 26

Large malt body along with hoppy flavors of fresh dragon fruit & grapefruit.

7) Bobcat Pale Ale ABV: 5.68 IBU: 34

The first ever beer made at Anderson School Brewery, Bobcat is a light-bodied, truly Northwestern pale ale with a hoppy melon and citrus bite.

8) Scenic Brown Ale ABV: 6.0 IBU: 16

A blend of English dark malts and American caramel malts creates a unique dark ale brimming with flavors of cocoa, caramel, espresso, and graham cracker.

9) Desperado Mexican Lager ABV: 5.68 IBU: 12

This Mexican-style lager is light and crisp with a slight floral and herbal aroma.

10) 42nd State IPA ABV: 6.97 IBU: 53

Light straw color makes way for aromas of grapefruit, mixed berries, and fresh pine.

11) Egyptian Cotton Hazy IPA ABV: 6.71 IBU: 20

Award Winning Hazy IPA! Citrus forward, New England Style.

12) Barrel-Aged Great Uncle Jim Coffee Stout (Tulip) ABV: 9.1 IBU: 15

This 2023 Great Uncle Jim coffee stout was brewed with lactose and barrel-aged cold brew, then aged for one year in McMenamins Hogshead whiskey barrels. Notes of dried fruit and vanilla.

13) Irish Stout (Nitro) ABV: 4.9 IBU: 35

Coffee-like, roasted barley bitterness, and semi-sweet chocolate

14) Whaaat?! Hazy IPA (Nitro) ABV: 6.84 IBU: 10

This outside-the-box nitro hazy IPA was brewed for a smoother mouthfeel.

GUEST) Chuckanut Kolsch

TAVERN ON THE SQUARE

WINE BY THE GLASS

SPARKLING

Edgefield Blanc de Noirs	15/56
Cleto Chiarli Rosé de Noir	13/40
Poggio Costa Prosecco	11/35

ROSÉ

Edgefield Umbrella Jimmy Rosé	11.75/42
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WHITES

Solena Pinot Gris	11.50/40
Edgefield White Rabbit	11.75/43
Edgefield Chardonnay	11.75/43
Poet's Leap Riesling	12 /40
Domaine de Chevally (Quincy) Sauvignon Blanc	13 /40

REDS

Edgefield Black Rabbit Red	11.75/43
Edgefield Pinot Noir	11.75/43
Edgefield Syrah	14.25/53
Edgefield Cabernet Sauvignon	14.50/53
Edgefield Merlot	14.50/53
Edgefield Cuvee	12.50/47
Edgefield Winemaker's Reserve Cabernet Sauvignon	16.50/60

MCMENAMINS EDGEFIELD CIDERS ON DRAFT

Hard Apple	ABV: 6.6
Blackberry	ABV: 5.9
Whip It!	ABV: 6.3
(Pineapple, Vanilla, Orange, Peach)	
Blood Orange Ginger	ABV: 6.2

DESSERT WINE

Edgefield Fireside Zinfandel	12.75/47
Edgefield Fireside Orange Muscat	12.75/41
Poley 10yr Cream Sherry	13/50
Vallein Tercinier Pineau des Charentes	13/50