

SAZERAC HAPPY HOUR

Menu Served Monday - Saturday
4:00 pm - 8:00 pm

SNACKS, TAPAS, BITES \$5

SAZERAC ROASTED NUT MIX

SEA SALT ROASTED ALMONDS

OLIVES

CAST IRON CORNBREAD SKILLET
Molasses-Sea Salt Butter

MARINATED WHITE ANCHOVIES*
Cucumber, Chow-Chow

HAND-CUT RUSSET FRENCH FRIES
Sea Salt & Three Dipping Sauces

RUSTIC SWEET POTATO FRIES
Sea Salt & Three Dipping Sauces

CHICKEN, SHRIMP, ANDOUILLE GUMBO

CRISPY "TRUFFLES"
Yukon Potato, Truffle Cheese, Truffle Aioli

DEVEILED EGGS*
Crispy Ham, Jalapeno, BBQ Spice

FIELD MUSHROOMS
Garlic, Sherry

*Requests for separate checks will be
respectfully declined.*

CHARCUTERIE & CHEESE \$8

RUSTIC PORK PÂTÉ*
Grain Mustard, Cornichon

CHICKEN LIVER MOUSSE*
Mostarda, Croutons

HOUSEMADE BUTTERMILK CHEESE
Roasted Sweet Peppers, Pistachios

PORK RILLETTES*
Raisin-Pecan Bread

GRILLED HOUSEMADE ANDOUILLE
SAUSAGE
Hot Mustard, Pickles

CRISPY BOUDIN
*Shishito Peppers, Pickled Onion,
Creole Remoulade*

HOUSEMADE GARLIC-ROSEMARY
LAMB SAUSAGE
Lentils

TAYLOR SHELLFISH FARMS:

PACIFIC OYSTERS ON THE HALF SHELL*
2 each
Mignonette, Cocktail Sauce

ANDOUILLE CLAMS*
14 per 1/2 LB.
Housemade Sausage, Roasted Tomato, Herbs

BRICK OVEN PIZZAS \$10

CHORIZO
Red Sauce, Asparagus, Roasted Sweet Peppers

SIMPLICITY
Baby Tomatoes, Fresh Mozzarella, Basil

WHITE
Mozzarella, Goat Cheese, Garlic, Chili Flakes, Parsley

FORESTIERRE
Caramelized Mushrooms, Onion Marmalade, Taleggio

MORTADELLA
Pesto, Mozzarella, Roasted Pistachios

ON A BUN \$10

BBQ PULLED PORK
Carolina Style topped with Cole Slaw
GOOD OL' SOURDOUGH GRILLED CHEESE
Tomato Jam

GRILLED LEMON CHICKEN BAGUETTE*
Gruyere, Smoked Bacon, Avocado Mayo

SPECIAL GRIND BURGER*
Cabernet Onions, Housemade Pickles
~Add Cheddar, Gruyere, Blue, or Bacon for \$1 ea

* Meats, eggs, poultry, seafood or shellfish that are undercooked to your specification may increase your risk of foodborne illness, especially if you have certain medical conditions.



WINES

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|---------------------------------------|---|
| WINES BY THE GLASS | 4 |
| ESTRELLA PINOT GRIGIO (CA) | |
| COASTAL VINES CABERNET SAUVIGNON (CA) | |
| WINES BY THE GLASS | 6 |
| SNOQUALMIE CHARDONNAY (WA) | |
| SNOQUALMIE MERLOT (WA) | |
| TILIA MALBEC (ARG) | |
| MONTPELLIER SYRAH(CA) | |
| WINES BY THE GLASS | 7 |
| NEW HARBOR SAUVIGNON BLANC (NZ) | |
| PASO CREEK CABERNET (CA) | |

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| \$6.... | WELL COCKTAILS |
| \$8.... | COSMOPOLITAN / LEMON DROP |
| \$9.... | WELL MARTINI / MANHATTAN |



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| DRAFT BEER..... | 5.00 |
| MANNY'S PALE ALE | |
| DIAMOND KNOT IPA | |
| MARITIME OLD SEATTLE LAGER | |
| MAC & JACK'S AFRICAN AMBER ALE | |
| RED HOOK SEASONAL SELECTION | |
| ROTATING LOCAL CRAFT BEER | |



BEERS & CIDER

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| MILLER LITE..... | 3.50 |
| BUDWEISER | 3.50 |
| BUD LIGHT | 3.50 |
| ST. PAULI GIRL <i>Non Alcoholic</i> | 4.00 |
| CORONA EXTRA | 4.00 |
| WIDMER BROTHERS "ROTATOR" IPA | 4.00 |
| HEINEKEN | 4.00 |
| BLACK BUTTE PORTER | 4.50 |
| AMSTEL LIGHT | 4.50 |
| PIKE KILT LIFTER SCOTCH RUBY ALE | 5.00 |
| SPIRE MOUNTAIN DARK & DRY CIDER | 5.00 |
| GUINNESS | 5.00 |

SPECIALTY COCKTAILS

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| SAZERAC | 12 |
| <i>The Traditional Cocktail of New Orleans: Old Overholt Rye Whiskey, Peychaud's Bitters, Sugar, Lemon Peel, Absinthe Rinse</i> | |
| VINDICATION | 14 |
| <i>Belvedere Vodka, Grapefruit, Cucumber, Mint, Sugar, Champagne Vinegar</i> | |
| PY.T. | 13 |
| <i>Appleton Rum, Lemon, Fresh Mint, Triple Sec, Peach Bitters</i> | |
| SEA CAPTAIN | 14 |
| <i>El Jimador Tequila, Yellow Chartreuse, Lemon, House-Spiced Pineapple Juice</i> | |
| SOUR PEDRO | 14 |
| <i>Hornitos Reposado Tequila, Drambuie, Cinnamon, Sugar, Lemon</i> | |
| GIN DOWN WITH THE CITRUS | 11 |
| <i>Ford's Gin, Amaretto di Amore, Tuaca, Fresh Lemon Juice</i> | |
| RAVENNA | 14 |
| <i>Bulleit Bourbon, Curacao, House-Spiced Vermouth, Angostura Bitters</i> | |

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| ZACATECAS | 11 |
| <i>El Jimador Tequila, St. Germain, Orange Bitters, Lemon Juice, Prosecco</i> | |
| THE PARASOL | 13 |
| <i>Absolut Vodka, Cointreau, Fresh Lemon, Orange, Basil, Sugar</i> | |
| FERNET-ME-NOT | 14 |
| <i>Fernet Branca, Bacardi Rum, Luxardo Maraschino, Fresh Lime, Splash Cola</i> | |
| GOSSAMER | 14 |
| <i>Tanqueray No. 10 Gin, St. Germain, Campari, Lemon Juice, Egg White</i> | |
| PEAR-ODY | 14 |
| <i>House Infused Pear Brandy, Fresh Ginger and Lemon, Sugar, Bitters</i> | |
| 4TH & SPRING | 14 |
| <i>Smirnoff Vodka, Grand Marnier, Campari, Aperol, Flamed Orange Peel</i> | |
| SILVER BULLET | 14 |
| <i>Plymouth Gin, Cointreau, Lucid, Lemon Juice, Orange Bitters, Ginger Beer</i> | |