

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 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

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

RAINIER AND A SHOT 8

Tall Boy Rainier and any well spirit

STRAWBERRY DAIQUIRI 6

Rum, Lime, Fresh Strawberry Puree

CUCUMBER COLLINS 6

Vodka, Fresh Cucumber 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

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

WINE BY THE GLASS

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| <u>RED</u> | |
| SPRING CREEK CABERNET SAUVIGNON | 12 |
| Spring Creek, California | |
| CONCANNON RED BLEND | 12 |
| 2012, Livermore Valley, California | |
| CANYON ROAD PINOT NOIR | 14 |
| 2020, Sonoma County, California | |
| <u>ROSÉ</u> | |
| MONCIGALE ROSÉ | 11 |
| 2016, Coteaux d'Aix-en-Provence, France | |

BEER

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| RAINIER | 5 |
| Lager - 16oz, Los Angeles, 4.7% | |
| FREMONT GOLDEN PILSNER | 7 |
| Pilsner - 12oz, Seattle WA, 4.5% | |
| GEORGETOWN MANNY'S | 7 |
| Pale Ale - 16oz, Seattle WA, 5.4% | |
| SEAPINE IPA | 8 |
| IPA - 16oz, Seattle WA, 5.6% | |
| SILVER CITY TROPIC HAZE IPA | 8 |
| Hazy IPA - 12oz, Bremerton WA, 6.4% | |
| DIAMOND KNOT HEFEWEIZEN | 9 |
| Hefeweizen - 16oz, Mukilteo WA, 5.5% | |
| ANDERSON VALLEY BLOOD ORANGE GOSE | 9 |
| Gose - 12oz, Boonville CA, 4.2% | |
| STIEGL GRAPEFRUIT RADLER | 8 |
| Sour - 16oz, Austria, 2.25% | |
| 2 TOWNS BRIGHT CIDER | 9 |
| Cider - 12oz, Corvallis OR, 6% | |
| LOCUST BLACKBERRY CIDER | 9 |
| Cider - 12oz, Woodinville WA, 6% | |
| BOULEVARD CINNAMON BUN ALE | 9 |
| Imperial Brown Ale - 12oz, Kansas City, MO, 9.5% | |
| REUBEN'S ROBUST PORTER | 8 |
| Porter - 16oz, Seattle WA, 5.9% | |
| CHIMAY TRIPEL | 13 |
| Belgian Tripel - 12oz, Belgium, 8% | |
| BELCHING BEAVER PEANUT BUTTER MILK STOUT | 8 |
| Nitro Stout - 12oz, Oceanside CA, 5.3% | |

WHITE

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| CANYON ROAD SAUVIGNON BLANC | 12 |
| 2020, Sonoma County, California | |
| CONCANNON CHARDONNAY | 14 |
| 2014, Monterey County, California | |
| <u>SPARKLING</u> | |
| VILARNAU CAVA BRUT | 9 |
| Barcelona, Spain | |
| VILARNAU CAVA BRUT ROSE | 9 |
| Barcelona, Spain | |