

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

harissa clams and mussels 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	Square Mile Hard Cider
Coors Light	Michelob Ultra
Seasonal Beer	No-Alcohol Beck's

draft beers

Widmer Hefeweizen
Mac and Jacks African Amber Ale
Boneyard RPM IPA
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

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.

October 5, 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,
brioche croutons, pecorino toscano 5/4

FISH AND CHIPS

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

BLACKENED STEELHEAD CAESAR

caesar salad with candied hazelnuts,
parmesan, brioche 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

HARISSA CLAMS AND MUSSELS

smoked tomato, leek, fennel, sweet vermouth,
pork 'nduja toast 14/9

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.