

## happy hour daily specials

### Margarita Monday

ceviche 4  
traditional margarita 6  
fruit margaritas 6  
cadillac margarita 8

### Taco Tuesday

blackened cod taco 3 each  
bottle of corona 3

### Wine Wednesday

sautéed pesto manila clams, sourdough bread 8  
3 dollars off any wine by the glass

### Champagne Thursday

raw pacific oysters on the half shell 2 each  
glass of bubbles or mimosa 4

### Dirty Friday

dirty fries 5  
regular or spicy bloody mary 6

### Saucy Saturday

3 jumbo prawns all sauced up 5  
red or white happy hour glass selection 4

### Slider Sunday

prime rib slider 3  
2 dollars off draft beers

## happy hour drink specials

**\$2 off signature cocktails / \$5 wells**

SESSION LAGER 2.5

BUBBLES 4.5 / MIMOSA 5

GLASS OF RED OR WHITE WINE 5

BARTENDER'S DAILY MIX 6

ask about today's special concoction

LYNCHBURG LEMONADE 6

jack daniels whiskey, triple sec,  
simple syrup, lemon juice, sprite

MARGARITA 6.5

sauza blue 100% agave, lime juice, triple sec  
add a float of grand marnier or ancho reyes 2

PALOMA 6.5

sauza blue 100% agave, grapefruit juice, lime juice

## Salty's on the Columbia Cafe Menu

### white wine by the glass

Lamarca Prosecco, Veneto, Italy (split) 8  
Domaine Chandon Brut, California (split) 8  
White Zinfandel, Beringer, California 6  
Love Drunk Rosé, Dundee, Oregon 10  
Riesling, Dr. L by Dr. Loosen, Germany 8  
Sauvignon Blanc, Starborough, New Zealand 9  
Pinot Gris, Jovino by Dobbies, Oregon 10  
Chardonnay, North by Northwest, Washington 10  
Chardonnay, LaCrema, California 13  
Salty's Celebrated Pick (priced daily)

### red wine by the glass

**Oregon Pinot Noir Flight:**  
A to Z, Coelho, WillaKenzie 15  
Pinot Noir, A to Z, Oregon 12  
Pinot Noir, Coelho, Oregon 13  
Pinot Noir, WillaKenzie Estate, Oregon 14  
Merlot, Domino, California 8  
Winemakers Red, Maryhill, Washington 9  
Malbec, IQUE, Argentina 8  
Syrah, Waterbrook, Washington 10  
Zinfandel, Candor, California 10  
Cabernet Sauvignon, Double Canyon,  
Washington 13  
Cabernet Sauvignon, Oberon,  
Napa County, California 15  
Salty's Celebrated Pick (priced daily)

### bottled beers

Budweiser & Bud Light	Blue Moon Belgian White
Corona	Black Butte Porter
Heineken	Guinness (can)
Stella Artois	Crispin Hard Apple Cider
Coors Light	Michelob Ultra
Seasonal Beer	No-Alcohol Beck's

### draft beers

Widmer Hefeweizen  
Mac and Jacks African Amber Ale  
Deschutes Mirror Pond Pale Ale  
Ask about our 3 Rotating Taps

## signature cocktails

Happy Hour Prices in **RED**

### **SALTY'S SANGRIA 11/9**

korbel, peach purée, fresh citrus, simple syrup  
**choose: red or white wine**

### **HUCKLEBERRY LEMONDROP 12/10**

44° north mountain huckleberry vodka, cointreau,  
fresh lemon juice, simple syrup, sugared rim, up

### **PORTLAND POMEGRANATE MARTINI 11/9**

portland potato vodka, pama pomegranate liqueur,  
cranberry juice, up

### **LEMONGRASS GIN MARTINI 12/10**

aria gin, lemongrass simple syrup,  
basil leaf, fresh lime juice

### **NECTARINE MOSCOW MULE 11/9**

44° north nectarine vodka, cock & bull ginger beer,  
fresh mint, lime

### **MANGO CHILI MARGARITA 13/11**

olmeca altos anejo tequila, ancho reyes,  
mango purée, triple sec, fresh lemon and lime juice

### **RYE AND BROWN OLD-FASHIONED 13/11**

bulliet rye bourbon, angostura bitters,  
bing cherry, soda, brown sugar, orange

### **PORTLANDER 11/9**

barrel hitch whiskey, bing cherry juice,  
noilly prat vermouth, triple sec, up

### **BASIL GRAPE REFRESHER 11/9**

d.l. franklin vodka, angostura bitters, grapes,  
basil leaves, ginger ale

### **THE BOURBON FLIGHT 18/16**

bakers, basil hayden's, makers 46

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#### **HAPPY HOURS:**

Monday–Friday 3–6pm,

Saturday 4–6pm,

Sunday 4:30–6pm

Friday 8–close during live jazz with The Mel Brown Trio



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of foodborne illness, especially if you have certain medical conditions.

July 13, 2017

## be happy grub

Happy Hour Prices in **RED**

(no happy hour to-go)

### **RAW PACIFIC OYSTERS ON THE HALF SHELL\***

horseradish cocktail and lemon 3.5/2.5 each

### **BLACKENED FISH TACO**

white corn tortillas, queso fresco cheese,  
cabbage slaw, chipotle aioli, pico de gallo 7/4

### **SALTY'S WORLD-FAMOUS SEAFOOD CHOWDER**

surf clams, oregon bay shrimp, scallops,  
washington potatoes, applewood smoked bacon 8.5/5

### **COCONUT PRAWNS**

pineapple chutney, sweet and sour thai chili sauce 10/6

### **FRIED MONTEREY BAY CALAMARI**

house-pickled peppers, chipotle aioli 6/4

### **BABY ROMAINE CAESAR SALAD**

garlic dressing, preserved lemon,  
hand torn croutons, pecorino toscano 5/4

### **FISH AND CHIPS**

kodiak island pacific cod, house-made  
tartar sauce, beer-battered steak fries 14/9

### **BLACKENED SALMON CAESAR**

caesar salad with candied hazelnuts,  
parmesan, buttered croutons 16/13

### **SALTY'S BURGER\***

apple-wood bacon, tillamook cheddar,  
mayonnaise, tomatoes,  
wickels pickles, brioche bun 14/9

### **PRIME RIB SLIDER**

brioche, prime rib, caramelized onions,  
horseradish, swiss, au jus 6/5

### **PESTO CLAMS**

sautéed pesto manila clams, sourdough bread 12/9

### **DIRTY FRIES**

gorgonzola, pancetta, pickled peppers,  
brown gravy drizzle 8/6

### **SAUCED UP PRAWNS**

three prawns, cocktail sauce 8/6

\*substitutions and modifications politely declined\*

We take allergies seriously – please ask to speak to our manager.