

# QUINN'S PUB

HAPPY HOUR

4-6PM

9PM-LATE

## FOOD

### **PRETZEL 5**

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

### **POUTINE FRIES 12**

House made gravy, cheese curds, pancetta

### **CAESAR SALAD 10**

Romaine, pangrattato, parmesan, lemon

### **SIDE FRIES 5**

Kewpie aioli

### **CORN RIBS 8**

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

### **TOTCHOS 10**

Tater tots, nacho cheese, pico de gallo,  
sour cream, black olives

### **CHICKEN WINGS 13**

8pc, side of buffalo sauce and  
ranch or blue cheese

### **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

### **CHORIPAN (ARGENTINIAN HOTDOG) 8**

Grilled baquette, grilled chorizo, chimichurri

### **OKLAHOMA SMASH BURGER 8**

1/4 lb wagyu smash patty, caramelized onion,  
American cheese, fry sauce

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.

<b>QUINN'S OLD FASHIONED</b>	17
Traveller Bourbon, Okinawa Brown Sugar, Barrel Aged Whiskey & Angostura Bitters	
<b>ESPRESSOLESS MARTINI</b>	15
Vodka, Rise Draft Nitro Cold Brew, Grind Espresso Shot Rum, Simple	
<b>SHRINKING VIOLET</b>	15
Vodka, Giffard Violette, Lavender Bitters & Lemon, Simple	
<b>MISSED OPPORTUNITY</b>	15
Gin, St. Elder, Sage, Lemon & Sparkling Wine	
<b>SMOKE &amp; SOL</b>	17
Rayu Mezcal, Peach Liqueur, Agave, Lime, Orange Bitters, Hawaiian Lava Salt	
<b>WHISKEY RESERVE</b>	17
Pendleton Whiskey, Cherry Liqueur D.O.M. Benedictine, Angostura & Peychaud Bitters	
<b>AMERICANO REVERIE</b>	18
Michter's Rye, Bruto Americano, Amaro di Angostura, Giffard Orgeat, Orange Bitters, Orange Twist	
<b>GOLDEN VEIL</b>	18
Cazadores Reposado Tequila, Agave, Barrel Aged Whiskey Bitters, Mole Bitters, Orange Twist, Cinnamon	

## DRAFT BEER

<b>DIAMOND KNOT SUNSLAYER PILSNER</b>	8
Pilsner - 16oz, Mukilteo WA, 4.8%	
<b>DOGFISH HEAD GRATEFUL DEAD</b>	9
Juicy Pale Ale - 16oz, Milton DE, 5.3%	
<b>SEAPINE IPA</b>	9
IPA - 16oz, Seattle WA, 5.6%	
<b>BLACK RAVEN SAMISH HAZE IPA</b>	9
Hazy IPA - 16oz, Redmond, 7.1%	
<b>BALE BREAKER BOTTOMCUTTER</b>	10
Imperial IPA - 16oz, Yakima WA, 8.2%	
<b>GEORGETOWN MANNY'S</b>	9
Pale Ale - 16oz, Seattle WA, 5.4%	
<b>MAC AND JACK'S AFRICAN AMBER</b>	9
Amber - 16oz, Redmond WA, 5.2%	
<b>WIDMER HEFEWEIZEN</b>	9
Hefeweizen - 16oz, Portland OR, 4.9%	
<b>YONDER DRY CIDER</b>	9
Cider - 16oz, Wenatchee, WA 6.5%	
<b>AVERY ELECTRIC SUNSHINE</b>	9
Sour - 12oz, Boulder CO, 5.1%	
<b>REUBEN'S ROBUST PORTER</b>	9
Porter - 16oz, Seattle WA, 5.9%	
<b>GUINNESS</b>	10
Nitro Stout - 20oz, Dublin Ireland, 4.2%	

## NON ALCOHOLIC

## WINE BY THE GLASS

### RED

<b>SILVERGATE PINOT NOIR</b>	11
2021, Lodi, California	
<b>SILK &amp; SPICE RED BLEND</b>	10
2022, Portugal	
<b>CHATEAU BEAUBOIS SYRAH</b>	14
2022, Rhoney Valley, France	

### ROSÉ

<b>DIXIE &amp; BASS</b>	11
2020, Columbia Valley, Washington	

### WHITE

<b>EMPATHY SAUVIGNON BLANC</b>	12
2022, Central Coast, California	
<b>BANFI PINOT GRIGIO</b>	14
2022, Toscana, Italy	

### SPARKLING

<b>OPERA PRIMA CAVA BRUT</b>	9
Catalonia, Spain	

<b>ITALIAN APERITIF SPRITZ</b>	10
<b>TROPICAL FREEZE</b>	11
Dhos Non Alcoholic Vodka, Coconut Cream, Pineapple	
<b>FREMONT IPA NA BEER</b>	6
<b>FREMONT STOUT NA BEER</b>	6
<b>PERRIER</b>	6