

# QUINN'S PUB

HAPPY HOUR  
4-6PM

**\$1.50 OYSTERS**  
With purchase of drink

**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

### **HEIRLOOM ROASTED CARROTS 11**

Spicy Korean orange glaze gochujang, peanut

### **BLISTERED SHISHITO PEPPERS 9**

Everything spice, green goddess,  
charred lemon

### **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

### **MARGARITA 5**

Classic, Strawberry, or Mango using  
fresh fruit puree

### **PRIDE PUNCH 8**

Rum, Chai, Pineapple, Grapefruit, Lemon, Lime, Bitters

### **RAINIER AND A SHOT 8**

Tall Boy Rainier and any well spirit

### **STRAWBERRY DAIQUIRI 6**

Rum, Lime, Fresh Strawberry Puree

### **OLD FASHIONED 7**

Bourbon, Bitters, Demerara Sugar

### **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.

## COCKTAILS

<b>QUINN'S OLD FASHIONED</b>	12
Bourbon, Demerara, Bitters, Maraschino Cherry, Served at Below Freezing	
<b>SHRINKING VIOLET</b>	13
Vodka, House Violet Liqueur, Lavender Bitters & Lemon	
<b>MISSED OPPORTUNITY</b>	13
Gin, Elderflower, Sage, Lemon & Sparkling Wine	
<b>MELON BAR</b>	13
Fresh honey dew melon juice, vodka, cream, simple syrup	
<b>DUNGINS &amp; DRAGONS</b>	13
Gin, Strawberry, Lime, House Ginger Beer, Firewater Bitters	
<b>I CAN'T EVEN</b>	13
Tequila, grapefruit, lime, topped with Stiegl Grapefruit Radler	
<b>PINOT RITA</b>	13
Tequila, pinot noir syrup, rosemary, lime, lemon verbena	
<b>SMALL TALK</b>	13
Bourbon, House Vanilla-Coffee Liqueur, Spiced Pear Liqueur, Lemon, Egg White, Angostura Bitters	

## WINE BY THE GLASS

<b>RED</b>	
<b>SPRING CREEK CABERNET SAUVIGNON</b>	12
Spring Creek, California	
<b>NATURA MALBEC</b>	13
2019, Rapel Valley, Chile	
<b>CANYON ROAD PINOT NOIR</b>	14
2020, Sonoma County, California	
<b>ROSÉ</b>	
<b>MONCIGALE ROSÉ</b>	11
2016, Coteaux d'Aix-en-Provence, France	

## BEER

<b>RAINIER</b>	5
Lager - 16oz, Los Angeles, 4.7%	
<b>FREMONT GOLDEN PILSNER</b>	7
Pilsner - 12oz, Seattle WA, 4.5%	
<b>BAVIK PILSNER</b>	8
Pilsner - 12oz, Belgium, 5.2%	
<b>GEORGETOWN MANNY'S</b>	7
Pale Ale - 16oz, Seattle WA, 5.4%	
<b>SEAPINE IPA</b>	8
IPA - 16oz, Seattle WA, 5.6%	
<b>SILVER CITY TROPIC HAZE IPA</b>	8
Hazy IPA - 12oz, Bremerton WA, 6.4%	
<b>DIAMOND KNOT HEFEWEIZEN</b>	9
Hefeweizen - 16oz, Mukilteo WA, 5.5%	
<b>ANDERSON VALLEY BLOOD ORANGE GOSE</b>	9
Gose - 12oz, Boonville CA, 4.2%	
<b>STIEGL GRAPEFRUIT RADLER</b>	8
Sour - 16oz, Austria, 2.25%	
<b>2 TOWNS BRIGHT CIDER</b>	9
Cider - 12oz, Corvallis OR, 6%	
<b>LOCUST BLACKBERRY CIDER</b>	9
Cider - 12oz, Woodinville WA, 6%	
<b>REUBEN'S ROBUST PORTER</b>	8
Porter - 16oz, Seattle WA, 5.9%	
<b>CHIMAY TRIPEL</b>	13
Belgian Tripel - 12oz, Belgium, 8%	
<b>BELCHING BEAVER PEANUT BUTTER MILK STOUT</b>	8
Nitro Stout - 12oz, Oceanside CA, 5.3%	

## WHITE

<b>CANYON ROAD SAUVIGNON BLANC</b>	12
2020, Sonoma County, California	
<b>SHARECROPPER'S CHARDONNAY</b>	14
2015, Yakima Valley, Washington	

## SPARKLING

<b>WYCLIFF CAVA BRUT</b>	9
California	
<b>VILARNAU CAVA BRUT ROSE</b>	9
Barcelona, Spain	