

**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 / Hogshead 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 /  
Turmeric 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

like, roasted barley bitterness, and semi-sweet chocolate

Coffee-

## 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)	13 /40
Sauvignon Blanc	

### 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	16.50/60
Cabernet Sauvignon	

## 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