

## SHAKEN NOT STIRRED

### Pomegranate Lemon Drop 9.00

grey goose le citron, pama liqueur, fresh pomegranate juice

### Russian Freeze Martini 9.00

russian standard vodka and a whisper of dry vermouth  
with maytag bleu cheese stuffed olives

### Ultimate Lemon Drop 9.00

ketel one citroen vodka shaken with fresh lemon

### Peach Martini 9.00

grey goose orange vodka  
stirring peach liqueur, oj and a squeeze of lime

## CLASSICS WITH A TWIST

### Aperol Spritz 9.00

*aperol aperitif, lime juice, prosecco champagne  
orange wedge*

### Cucumber Martini 9.00

*effen cucumber vodka, cointreau, simple syrup, lime,  
cucumber swirl*

### From Russia with Love "James Bond 007" 8.50

*russian standard vodka, tanqueray gin, lillet.  
olive and curly twist*

### Old Fashioned 8.50

woodford reserve whiskey, giuseppe carpano sweet vermouth  
bitters and a splash of grand mariner

### Jumbo Prawn Bloody Mary 8.50

effen cucumber vodka with our special mary mix  
cucumber slice and jumbo prawn

### Summer Punch 9.00

grey goose l'orange vodka, malibu rum, pineapple juice  
cranberry juice and a splash of pom

### Margarita Mas Fina 9.00

cazadores resposado, grand marnier, fresh lime and agave nectar

## A LITTLE SOMETHIN' SPECIAL

### Raspberry Jack Lemonade 8.00

sobieski cytron vodka, triple sec macerated raspberries  
splashed with fresh squeezed lemonade

### Watermelon Mojito 8.50

bacardi superior rum, watermelon pucker, mint, simple syrup, lime, club  
soda

### Ginger Goose 9.00

grey goose l'orange, Domaine De canton ginger liqueur,  
fresh lime, pomegranate, oj

### Scott's Island Tea 8.50

sagatiba cachaca, don q rum, de kuyper peach schnapps, mixed berry pu-  
ree

### Strawberry Martini 8.50

grey goose l'orange vodka, apple pucker, simple syrup  
sweet & sour with fresh strawberry

## BEERS

### Bottled Beers

amstel light  
corona  
heineken  
budweiser  
bud light  
coors light  
anchor steam  
newcastle  
guinness  
buckler non alcoholic

### Draft Beers

sierra nevada pale ale  
stella artois  
sam adams winter lager  
blue moon belgian white  
down town brown  
bud light

### Republic Of Tea Premium Bottled Iced Teas 4.00

100% natural, organic iced teas in assorted flavors  
pomegranate green tea, passion fruit green tea,  
blackberry sage and decaffeinated ginger peach

### Pellegrino Sparkling Mineral Water 500ml 3.75 – 1L 6.00

Panna Still Water 500ml 3.75 1L 6.00

Henry Weinhardts Premium Rootbeer 4.00

Specialty Coffees A.Q.  
espresso, cappuccino, café latte, café mocha 3.50  
coffee, tea and sodas 2.75

## WINES BY THE GLASS

### Manager Selections / White

2010 Rombauer, Chardonnay, Carneros 15/60  
2010 Emmolo, Sauvignon Blanc, Napa Valley 8/32  
2009 Columbia Crest, Chardonnay, Columbia Valley 7/28

### Chardonnay

2009 Scott's, California 6/24  
2010 Coppola, Gold Label, Monterey County 7/28  
2009 Rutherford Vintners, Napa Valley 7.50/30  
2010 Napa Cellars, Napa Valley 8.50/34  
2010 Wente, Riva Ranch, Monterey 9/36  
2009 Sterling, Napa Valley 9.50/38  
2009 Clos Du Bois, Calcaire, Russian River 11/44  
2010 Sonoma-Cutrer, Russian River 11.50/46  
2009 Cuvaision, Carneros 12/48

### Sauvignon and Fume Blanc

2010 Wente, Livermore Valley 7/28  
2010 Veramonte, Reserva, Chile 7.50/30  
2011 Matua Valley, Marlborough, NZ 7.50/30  
2010 Kim Crawford, Marlborough, NZ 9/36  
2009 Chat. St. Jean, Etoile, Russian River 10.50/42

### Pinot Grigio and Pinot Gris

2010 Coppola, Monterey County 7.75/31  
2009 Luna, Napa County 8/32  
2010 Santa Cristina, Sicilia, Italy IGT 9.50/38

### Fun Whites

2010 Caymus, Conundrum, California 11.50/46  
2010 Chat. Ste. Michelle, Riesling, Columbia V. 7.50/30  
2009 Ventana, Gewurztraminer, Arroyo Seco 6.50/26  
2010 Beringer, White Zinfandel, California 6/24  
2008 Curtis Rousanne, Santa Ynez 10/40

### Sparklers

N.V Gloria Ferrer, Blanc de Noirs, Carneros 7.50/37  
N.V. Chandon, Brut, California 8.50/42

2008 Schramsberg, Blanc de Blancs, Napa 11.75/58  
*N.V. Veuve Clicquot, Brut, France 15/75*

By accurately vacuum sealing every bottle  
We guarantee a Fresh Glass, Every Glass.

