


Attic Bistro

Happy Hour Drinks

Monday-Friday 4pm-6pm

Mini Martinis



Cosmopolitan \$6.50
Crater Lake Vodka, Triple Sec, Roses Lime,
Splash of Cranberry juice

Paulistano \$6.50
Cruzan Silver Rum, Pineapple juice & mint

Appletini \$6.50
Crater Lake Vodka, Apple Pucker &
Float of sliced apple

Specialty Drinks

Island Margarita \$6.50
Sauza Silver Tequilla, Triple Sec, sweet & sour
And a splash of cranberry juice

Mango Mojito \$6.50
Finlandia Mango Vodka, Soda, Splash of sweet & sour
Muddled mint and lime

Wines by the glass

Las Rocas~ Garnacha \$7.00
San Alejandro, Spain 2005


Woodinville Wine Cellars~ Sauvignon Blanc \$7.00
Columbia Valley, Washington 2006

Daily Draught Special~ 2.00 off

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Happy Hour Appetizers

Monday-Friday 4pm-6pm



Smoked Salmon Chowder, Cup \$3.75
Fresh thyme and cherry tomatoes

Salish Lodge "Classic" Caesar Salad \$3.95
Focaccia croutons, Parmesan cheese, reduced balsamic vinegar

Potlatch-Spiced Seared Ahi Tuna \$4.25
Grilled house-made focaccia, Potlatch-spiced Ahi tuna, tomato fondue,
niçoise olives, and caper aioli

Prosciutto and Pear Salad \$4.75
Thinly sliced prosciutto di parma, d'Anjou pears, golden beets, fresh basil,
and Riesling vinaigrette

Seared Dungeness Crab Cake \$7.25
Seared Dungeness crab cake, spring pea shoots, crispy pancetta, and
roasted pepper aioli


Petit Local Cheese Plate \$4.25
A sample of three Northwest cheeses from our favorite regional artisans
accompanied by local fruits, fireweed honey, and house-made lavash

Puget Sound Manilla and Chorizo \$7.25
Spicy sausage, roasted fennel, sweet bell peppers, Yukon gold potatoes,
shallots, white wine, and butter

Spring Lamb Confit and White Bean Salad \$5.25
Anderson Valley lamb, slow cooked white beans, roasted peppers,
and extra virgin olive oil

Yukon Gold Gnocchi and Wild Mushrooms \$4.25
Seared gnocchi tossed with wild mushrooms, peashoots, and parsley with
tomato infused oil, and manchego cheese

Attic Bistro Frites \$3.25
Hand-cut fries tossed in garlic oil, thyme, and Parmigiano-Reggiano



*Parties of six or greater and to-go orders are presented with one check including a 20% gratuity
Attic Bistro is a smoke-free restaurant and bar
* Information regarding consuming raw or undercooked food is available upon request**