

# Happy Hour

**\$8**

## **Caesar Salad**

Crisp romaine, parmesan cheese, tomatoes, artichoke hearts and croutons tossed in our homemade Caesar dressing

## **French Onion Soup and Side Caesar**

Bowl of French onion soup and our side Caesar

## **Greek Salad**

Salami, tomatoes, green onions, black olives, green peppers and feta cheese over fresh greens

**\$9**

## **Little Si Nachos**

Tortilla chips smothered with formaggi sauce, mozzarella, black olives, jalapeños, tomatoes & green onions

## **Artichoke and Onion Dip**

Oven baked and served with focaccia bread

## **Spaghetti**

Choice of meat, marinara, or formaggi sauce

**\$10**

## **Mt. Si Burger**

Grilled 1/3 lb. burger patty with cheddar cheese, lettuce, tomato and mayo served on Brioche bun

## **Pizza**

Our 10" cheese pizza with your choice of 2 toppings

## **Wings**

With your choice of BBQ, buffalo, garlic, habanero, honey Sriracha, or go naked

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# Sweets

**Apple Pie** Our all-American classic pie filled with fresh apples and mixed with a perfect blend of brown sugar and cinnamon. \$5.99 ala mode' \$6.99

**Cheesecake** New York style cheesecake served with homemade raspberry sauce \$6.99

**Tiramisu** Ladyfingers bathed in espresso and rum then layered with mascarpone cheese and sprinkled with cocoa powder. An authentic Italian treat! \$6.49

**Skillet Cookie** Our freshly baked chocolate chip cookie topped with vanilla ice cream and drizzled with chocolate sauce \$7.99

# Cocktails

## Denise's Homemade Hot Buttered Rum

Captain Morgan's Spiced Rum paired perfectly with homemade hot buttered rum mix. A nice warm hug! \$8

**Harvest Mule**-Absolut Apple vodka, ginger beer, lemon, cinnamon stick. Served hot or cold. \$8

**Irish Latte**- Jameson Caskmates Stout edition, Baileys Irish Crème, coffee. \$8

**Smith & Wesson**- Absolut Vanilia, Kahlua, coke, cream. An old classic! \$7

**Caramel Apple Martini**- Absolut Apple vodka, butterscotch schnapps. \$7

**Spiced Old Fashioned**- Avion Reposado tequila, agave syrup, smoked chili bitters, orange twist. \$8

**Basil-Berry Gimlet**- Beefeater Pink, basil, lime juice, soda, strawberry puree. \$8

**Bourbon Sour**- Makers Mark bourbon, lemon juice, agave syrup. Garnished with a bourbon cherry. \$8

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# Wine

## Whites

Kenwood Chardonnay (CA) \$8/30  
Nobilo Sauvignon Blanc (NZ) \$8/30  
Ecco Domani Pinot Grigio (IT) \$7/26  
Chateau St Michelle Riesling (WA) \$7/26  
J Roget Sparkling (CA) \$7/26

## Reds

Dreaming Tree Crush (WA) \$10/\$38  
Kenwood Sonoma Cabernet (CA) \$9/34  
Townsend Red Blend (WA) \$8/30  
Revelry Merlot (WA) \$8/30  
Alamos Malbec (AR) \$7/26  
Jam Cellars Cabernet (CA) \$46/bottle only  
Kenwood Six Ridges Cabernet (CA) \$49/bottle only  
Cooper & Thief Red Blend (CA) \$65/bottle only

## House

Canyon Road (CA) \$6/22  
Chardonnay, Pinot Grigio, White Zinfandel, Cabernet & Merlot

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# Beer

## DRAFTS

Coors Light \$5  
Manny's Pale Ale \$6  
Mac & Jack's Amber \$6  
Blue Moon Belgium \$6  
Bodhizafa IPA \$6  
Rotating tap (ask server) \$6

## BOTTLES AND CANS

Coors Light \$4.50  
Bud Light/Miller Lite \$4.50  
Budweiser \$4.50  
Pyramid Hefeweizen \$5.50  
Corona/Corona Lt. \$5.50  
Deschutes Porter \$5.50  
Redhook ESB \$5.50  
PBR (16oz can) \$3.50  
Guinness (14.9oz can) \$5.50  
Angry Orchard Cider \$5.50  
Stella Artois \$5.50  
Kaliber (N/A) \$4.50