

QUINN'S PUB

HAPPY HOUR 4-6PM

FOOD

PRETZEL 5

Made fresh in house daily, limited quantity,
served with beer cheese

POUTINE FRIES 12

House made gravy, cheese curds, pancetta

CAESAR SALAD 12

Romaine, pangrattato, parmesan, lemon

SIDE FRIES 5

Kewpie aioli

CORN RIBS 9

Deep fried corn, house blend spices,
lime, spicy mayo

THE QUINN'S BURGER 16

*8oz Snake River Farms Wagyu house ground
patty, white cheddar, bacon, brioche bun,
house aioli, add fries \$4

CHICKEN SANDWICH 13

Buttermilk brined chicken breast, fry sauce,
pickles, brioche bun, add fries \$4

KOREAN SPICY CHICKEN SANDWICH 14

Buttermilk brined chicken breast, kkanpunggi
(Korean spicy garlic) sauce, sesame soy aioli,
Korean pickled radish, brioche bun,
add fries \$4

WILD BOAR SLOPPY JOE 16

Crispy fried onions, sage, pickle,
sunny side up egg, brioche bun,
add fries \$4

FRESH CUT FISH & CHIPS 22

Beer battered, wild caught Alaskan cod,
fries, tarter, lemon

A 20% service charge is included on each check. The entirety of this service charge is retained by the company. This service charge helps enable us to offer all of our valued team competitive industry compensation. We are required by law to collect tax on the service charge.

*The King County health department would like to inform you that eating "raw" or "undercooked" foods may result in foodborne illness.

QUINN'S PUB

COCKTAILS

Quinn's cocktails with ice feature Kuramoto clear ice, imported from Japan and crafted with pure water from Mt. Hakusan. Pristine, slow-melting, and refined for an exceptional drinking experience.

QUINN'S OLD FASHIONED	18
Traveller's Whiskey, Okinawa Brown Sugar, Barrel Aged Whiskey & Angostura Bitters	
ESPRESSOLESS MARTINI	16
Vodka, Rise Draft Nitro Cold Brew, Grind Espresso Shot Rum, Simple	
SHRINKING VIOLET	16
Vodka, Giffard Violette, Lavender Bitters & Lemon, Simple	
MISSED OPPORTUNITY	16
Gin, St. Elder, Sage, Lemon & Sparkling Wine	
SMOKE & SOL	18
Los Vecinos Mezcal, Peach Liqueur, Agave, Lime, Orange Bitters, Hawaiian Lava Salt	
WHISKEY RESERVE	18
Pendleton Whiskey, Cherry Liqueur, D.O.M. Benedictine, Angostura & Peychaud Bitters	
AMERICANO REVERIE	18
Michter's Rye, Bruto Americano, Amaro di Angostura, Giffard Orgeat, Orange Bitters, Orange Twist	
SEA PLANE	18
Jung & Wulff Luxury Rum, Peychaud's Aperitivo, Romana Amaro, Lime, Angostura Bitters	
ZEN-GRONI	17
Sake Ono Junmai Daiginjo, Carpano Bianco Vermouth, Lillet Blanc, Saline, Lemon Twist	

DRAFT BEER

DIAMOND KNOT SUNSLAYER PILSNER	8
Pilsner - 16oz, Mukilteo WA, 4.8%	
DOGFISH HEAD GRATEFUL DEAD	9
Juicy Pale Ale - 16oz, Milton DE, 5.3%	
SEAPINE IPA	9
IPA - 16oz, Seattle WA, 5.6%	
BLACK RAVEN SAMISH HAZE IPA	9
Hazy IPA - 16oz, Redmond, 7.1%	
BALE BREAKER BOTTOMCUTTER	10
Imperial IPA - 16oz, Yakima WA, 8.2%	
GEORGETOWN MANNY'S	9
Pale Ale - 16oz, Seattle WA, 5.4%	
MAC AND JACK'S AFRICAN AMBER	9
Amber - 16oz, Redmond WA, 5.2%	
SEAPINE HEFEWEIZEN	9
Hefeweizen - 16oz, Seattle WA, 5.3%	
YONDER DRY CIDER	9
Cider - 16oz, Wenatchee, WA 6.5%	
REUBEN'S ROBUST PORTER	9
Porter - 16oz, Seattle WA, 5.9%	
GUINNESS	10
Nitro Stout - 20oz, Dublin Ireland, 4.2%	

NON ALCOHOLIC

ATHLETIC HAZY IPA	6
ATHLETIC PILSNER	6
FREMONT IPA NA BEER	6
FREMONT STOUT NA BEER	6
PERRIER	6

WINE BY THE GLASS

<u>RED</u>		<u>WHITE</u>	
SILVERGATE PINOT NOIR	11	EMPATHY SAUVIGNON BLANC	12
2021, Lodi, California		2022, Central Coast, California	
SILK & SPICE RED BLEND	10	BANFI PINOT GRIGIO	14
2022, Portugal		2022, Toscana, Italy	
CHATEAU BEAUBOIS SYRAH	14		
2022, Rhoney Valley, France			
ROSE		SPARKLING	
DIXIE & BASS	11	OPERA PRIMA CAVA BRUT	9
2020, Columbia Valley, Washington		Catalonia, Spain	