

happy hour daily specials

MARGARITA MONDAY

ceviche 4

traditional margarita 6

fruit margaritas 6

cadillac margarita 8

TACO TUESDAY

blackened cod taco 3 each

bottle of corona 3

WINE WEDNESDAY

clams and mussels 8

3 dollars off any wine by the glass

CHAMPAGNE THURSDAY

raw pacific oysters on the half shell 2 each

glass of bubbles or mimosa 4

DIRTY FRIDAY

dirty fries 5

2 dollars off draft beers

SAUCEY SATURDAY

3 jumbo prawns all sauced up 5

red or white happy hour glass selection 4

SLIDER SUNDAY

prime rib slider 3

regular or spicy bloody mary 6

happy hour drink specials

\$2 off signature cocktails / \$5 wells

SESSION LAGER 2.5

BUBBLES 4.5 / MIMOSA 5

GLASS OF RED OR WHITE WINE 5

BARTENDER'S DAILY MIX 6

ask about today's special concoction

LYNCHBURG LEMONADE 6

jack daniels whiskey, triple sec, simple syrup, lemon juice, sprite

MARGARITA 6.5

sauza blue 100% agave, lime juice, triple sec

add a float of grand marnier or ancho Reyes 2

PALOMA 6.5

sauza blue 100% agave, grapefruit juice, lime juice

SALTY'S ON THE COLUMBIA RIVER

HAPPY HOURS:

Mon-Fri: 3–6pm | Sat: 4–6pm | Sun: 4:30–6pm

Fri: 8–close during live jazz with The Mel Brown Trio

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

Substitutions and modifications politely declined

Please speak with our manager if you have any allergies.

white wine by the glass

Prosecco, Lamarca, Veneto, Italy (split) 10

Brut, Domaine Chandon, California (split) 10

White Zinfandel, Beringer, California 6

Rosé, Wine by Joe, Oregon 9

Riesling, Dr. L by Dr. Loosen, Germany 8

Sauvignon Blanc, Starborough, New Zealand 9

Pinot Gris, Duck Pond, Oregon 10

Chardonnay, Three Rivers, Washington 10

Chardonnay, David Bynum, California 13

Salty's Celebrated Pick 9

red wine by the glass

Oregon Pinot Noir Flight:

Coelho, Stoller, WillaKenzie 15

Pinot Noir, Coelho, Oregon 11

Pinot Noir, Stoller, Oregon 13

Pinot Noir, Gran Moraine, Oregon 17

Merlot, Drumheller, Washington 8

Upshot Red Blend, Rodney Strong, California 12

Malbec, IQE, Argentina 8

Zinfandel, Candor, California 10

Cabernet Sauvignon, Seven Falls, Washington 11

Cabernet Sauvignon, Oberon,

Napa County, California 15

Salty's Celebrated Pick 9

draft beer

Widmer Hefeweizen 6.5

Portland, OR 4.9% ABV

Mac and Jacks

African Amber Ale 6.5

Redmond, WA, 5.8% ABV

Boneyard RPM IPA 6.5

Bend, OR, 6.5% ABV

Backwoods

Pecan Pie Porter 6.5

Carson, WA, 5.9% ABV

pFriem Blond IPA 6.5

Hood River, OR, 6.2% ABV

Terminal Gravity Lager 6.5

Enterprise, OR, 4.6% ABV

bottled beers

Bud & Bud Light 3.5

Coors Light 3.5

Michelob Ultra 3.5

Corona 4.5

Blue Moon

Belgian White 4.5

Heineken 4.5

Stella Artois 5.5

Black Butte Porter 5

Guinness (can) 5.5

Square Mile

Hard Apple Cider 5.5

No-Alcohol Beck's 4

signature cocktails

NECTARINE MOSCOW MULE | 12

44° north nectarine vodka, lime,
cock & bull ginger beer, fresh mint

BING CHERRY AGAVE SOUR | 12

sombra mezcal, sauza 100% agave blanco tequila,
agave nectar, sour mix, bing cherry juice

HARVEST MANHATTAN | 11

stillhouse apple crisp whiskey,
tuaca buffalo trace bourbon, angostora bitters

MANGO CHILI MARGARITA | 12

olmeca altos reposado tequila, ancho reyes,
mango purée, triple sec, fresh lemon and lime juice

BEES IN A BARRELL | 11

big gin bourbon barrell aged, limoncello,
honey syrup, lemon juice

AZTEC SAZERAC | 13

crater lake rye whiskey, aztec chocolate bitters,
sugar cube, haint absinthe rinse

MAPLE OLD FASHIONED | 12

buffalo trace bourbon, maple syrup, orange,
cherry, sodawater

HUCKLEBERRY LEMONDROP | 12

44° north mountain huckleberry vodka, cointreau,
fresh lemon juice, simple syrup, sugared rim

PASTEL MARTINI | 12

lillet, st. germain, grey goose vodka,
lemon juice, simple syrup

PORTLANDER | 11

burnside oregon oaked bourbon,
bing cherry juice, sweet vermouth, cointreau

mocktails

SMOKED TEA VANILLA MULE | 6

smoked tea vanilla syrup, n/a ginger beer, mint, copper mug

CUCUMBER GINGER LIMEADE | 6

cucumber simple syrup, ginger puree, lime juice, soda water

VIRGIN PALOMA | 6

lime juice, agave syrup, grapefruit juice, soda water, salted rim

be happy grub

HAPPY HOUR PRICES COLORED

(no happy hour to-go)

RAW PACIFIC OYSTERS ON THE HALF SHELL*

horseradish cocktail and lemon 3.5/2.5 each

BLACKENED FISH TACO

*white corn tortillas, queso fresco cheese,
cabbage slaw, chipotle aioli, pico de gallo 7/4*

SALTY'S WORLD-FAMOUS SEAFOOD CHOWDER

*surf clams, oregon bay shrimp, scallops,
washington potatoes, applewood smoked bacon 8.5/5*

COCONUT PRAWNS

pineapple chutney, sweet and sour thai chili sauce 10/6

FRIED MONTEREY BAY CALAMARI

house-pickled peppers, chipotle aioli 6/4

BABY ROMAINE CAESAR SALAD

*garlic dressing, preserved lemon,
brioche croutons, pecorino toscano 5/4*

FISH AND CHIPS

*kodiak island pacific cod, house-made
tartar sauce, beer-battered steak fries 14/9*

BLACKENED STEELHEAD CAESAR

*caesar salad with candied hazelnuts,
parmesan, brioche croutons 16/13*

SALTY'S BURGER*

*apple-wood bacon, tillamook cheddar, caramelized onions
mayonnaise, tomatoes, pickles, brioche bun 14/9*

PRIME RIB SLIDER

*brioche, prime rib, caramelized onions,
horseradish, swiss, au jus 6/5*

CLAMS AND MUSSELS

pesto wine wine butter sauce, bacon lardons 14/9

DIRTY FRIES

*gorgonzola, pancetta, pickled peppers,
brown gravy drizzle 8/6*

SAUCED UP PRAWNS

three prawns, cocktail sauce 8/6

Salty's