



**Happy Hour**  
**3pm – 6pm Monday – Friday**  
½ price bar bites  
well drinks \$6  
selected wine by the glass \$5  
draft beer \$5

## Cocktails

**Pomegranate Cocktail** 12

pama pomegranate liqueur, tito's  
handmade vodka, lemon

**Kentucky Mule** 12

buffalo trace bourbon, ginger beer, lime

**Gonzo** 11

stoli vanil, limoncello, grapefruit

**Bourbon Crusta** 11

buffalo trace bourbon, luxardo  
maraschino, triple sec, lemon

**Margarita Cocktail** 12

silver tequila, cointreau, lime

**Lavender Lemon Drop** 12

brovo lavender liqueur, tito's handmade  
vodka

**Boulevardier** 11

rye whiskey, campari, sweet vermouth

**The Last Word** 12

gin, luxardo, green chartreuse, lime

## Bar Bites

½ price during happy hour

**Crispy Calamari** 14

spicy chipotle aioli

**Painted Hills Pulled Pork Sliders** 12

whiskey barbecue sauce

**Smoked Salmon Tacos** 12

house smoked salmon, flour tortillas,  
lettuce, tomato

**Chicken Wings** 12

spicy hoisin barbecue sauce

**Truffle Fries** 10

truffle salt, bistro sauce

**Cheese Curd Fritters** 12

tomato basil dipping sauce, crispy kale

**Edamame Hummus** 10

warm pita bread, pickled vegetables

**Bleu Cheese Risotto Croquettes** 11

red onion jam, truffle sea salt

**Tempura Green Beans** 10

cucumber wasabi dipping sauce

## Bar Food

### **JUNO Clam Chowder** 5/7

### **Goat Cheese Fritter Salad** 16

spinach, grapes, candied pistachios,  
mushrooms, balsamic vinaigrette

### **Sesame Tuna Tartar** 13

tomatoes, wasabi cucumber drizzle

### **Charcuterie** 13

pork head cheese, copa, cambozola,  
crostini, red onion jam

### **Arctic Crab Cakes** 13

smoked red pepper aioli

### **Fish & Chips** 17

panko battered cod, sweet & spicy slaw,  
tartar sauce

### **JUNO Burger** 16

½ pound kobe beef, cheddar cheese, crispy  
onions, bacon, tomato, fries

## Cocktails

### **Arctic Club Old Fashioned** 12

rye whiskey, angostura bitters, cherry,  
orange, sugar

### **Arctic Club Manhattan** 12

redemption rye whiskey, sweet vermouth,  
angostura bitters, islay scotch rinse

### **The 007** 14

absolut elyx vodka, plymouth gin, lillet

### **Basil Gimlet** 12

tanqueray 10 gin, lime, basil

### **JUNO Cosmopolitan** 12

pearl pomegranate vodka, cointreau,  
cranberry, lime

### **The Derby** 12

buffalo trace bourbon, lime, triple sec,  
orange bitters

### **French 75** 10

gin, limoncello, brut, lemon

### **Apricot Push** 11

gin, apricot liqueur, lemon

## Wine by the Glass

### Sparkling

<b>Michelle Brut</b> Columbia Valley, WA	8
<b>Louis Bouillot Rosé Brut</b> Nuits St. George, France	11

### White

<b>Eroica Riesling</b> Columbia Valley, WA	9
<b>Sozo Chardonnay</b> Columbia Valley, WA	8
<b>Erath Estate Pinot Gris</b> Willamette Valley, OR	10
<b>Maryhill Sauvignon Blanc</b> Columbia Valley, WA	10
<b>Patterson Cellars Rosé</b> Columbia Valley, WA	10

### Red

<b>Erath Estate Pinot Noir</b> Oregon	11
<b>Sozo Cabernet Sauvignon</b> Columbia Valley, WA	10
<b>Three Rivers Winery Red</b> Columbia Valley, WA	9
<b>Drumheller Merlot</b> Columbia Valley, WA	9

## Draft Beers

<b>Reuben's, Crikey IPA</b>	6
<b>Pike Brewing, Scotch Ale</b>	6
<b>Trumer, Pilsner</b>	6
<b>Georgetown, Manny's Pale Ale</b>	6
<b>Rotating Seasonal</b>	6

## Bottled Beers and Ciders

<b>Angry Orchard Stone Dry Cider</b>	5
<b>Budweiser</b>	5
<b>Bud Light</b>	5
<b>Coors Light</b>	5
<b>Corona</b>	5.5
<b>Deschutes Black Butte Porter</b>	5.5
<b>Guinness Draft Can</b>	6.5
<b>Heineken</b>	5.5
<b>New Belgium Fat Tire Amber Ale</b>	6.5
<b>Old Rasputin Russian Imperial Stout</b>	6.5
<b>Pike Brewing IPA</b>	5.5
<b>Red Hook ESB</b>	5.5
<b>Sierra Nevada Pale Ale</b>	5.5
<b>Stella Artois</b>	6.5
<b>Tieton Cider Works</b>	8
<b>Widmer Hefeweizen</b>	5.5
<b>Kaliber N/A</b>	5

## Other Beverages

**THOMAS KEMPER ROOT BEER 5**

**SAN PELLEGRINO 5**

Sparkling | Limonata | Aranciata