



GET HAPPY

HAPPY HOUR FOOD DAILY 3PM-7PM & 10PM-2AM

\$5

WHITE TRUFFLE FRITES v / gf
tossed with grated asiago cheese and chopped herbs, served with roasted garlic aioli*.

SIDE SALAD
mixed greens, pickled red onions, asiago and house-made croutons in a blackberry balsamic vinaigrette.

PULLED PORK TOSTADA gf
tostada with pulled pork, black beans, sour cream, avocado, shaved radish, queso fresco and pickled red onion.

PERSONAL POUTINE
french fries, green chiles, cheese curds, choice of sausage or veggie gravy.

HOUSE PICKLE PLATE vgn / gf
seasonal house pickled vegetables with spicy mustard and house-made pickled potato chips.

\$7

FRIED BRUSSEL SPROUTS v / gf
tossed with red chile flake, asiago cheese and lemon, served with aioli* dipping sauce.

MAC & CHEESE v
velvety house-made cheese sauce and macaroni noodles topped with green onions.

CAESAR AURELIUS
romaine and kale tossed with asiago, herb croutons, Caesar dressing* and a splash of lemon. | Add grilled chicken for 3. Add blackened shrimp for 6

\$9

JOHNNY ROYALE BURGER
half pound Oregon grass-fed patty* w/ Tillamook white cheddar, tomato, red onion, mixed greens and aioli*.

| SUB Impossible Burger patty for 2 vgn

MARKET FISH TACOS gf
three grilled fish tacos with ginger-jalapeño slaw, pico de gallo, cilantro cream and pepita seeds.

RADIO ROOM BURRITO
chorizo, roasted green chile, black beans, pepper jack, french fries and scrambled eggs in a grilled flour tortilla, with cilantro cream and pico de gallo.

VEGAN BBQ SANDWICH vgn
shredded jackfruit and collard greens cooked in spicy house-made bbq sauce, with garlic pickles and dijon mustard, topped with pickled potato chips.

| SUB pulled pork for \$2

SHRIMP PO' BOY SLIDERS
two sliders with Cajun fried shrimp, vegan Sriracha aioli and jalapeño slaw on brioche buns.

HAPPY HOUR DRINKS DAILY 3PM-7PM ONLY

\$2 OFF THESE SELECT SPECIALTY COCKTAILS

★ **ROSEBIRD** 9 7
Spiced apple bourbon, fresh lemon juice and house grenadine on the rocks with a cherry. Old dog, new tricks.

★ **JUNGLE BEE** 12 10
Doctor Bird rum, Campari, pineapple juice, lime juice, honey syrup, and Bitterman's Tiki Bitters. A classic tiki twist.

★ **BUGSY BURNS** 8 6
Vodka, lime juice, bitters, house ginger syrup and ginger ale in a collins glass. Simple and refreshing.

★ **ST. JULIES GIMLET** 9 7
House infused Jasmine Pearl hibiscus Gin, rhubarb bitters, lime and sugar. Tart, smooth and potent.

★ **PINK MOON** 10 8
Aperol, Lillet Blanc, lemon juice, soda, and a lemon twist in a Collins.

★ **THE PENNY PUNCH** 11 9
Maker's Mark, lemon juice, honey, and ginger syrup served on a big cube with candied ginger and a spritz of Laphroaig. Our variation of the Penicillin.

\$1 OFF ALL OTHER BEER, WINE & SPIRITS

DRAUGHT BEERS

RAINIER Lager	3.0 2.0
CRUX Cast Out IPA	6.0 5.0
BREAKSIDE Pilsner	6.0 5.0
SUPERFUZZ Blood Orange Pale Ale	6.0 5.0
STEIGL Grapefruit Radler	6.0 5.0
TIETON Apple Cider	6.0 5.0
ROTATING SEASONAL Always Local, Always Delicious	6.0 5.0
ROTATING IPA Always Local, Always Hoppy	6.0 5.0

\$1 To Go charge per item for dining out.

Vegetarian = v | Gluten Free = gf | Vegan = vgn

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

WIFI LOGIN | Network: RadioRoomGuest PW: rockandroll