## WINES BY THE GLASS

### Manager Selections / Reds

2007 Conn Creek, Cabernet Sauvignon, Napa Valley 13/52  
2006 Renwood, Zinfandel, Fiddletown 11.50/45  
2009 David Bynum, Pinot Noir, Russian River 11.50/46

### Cabernet Sauvignon

*2009 Scott's, California 6/24*  
2008 Chalone, Monterey County 7/28  
2008 Wild Horse, Paso Robles 10/40  
2009 Beringer, "Knight's Valley", Napa Valley 11/44  
2009 Coppola, "Directors Cut", Alexander Valley 13/52  
2009 Stag's Leap "Hands of Time"(B) Napa Valley 14/56

### Merlot

2008 Red Diamond, Washington State 7.50/30  
2008 Sterling, Central Coast 8.50/34  
2006 Rutherford Hill, Napa Valley 10.25/41

### Pinot Noir

2010 Matua Valley, Marlborough, NZ 7.25/29  
2009 Sebastiani, Sonoma Coast 9/36  
2009 Wild Horse, Central Coast 10/40  
2009 Ritual, Casablanca Valley, Chile 11/44  
2009 King Estate, Oregon 13/52

### Zinfandel

2010 Sobon Estate, "Old Vines", Amador 7.25/29  
2008 Seven Deadly Zins, Lodi 9/36  
2007 Perry Creek, Altitude: 2401 El Dorado 10.50/42

### Interesting Reds

2008 Perry Creek, Syrah, El Dorado 8/32  
2009 Chandon, Pinot Meunier, Carneros 10/40

By accurately vacuum sealing every bottle  
We guarantee a Fresh Glass, Every Glass.

Vintages are subject to change

## SMALL BITES

**Alaskan Halibut Fish and Chips 20.95**  
citrus aioli and malt vinegar

**Dungeness Crab Cakes 13.95**  
lemon-shallot vinaigrette

**Sesame-Black Pepper Char Rare Ahi 13.95**  
cucumber salsa, wasabi vinaigrette

**Crispy Prawns 11.95**  
*togarashi dipping sauce and grilled pineapple*

**Fried Calamari 10.95**  
lemon-tarragon aioli and house made cocktail sauce

**Scott's Burger 10.95**  
peppadew cheddar or sonoma garlic jack *Add Bacon 1.50*  
served with fries or sweet potato fries

**Lemongrass Chicken and Pork Potstickers 9.95**  
cucumber snow pea salad, mint chili sauce

**Hot Pastrami Sliders (2) 10.95**  
with dill pickles, house made onion rings

**Artisan Cheese Plate 10.95**  
*chef's selection of four types of local and imported cheeses  
with seasonal fruit, breadsticks, crostini and charcuterie*

**Bar Caesar 8.50**  
with grilled chicken

**Peppadew Slammer 6.50**

house made onion ring & pickle spear

Seafood Cocktails  
dungeness crab 11.95  
gulf prawn 11.95

Ahi Avocado Spring Roll 9.95  
wasabi vinaigrette

Consuming Raw Or Undercooked Meats, Poultry, Seafood  
Shellfish Or Eggs May Increase Your Risk Of Food-Borne Illness

## OYSTERS! OYSTERS! OYSTERS

Daily Selection of Raw on the Half Shell AQ  
*ginger-cilantro mignonette, cocktail sauce*

BBQ Willapa Bay 2.75 each  
*thai glaze, melon salsa*

Smoked Elkhorn 2.75 each  
*chipotle aioli & basil chiffonade*

## HAPPY HOUR

Monday - Friday 3pm to 7pm

Scott's Chardonnay 3.50  
Scott's Cabernet Sauvignon 3.50  
Bud Light 3.00  
Stella Artois 3.50  
Blue Moon 3.50  
Sierra Nevada 3.50  
Sam Adams Winter Lager 3.50  
Down Town Brown 4.00  
Well Drinks 3.50  
Featured Cocktail of the Week 6.00

Sweet Chioggia Beet Crisps 2.95

Calamari 5.95  
Crispy Prawns 6.95  
Hot Pastrami Sliders 4.95  
Peppadew Slammer 4.50  
Fresh Shucked, Smoked Oysters, BBQ Oysters 1.50 ea

Consuming Raw Or Undercooked Meats, Poultry, Seafood  
Shellfish Or Eggs May Increase Your Risk Of Food-Borne Illness