



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

<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	9
<b>Erath Estate Pinot Gris</b> Willamette Valley, OR	10
<b>Mercer Estate Sauvignon Blanc</b> Columbia Valley, WA	12
<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	11
<b>Three Rivers Winery Red</b> Columbia Valley, WA	10
<b>Nieto Malbec</b> Lujon de Cuyo, Argentina	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>	5.5
<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>Old Rasputin Russian Imperial Stout</b>	6.5
<b>Pike Brewing IPA</b>	5.5
<b>Space Dust IPA</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

**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