



The State of Washington would like you to know that consuming raw or under cooked proteins may increase risk of food borne illness.

All left tabs are closed with a gratuity of 18%

For parties of 6 or more, a service charge of 18% will be added and fully distributed to server(s).

Outside wine subject to a corkage fee of \$20

Happy Hour
3pm – 6pm Monday – Friday
½ price bar bites
well drinks \$6
draft beer \$5
all wine by the glass \$2 off

**Happy Hour food is for your enjoyment
in house only**

Wine by the Glass

Sparkling

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

White

Eroica Riesling Columbia Valley, WA	9
Sozo Chardonnay Columbia Valley, WA	9
Erath Estate Pinot Gris Willamette Valley, OR	10
Mercer Estate Sauvignon Blanc Columbia Valley, WA	12
Patterson Cellars Rosé Columbia Valley, WA	10

Red

Erath Estate Pinot Noir Oregon	11
Sozo Cabernet Sauvignon Columbia Valley, WA	11
Three Rivers Winery Red Columbia Valley, WA	10
Nieto Malbec Lujon de Cuyo, Argentina	9

Draft Beers

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

Bottled Beers and Ciders

Angry Orchard Stone Dry Cider	5.5
Bud Light	5
Coors Light	5
Corona	5.5
Deschutes Black Butte Porter	5.5
Guinness Draft Can	6.5
Heineken	5.5
Old Rasputin Russian Imperial Stout	6.5
Pike Brewing IPA	5.5
Space Dust IPA	5.5
Stella Artois	6.5
Tieton Cider Works	8
Widmer Hefeweizen	5.5
Kaliber N/A	5

Other Beverages

THOMAS KEMPER ROOT BEER 5

SAN PELLEGRINO 5

Sparkling | Limonata | Aranciata

DRY SODA 6

VARIOUS FLAVORS

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

butchers choice of cured meats,
cambozola, crostini, red onion jam

Arctic Crab Cakes 13

smoked red pepper aioli

Fish & Chips 16

panko battered cod, sweet & spicy slaw,
tartar sauce

JUNO Burger 16

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

Kobe Beef Sliders 14

wagyu beef patties, Tillamook cheddar,
bistro sauce, crispy onions

Cocktails

Arctic Club Manhattan 13

Buffalo Trace rye, sweet vermouth,
angostura bitters, islay scotch rinse

The Derby 12

Buffalo Trace bourbon, lime, triple sec,
orange bitters

Bourbon Crusta 12

Buffalo Trace bourbon, Luxardo
maraschino, triple sec, lemon

Boulevardier 12

Buffalo Trace bourbon, Campari, sweet
vermouth

Kentucky Mule 12

Evan Williams bourbon, ginger beer, lime

Arctic Club Old Fashioned 12

Old Overholt rye, Fernet Branca, orange,
sugar

French 75 12

Sipsmith gin, limoncello, brut, lemon

Champagne Cocktail 12

Brut, Angostura Bitters, crème de violette,
sugar

Cocktails

Pomegranate Cocktail 12

Tito's handmade vodka, Pama pomegranate liqueur, lemon

Lavender Lemon Drop 12

Tito's handmade vodka, Brovo lavender liqueur

Gonzo 12

Stoli Vanil, limoncello, grapefruit

JUNO Cosmopolitan 12

Pearl pomegranate vodka, Cointreau, cranberry, lime

The Vesper 14

Absolut Elyx vodka, Sipsmith gin, Lillet

Apricot Push 12

Sipsmith gin, apricot liqueur, lemon

The Last Word 13

Sipsmith gin, Luxardo, Green Chartreuse, lime

Margarita Cocktail 12

Lunazul tequila, cointreau, 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 13

house smoked salmon, flour tortillas, lettuce, tomato

Chicken Wings 11

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

Cumin Roasted Vegetables 18

baby beets, carrots, turnips, butternut squash, macadamia nuts, brie cheese brulee, crostini