

QUINN'S PUB

HAPPY HOUR
4-6PM

HALF OFF ALL DRAFT BEERS

FOOD

PRETZEL 5

Beer cheese

POUTINE FRIES 11

Chicken and beef gravy,
cheese curds, pulled pork

BRUSSEL ARTICHOKE DIP 9

Gruyere, mozzarella, whole grain mustard,
balsamic reduction, crostini

CAESAR SALAD 10

Romaine, pangrattato, parmesan, lemon

FRESH CUT FISH & CHIPS 16

Beer battered rockfish, fries, remoulade sauce

THE QUINN'S BURGER 12

8oz, white cheddar, bacon, brioche roll, aioli,
add fries \$5

CLASSIC CHICKEN SANDWICH 11

Buttermilk brined chicken, pickles,
house-made honey mustard, brioche roll,
add fries \$5

WILD BOAR SLOPPY JOE 16

Crispy fried onion, sage, pickle, sunny side up
egg, brioche bun, add fries \$5

DRINK

MARTINI 8

Vodka, or Gin

OLD FASHIONED 7

Whiskey, Bitters, Demerara Sugar

MANHATTAN 7

Whiskey, Sweet Vermouth, Bitters

DAIQUIRI 6

Classic, Strawberry, or Blueberry
Rum, Lime, Simple

MARGARITA 7

Classic, Strawberry, or Blueberry
Tequila, Lime, Simple

MULE 7

Classic, Strawberry, or Blueberry
Vodka, Lime, House Ginger Beer

MOJITO 7

Classic, Strawberry, or Blueberry
Rum, Lime, Simple, Mint

PALOMA 7

Tequila, Grapefruit, Lime, Simple

RAINIER AND A SHOT 8

Tall Boy Rainier and any well spirit

HOUSE RED 5

HOUSE WHITE 5

A 3% service fee is added to every guest check to help offset the cost of wage. This is not for services provided and is not paid directly to the service staff.

QUINN'S PUB

COCKTAILS

QUINN'S OLD FASHIONED	13
Bourbon, Demerara, Bitters, Maraschino Cherry	
SHRINKING VIOLET	13
Vodka, Giffard Violette, Lavender Bitters & Lemon	
MISSED OPPORTUNITY	13
Gin, Elderflower, Sage, Lemon & Sparkling Wine	
DUNGINS & DRAGONS	14
Jalepeno Infused Gin, Strawberry, Lime, House Ginger Beer, Firewater Bitters	
SMOKE SHOW	16
Vida Mezcal, Agave, Lemon, House Ginger Beer	
RAGNAROK	16
Aquavit, Lo-Fi Sweet Vermouth, Campari, Orange Bitters	
MIKE TYSON'S PUNCHOUT	12
Rum, Chai, Pineapple, Grapefruit, Lemon, Lime, Bitters	
ITALIAN SODA	15
Crater Lake Hazelnut Espresso Vodka, Chambord, Amaretto, Soda	
CITRON NOIR	15
Old Overholt Rye, Amaro Di Angostura, Lemon Bitters	

MOCKTAILS

May be substituted with alcoholic spirits

ENGLISH BREAKFAST	13
Dhos Non Alcoholic Gin, Lemon, Earl Grey Simple Syrup, Tonic	
LIFE'S A BEACH	13
Jalisco Non Alcoholic Tequila, Agave, Coconut Cream, Blood Orange Puree, Lime	

BEER

RAINIER	5
Lager - 16oz, Los Angeles, 4.7%	
GEORGETOWN MANNY'S	7
Pale Ale - 16oz, Seattle WA, 5.4%	
FREMONT GOLDEN PILSNER	7
Pilsner - 12oz, Seattle WA, 4.5%	
SEAPINE IPA	8
IPA - 16oz, Seattle WA, 5.6%	
SWEETWATER H.A.Z.Y. IPA	8
Hazy IPA - 12oz, Atlanta GA, 6.2%	
MAC AND JACK'S AFRICAN AMBER	8
Amber - 16oz, Redmond, WA, 5.2%	
DIAMOND KNOT HEFEWEIZEN	7
Hefeweizen - 16oz, Mukilteo WA, 5.5%	
ANDERSON VALLEY BLOOD ORANGE GOSE	9
Gose - 12oz, Boonville CA, 4.2%	
2 TOWNS BRIGHT CIDER	7
Cider - 12oz, Corvallis OR, 6%	
REUBEN'S ROBUST PORTER	8
Porter - 16oz, Seattle WA, 5.9%	
CHIMAY TRIPEL	13
Belgian Tripel - 12oz, Belgium, 8%	
GUINNESS	9
Nitro Stout - 16oz, Dublin Ireland, 4.2%	

WINE BY THE GLASS

RED

AMALAYA MALBEC	13
2020, Salta, Argentina	
CANYON ROAD PINOT NOIR	12
2020, Sonoma County, California	
BANFI STILNOVO SANGIOVESE	14
2019, Toscana, Italy	

ROSÉ

E. GUIGAL ROSE	11
2018, Cotes Du Rhone, France	

WHITE

CANYON ROAD SAUVIGNON BLANC	12
2020, Sonoma County, California	
BANFI LE RIME PINOT GRIGIO	14
2021, Toscana, Italy	

SPARKLING

OPERA PRIMA CAVA BRUT	9
Jumilla, Spain	