**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

**Saucy Saturday**
- 3 jumbo prawns all sauced up 5
- red or white happy hour glass selection 4

**Soup"er Sunday**
- seafood chowder 5
- regular or spicy bloody mary 6

**happy hour drink specials**

$2 off signature cocktails / $5 wells

**10 Barrel Pub Beer** 4
**Bubbles** 4.5 / **Mimosa** 5
**Glass of Red or White Wine** 5
**Bartender’s Daily Mix** 6
- ask about today’s special concoction

**Bourbon Refresher** 6
- jim beam, peach puree, lemon juice, bitters, soda, cherry

**Margarita** 6.5
- sauzo blue 100% agave, lime juice, triple sec
- add a float of grand marnier or ancho reyes 2

**Paloma** 6.5
- sauzo 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
**Rosé**, **Pike Road**, 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**, **Davis Bynum**, California 13
**Salty's Celebrated Pick** 9

**red wine by the glass**

**Oregon Pinot Noir Flight:**
- **Elk Cove**, Panther Creek, Gran Moraine 18
- **Pinot Noir**, **Elk Cove**, Oregon 11
- **Pinot Noir**, **Panther Creek**, Oregon 13
- **Pinot Noir**, **Gran Moraine**, Oregon 17
- **Merlot**, Drumheller, Washington 8
- **Upshot Red Blend**, Rodney Strong, California 12
- **Malbec**, **IQUE**, 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

**Boneyard RPM IPA** 6.5
- Bend, OR, 6.5% ABV

**Ecliptic**
- **Phaser Hazy IPA** 6.5
- Portland, OR 6.5% ABV

**pFriem Pilsner** 6.5
- Hood River, OR, 4.9% ABV

**10 Barrel Pub Lager** 6.5
- Bend, OR, 5.0 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

**Orange Agave Sour | 12**
sombra mezcal, sauza 100% agave blanco tequila, agave nectar, sour mix, orange juice

**Salty’s White Sangria | 10**
white wine, house-made tropical sangria mix

**Mango Chili Margarita | 12**
olmeca altores reposado tequila, ancho reyes, mango purée, triple sec, fresh lemon and lime juice

**Bing Cherry Gin Fizz | 11**
bourbon barrel-aged big gin, egg whites, bing cherry juice, sweet and sour, soda water

**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, angostura bitters, sugar cube

**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

**be happy grub**

**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

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

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

**Clams and Musseals**
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

**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

**San Juan Spiked Seltzers**

**Huckleberry or Raspberry-Cran | 5**
locally made, gluten-free, 85 calories, no sugar, no carbs

**Smokin’ 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