

Don't Worry Be Happy Hour

Happier Hour 3-6 p.m. Daily

Late Night Happy Hour Friday and Saturday 8-10

Be Happy Grub

Blake's Bar Snack \$3

Shucked Oyster* \$2 each

Blackened Fish Taco \$4

Caesar Salad \$3

Cup of Chowder \$4

Crispy Calamari \$4

Coconut-Crusted Prawns \$6

Fish and Chips \$9

Blackened Salmon Caesar \$11

Prime Rib Dip Slider \$2

Nachos \$10

Burger with Fries \$9

Sushi Roll (Choose Any of the Three) \$10

Flatbread Your Choice (Garlic Oil or Salmon) \$7

Happy Beers \$4

Rainer • Salty's Amber • Daily Draft Rotation

Happy Wines \$5

Cabernet Sauvignon • Chardonnay • Merlot

Happy Cocktails \$6

Catrrall Cosmo

House-Infused Raspberry Vodka, Fresh Lime,
100% Cranberry Juice, Framboise Float

Spicy Moscow Mule

House-Infused Habenero Vodka, Fresh Lime, Ginger Beer

Blue Marlin

Coconut Infused Rum, Blue Curacao, Fresh sour,
Pineapple, Spiced Rum

Prickly Pear or Traditional Margarita

El Jimador Blanco Tequila, Triple Sec Prickly Pear

Johnny Appleseed's Darkside

Cinnamon-Infused Jack Daniels, Brown Sugar Syrup,
Granny Smith Apples, Hard Cider

Drink of The Day

Ask Your Server

\$5 Mixers

Choose Pinnacle Vodka, Tanqueray Gin,
Bacardi Light Rum, Jack Daniels, El Jimador Blanco

*We take allergies seriously –
please ask to speak to our manager.*

42012

Salty's Beer and Wine

Northwest Favorites

Manny's Pale Ale, *Georgetown, WA*

Salty's Salmon Amber, *Seattle, WA*

Bud Light, *St Louis, Mo*

Mac & Jack African Amber, *Redmond, WA*

Ninkasi IPA, *Eugene OR*

Widmer Hefeweizen, *Portland, OR*

Alaskan Amber Ale, *Juneau, AK*

HUB IPA, *Portland, OR*

Rainier, *Seattle, WA*

Rotating Tap

Worldly Treasures

Guinness Stout, *Ireland*

Stella Artois Pilsner Lager, *Leuven, Belgium*

Aventinus Double Bock, *Germany*

White Wine by the Glass/Bottle

Chardonnay, Hogue

Columbia Valley 2009 WA.....\$7/24

Chardonnay, Four Vines, "Naked" 2010 CA.....\$9/30

Chardonnay, Ste. Michelle Indian Wells

Columbia Valley 2009 WA.....\$10/32

Sparkling, Domaine Ste Michelle Blanc De Blanc.....\$8/28

Sauvignon Blanc, The Crossings

Marlborough New Zealand 2010.....\$9/29

Riesling, Gamache

Columbia Valley 2009 WA.....\$8/26

Pinot Grigio, La Fiera

2010 Italy.....\$8/27

Red Wine by the Glass/Bottle

Cabernet Sauvignon, Hogue

Columbia Valley 2008 WA\$7/24

Cabernet Sauvignon, Sharecroppers

Columbia Valley 2010 WA\$11/35

Merlot, Novelty Hill Stillwater Creek Vineyard

2007 WA.....\$10/32

Malbec, Ruta 22 2010

Mendoza Argentina\$8/27

Pinot Noir, Benton Lane 2010

Willamette Valley, Or\$13/39

Pinot Noir, Mark West

Santa Lucia 2010 CA\$10/34

Syrah, Floating Rock, Rattlesnake Hills Wa 2009.....\$9/29

Gamache, Boulder Red

Columbia Valley, 2009 WA.....\$10/32



Bites

"Order 1 or 2 or 100"

Get Shucked* \$2.50 each

Fresh Shucked Puget Sound Oysters with Salty's Sauces

Shot or Fried (*Willapa Bay Oysters*)* \$1.50 each

Choose Your Poison Oyster Shooter with House-Infused Pepper Vodka or Crispy Fried with Mustard Tartar

Blake's Bar Snack \$3

See Server for Snack of the Day

South of the Border Fish Taco \$5 each

Cabbage Pico, Chef Silvio's Salsa, Queso Fresco

Carved Prime Rib Sliders \$3 each

Swiss Cheese, Crispy Shallot, Horsey Mayo, Au Jus

Warm Your Belly Seafood Chowder \$6 cup

Organic Potatoes, Apple-Wood Bacon, Oregon Bay Shrimp, Baby Scallops

Cuckoo for Coco Prawns \$8

Coconut Crusted, Toasted Sesame, Sweet and Sour Thai Chili Sauce

The Tongue Pleaser Caesar Salad \$4

Moroccan-Preserved Lemon, Creamy Caesar Dressing, Fried Garlic

Flaming Lips Clams \$8

Château Ste. Michelle Riesling, Uli's Famous Cajun Andouille Sausage

Tubes and Tents Calamari \$6

Smoked Jalapeño Dipping Sauce, House-Pickled Peppers

Nibbles

"For You or For the Table"

God Bless the Queen Fish and Chips \$12

Manny's Pale Ale Tempura, Sambal-Oelek Kissed Tartar

Nacho's Nachos \$13

Wood-Oven Roasted and Smothered with Cumin Spiced Chicken, Olives, Tomatoes, Green Onions, Jalapeño Peppers, Cheddar Cheese, Mozzarella Cheese, Chipotle Tabasco, Chef Silvio's Salsa, Queso Fresco, Sour Cream and Frijoles Negros

Vancouver Island Clam Linguine \$18

Uli's Famous Andouille Sausage, Beecher's Flagship Cheese

Try and Beat Our Burger \$15

Ground Sirloin, Housemade Brioche with Crispy Shaved Bacon, Chef Trevor's Pickles, Secret Sauce

Since the Doors Opened Caesar Salad \$14

Blackened Alaskan Salmon, Caesar Salad, Candied Pecans

California Ave Sushi Roll \$12

Spicy Snow Crab, Cucumber, Tobiko, Ahi Tuna, Garlic Sauce, Pickled Ginger, Wasabi

West Seattle Junction Super Roll \$16

Spicy Snow Crab, Asparagus, G&D Lox, Fried Garlic Oil, Ponzu Vinaigrette

Silvio's Sin-Sation Roll \$14

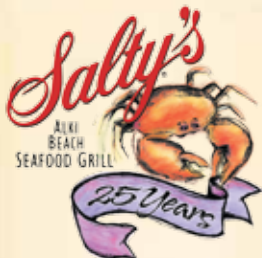
Tempura Shrimp, Cream Cheese, Kaiware Sprouts, Wasabi Mayo, Thai Chili Sauce

Crusty Goodness Flatbread \$8

Apple Wood-Oven Roasted with Garlic Oil, Parmesan Cheese, Fresh Herbs

Rub My Belly Flatbread \$11

Salmon Bellies (*the best part*), Caper Berries, Cypress Grove Chèvre Cheese, Sweet Onion



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of foodborne illness, especially if you have certain medical conditions.

Please note: We do not accept checks. For groups of 6 or more, we use one check with an 18% gratuity. Not responsible for lost or stolen items.