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
- sauz blue 100% agave, lime juice, triple sec
- add a float of grand marnier or ancho reyes 2

**Paloma** 6.5
- sauz 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**, Lamberca, 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, Gran Moraine 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
- **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
- **Mac and Jacks African Amber Ale** 6.5
- **Boneyard RPM IPA** 6.5
- **Ecliptic Phaser Hazy IPA** 6.5
- **pFriem Sabro Pale Ale** 6.5
- **Terminal Gravity Lager** 6.5

bottled beers

- Bud & Bud Light 3.5
- Coors Light 3.5
- Michelob Ultra 3.5
- Corona 4.5
- Blue Moon 4.5
- Heineken 4.5
- Stella Artois 5.5
- Black Butte Porter 5
- Guinness (can) 5.5
- Square Mile 5.5
- Hard Apple Cider 5.5
- No-Alcohol Beck’s 4
HAPPY HOUR PRICES IN RED
(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 9/6

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

BABY ROMAINE CAESAR SALAD
garlic dressing, preserved lemon, brioche croutons, pecorino toscano 5/4

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

SALTY’S

signature cocktails

NECTARINE MOSCOW MULE | 12
44° north nectarine vodka, lime, cock & bull ginger beer, fresh mint

BING CHERRY AGAVE SOUR | 12
sombra mezcal, saua 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 resposado 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

CRANBERRY GINGER LIMEADE | 6
cranberry, ginger puree, lime juice, soda water

VIRGIN PALOMA | 6
lime juice, agave syrup, grapefruit juice, soda water, salted rim