

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
add seared salmon \$9

GRILLED ASPARAGUS 11

Marcona almond, balsamic reduction

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

DAIQUIRI 6

Classic, Strawberry, or Mango using
fresh fruit puree

RAINIER AND A SHOT 8

Tall Boy Rainier and any well spirit

MARGARITA 7

Classic, Strawberry, or Mango using
fresh fruit 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

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	
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

<u>RED</u>	
10 SPAN CABERNET SAUVIGNON	12
2017, Livermore, California	
NATURA MALBEC	13
2019, Rapel Valley, Chile	
CANYON ROAD PINOT NOIR	14
2020, Sonoma County, California	
<u>ROSÉ</u>	
E. GUIGAL ROSE	11
2018, Cotes Du Rhone, France	

BEER

RAINIER	5
Lager - 16oz, Los Angeles, 4.7%	
FREMONT GOLDEN PILSNER	7
Pilsner - 12oz, Seattle WA, 4.5%	
BAVIK PILSNER	8
Pilsner - 12oz, Belgium, 5.2%	
GEORGETOWN MANNY'S	7
Pale Ale - 16oz, Seattle WA, 5.4%	
FREMONT LEGEND COLD 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%	
STEIGL GRAPEFRUIT RADLER	8
Sour - 16oz, Austria, 2.25%	
2 TOWNS BRIGHT CIDER	9
Cider - 12oz, Corvallis OR, 6%	
2 TOWNS CHOCOLATE MARIONBERRY CIDER	10
Cider - 12oz, Corvallis OR, 8%	
REUBEN'S ROBUST PORTER	8
Porter - 16oz, Seattle WA, 5.9%	
CHIMAY TRIPEL	13
Belgian Tripel - 12oz, Belgium, 8%	
SAN JUAN POWERS OUT STOUT	8
Nitro Oatmeal Stout - 12oz, San Juan Islands, WA, 5.8%	

WHITE

CANYON ROAD SAUVIGNON BLANC	12
2020, Sonoma County, California	
SHARECROPPER'S CHARDONNAY	14
2015, Yakima Valley, Washington	
<u>SPARKLING</u>	
OPERA PRIMA CAVA BRUT	9
Jumilla, Spain	
WYCLIFF CAVA BRUT ROSE	9
California	