



## Happy Hour in The Attic

3pm to 6pm Mon - Fri

### Cocktails Inspired from our "Currents" list - 6

- Hot Caramel Apple Cider - *Tuaca, Apple Cider, Caramel*  
House Made Hot Buttered Rum - *Vanilla cream, brown sugar, cinnamon, nutmeg, Cruzan Vanilla*  
Cranberry Drop - *Absolut vodka, cranberry sugared rim*  
Salish Toddy - *Bulleit Bourbon, orange, lemon honey, clove*  
Peppermint Mocha Martini - *Stoli Vanilla, White Godiva Bailey's, peppermint syrup, espresso*  
Sparkling Kir Royale - *Delmas Sparkling Wine, Chambord Raspberry Liqueur*

### Beer - Draught - 4

- Snoqualmie Falls Brewery *Seasonal Beer Snoqualmie, WA*  
Snoqualmie Falls Brewery *Hefeweizen Snoqualmie, WA*

### Wines by the glass - 5

- Snoqualmie Chardonnay, Columbia Valley, WA - *Pineapple, fresh apple, and lemon zest, finished with a touch of oak*  
Snoqualmie Merlot, Columbia Valley, WA - *blackberry and currant infused with sweet vanilla and a touch of oak*

## Happy Hour Fare

### Duck Confit and Kobe Beef Sliders

- mini brioche bun, apple-chili aioli, shaved radish and frisée  
two sliders - 8

### Alaskan Scallops

- warm lentils, root vegetables and warm bacon vinaigrette  
two scallops - 6

### Spiced Northwest Fish Tacos

- grilled flat bread, plum-apple chutney and crispy Walla Walla onions  
one taco - 4

### Pacific Northwest Crispy Oysters

- Salish Lodge coleslaw, celeric remoulade  
two oysters - 5

### Appetizer Trio

- duck confit slider, fish taco, two crispy oysters - 10

*Information regarding consuming raw or undercooked food is available upon request.  
Parties of 8 or greater will be presented with one check which includes a 20% gratuity.*