

BEACHFRONT  
**Happy Hour**

Served daily in our lounge from 3- 5p.m.

### **Fried Pacific Calamari**

Sweet tender calamari from local waters are lightly breaded with seasoned flour and fried until crisp and golden. Fresh lemon and our housemade citrus-herb aioli add bright flavors to the spicy calamari.

### **Avocado Fingers**

Slices of ripe avocado are lightly beer-battered and fried to a golden crisp. Our zesty dipping sauce is made with award-winning Rogue River Blue Cheese from Oregon's Rogue Valley.

### **Cedar Plank Warmed Goat Cheese**

With roasted garlic. Served with croccantini crackers.

### **The Wayfarer "Wedge"**

A crisp wedge of chilled iceberg lettuce is smothered in our Rogue River Blue Cheese dressing and topped with grape tomatoes, crisp warm bacon and crumbled blue cheese.

### **Wayfarer Clam Chowder**

Thick, creamy and full of sweet, tender Pacific clams, this is our classic Northwest chowder, made with bacon, potatoes and sautéed vegetables.

### **Wild Mushroom Dip**

Oregon is famous for Pinot Noir and an abundance of wild forest mushrooms. Here, we combine these delicious flavors with herbed cream cheese, to create a bubbling hot dip served with grilled flatbread.

### **Happy Burger**

¼ pound grilled burger topped with Tillamook Cheddar cheese.

### **Fried Rockfish Sandwich**

Local rockfish dipped in beer batter and fried to a golden brown. Served on a house-made Kaiser bun with lettuce, tomato and housemade jalapeño-lime jelly.

**All items just \$4.99**

(With a \$2 drink minimum)

Daily Drink Specials, \$2.50 Domestic/\$3.50 Specialty Drafts · \$5 House Pour Wines