

## HAPPY HOUR

Monday-Friday from 3:30pm-5:30pm

# The Fireside

### FISH TACO 12

Shredded Cabbage, Roasted Corn Salsa, Chili Lime Crema,  
Flour Tortilla

### HARISSA ROASTED CARROTS 7

Feta Cheese, Fresh Herbs

### WILD WHITE SHRIMP MOUSSE 9

Crostini, Crispy Capers, Chives

### FLAT IRON SKEWERS 15

House Dressing, Mixed Greens, Red Pepper Coulis

### DEVILED FARM FRESH EGGS 7

Applewood Smoked Bacon

### BREAD BASKET 6

Chimacum Grainery Bread, Olive Tapenade, Plugra Butter

### TRUFFLE FRIES 6

Parmesan Reggiano, Garlic Aioli

### MANILLA CLAMS 14

White Wine, Lemon, Butter, Fresh Herbs

### PUB BURGER 14

Caramelized Onions, Oregon Cheddar, Burger Sauce

*\*\* Consumption of raw or undercooked meats, poultry,  
fish and shellfish may be a health risk. \*\**

A 20% gratuity may be added to parties of six or more.



Help sustain local food sources by participating in the **Save The Land** program in cooperation with the Jefferson Land Trust. A one percent (1%) contribution will be added to your pre-tax bill unless you choose to opt-out, please tell your server if you do not wish to participate.



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**- DRINK SPECIALS -**

### **WINE BY THE GLASS \$6**

House Red Wine or White Wine

### **DRAFT BEER \$5 (PINT)**

Four rotating drafts.

*Ask your server for current selection.*

### **CRAFT COCKTAILS**

|                           |     |
|---------------------------|-----|
| Single Shot Well Drinks   | \$6 |
| - with Juice              | \$7 |
| Manhattan / Margarita     | \$9 |
| Gin or Vodka Martini      | \$9 |
| Lemon Drop / Cosmopolitan | \$9 |



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