

HAPPY HOUR FOOD

OYSTERS ON THE CLOCK

3PM | 1.50

4PM | 2.00

5PM | 2.50

House hot sauce, cucumber mignonette + lemon

GRILLED OYSTERS 18

Garlic butter, parsley + grilled bread
half dozen

SHAVED KOHLRABI 7

Winter squash + mint chimichurri

PUB BURGER 9

House-made American cheese

SMOKED TROUT FRITTER 9

Horseradish aioli + apple

BAKED RICOTTA 8

Vegetable chips

DUNGENESS CRAB SCOTCH EGGS 9

Preserved lemon + chilies

ROCKFISH CRUDO 10

Pear, sweet potato + pistachio

SCALLOP CEVICHE 11

Orange, habanero + mint

HERBED FRIES + BRAISED PORK 9

Pickled peppers + smoked cheddar

HERBED FRIES WITH SMOKED TOMATO AIOLI 5

HAPPY HOUR DRINKS

COCKTAIL OF THE DAY 8

EASY RIDERS 8

Daiquiri / Moscow Mule
Side Car / Paloma

HIGHBALLS 7

ROUGH RIDER 10

Averna, sweet vermouth, Pechaud Bitters,
absinthe

GUNS & FLOWERS 9

Grapefruit, lemon, lavender bitters,
honey, bubbles

DRAFT BEERS 4

BEER + SHOT 8

Rainier, Bourbon or Fernet

RAINIER TALL BOYS 3

HAPPY HOUR WINES 7 | 28

SPARKLING

Bisol Crede Prosecco NV

WHITE

Toni Soellner Gruner Veltliner '15

Lavennia Chardonnay Sonoma '15

ROSE

Los Aphillanthes Cote du Rhone '15

RED

Novelty Hill "Cascadia" '14

Maison Bleue "Metis" Rhone Blend '13

Helfenbein LA Syrah Des Collines '14

The KCHD would like us to inform you that eating raw or undercooked foods can be unhealthy to your well-being. In lieu of gratuity, a 20% service charge will be added to each bill & distributed to the team working in the restaurant 2% of which is retained by the Restaurant to offset costs.

There are many options in the city & we are grateful you have chosen to dine with us.