



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

- harissa 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

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 Cafe Menu

white wine by the glass

- Lamarca Prosecco, Veneto, Italy (split) 8
- Domaine Chandon Brut, California (split) 8
- White Zinfandel, Beringer, California 6
- Love Drunk Rosé, Dundee, Oregon 10
- Riesling, Dr. L by Dr. Loosen, Germany 8
- Sauvignon Blanc, Starborough, New Zealand 9
- Pinot Gris, Jovino by Dobbies, Oregon 10
- Chardonnay, North by Northwest, Washington 10
- Chardonnay, LaCrema, California 13
- Salty's Celebrated Pick (priced daily)

red wine by the glass



- Oregon Pinot Noir Flight:**
- A to Z, Coelho, WillaKenzie 15
- Pinot Noir, A to Z, Oregon 12
- Pinot Noir, Coelho, Oregon 13
- Pinot Noir, WillaKenzie Estate, Oregon 14
- Merlot, Domino, California 8
- Winemakers Red, Maryhill, Washington 9
- Malbec, IQUE, Argentina 8
- Syrah, Waterbrook, Washington 10
- Zinfandel, Candor, California 10
- Cabernet Sauvignon, Double Canyon, Washington 13
- Cabernet Sauvignon, Oberon, Napa County, California 15
- Salty's Celebrated Pick (priced daily)



bottled beers

- | | |
|--------------------------|-------------------------|
| Budweiser & Bud Light | Blue Moon Belgian White |
| Corona | Black Butte Porter |
| Heineken | Guinness (can) |
| Stella Artois | Square Mile Hard Cider |
| Coors Light | Michelob Ultra |
| 2012 Widmer Brrbon, 22oz | No-Alcohol Beck's |

draft beers

- Widmer Hefeweizen
- Mac and Jacks African Amber Ale
- Boneyard RPM IPA
- Ask about our 3 Rotating Taps



signature cocktails

SALTY'S SANGRIA 11/9

korbel, peach purée, fresh citrus, simple syrup
choose: red or white wine

HUCKLEBERRY LEMONDROP 12/10

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

NECTARINE MOSCOW MULE 12/10

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

MANGO CHILI MARGARITA 12/10

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

PORTLANDER 11/9

barrel hitch whiskey, bing cherry juice, noilly prat vermouth, cointreau, up

THE BOURBON FLIGHT 18/16

bakers, basil hayden's, makers 46

craft martinis

PORTLAND POMEGRANATE 11/9

portland potato vodka, pama pomegranate liqueur, cranberry juice, up

GRAPEFRUIT AND HERB 12/10

grapefruit infused vodka, st. germain, grapefruit

BLACK AND BLUE 12/10

black pepper infused vodka, blue cheese olives

classics with local spirits

SAZERAC 13/11

crater lake rye whiskey, peychaud's & angostura bitters, sugar cube, haint absinthe rinse

GIN GIMLET 12/10

aria gin, lime juice, simple syrup

OLD FASHIONED 12/10

burnside oregon oaked bourbon, sugar cube, anostura bitters, soda, bing cherry, orange

HAPPY HOURS:

Monday–Friday 3–6pm

Saturday 4–6pm

Sunday 4:30–6pm

Friday 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.



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 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, mayonnaise, tomatoes, wickels pickles, brioche bun 14/9

PRIME RIB SLIDER

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

HARISSA CLAMS AND MUSSELS

smoked tomato, leek, fennel, sweet vermouth, pork 'nduja toast 14/9

DIRTY FRIES

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

SAUCED UP PRAWNS

three prawns, cocktail sauce 8/6



Substitutions and modifications politely declined
We take allergies seriously – please ask to speak to our manager.