

# HAPPY HOUR

2:00PM - 5:00PM DAILY

## DRINKS

### Brown Derby 10

bourbon, grapefruit, honey

### Daiquiri 10

rum, lime, simple

### Bees Knees 10

gin, lemon, honey

### Wine 10

White/Red

### Beer

\$1 off Drafts

## PLATES

### Mezze Plate 9

muhammara, tzatziki, green garbanzo bean hummus, warm pita

### Smoked Trout Dip\* 12

crème fraîche, dill, chives, potato chips, smoked trout roe

### Fried Pacific Oysters\* 8

caper-dill tartar sauce, lemon

### Warm Marinated Olives 6

extra virgin olive oil, citrus, bay leaf

### Tuna Crostini\* 10

lemon aioli, cornichon, chives, tillamook sharp white cheddar

### Grilled Baby Artichokes & Prosciutto\* 9

yakima valley buckwheat honey, preserved lemon, almonds

### Little Gem Caesar\* 10

radish, egg yolk, anchovy, garlic, parmigiano, olive oil croutons

### House Fries\* 8

crispy fried WA potatoes, sheep's milk feta, oregano, lemon aioli

### Painted Hills ½ Lb. Beef Burger\* 21

tillamook sharp white cheddar, walla walla onions, house-made pickles, secret sauce, house chips

+ a Rainier Beer 4

Consuming raw or undercooked meats, poultry, fish, or dairy could increase your risk of foodborne illness.

A 20% gratuity will be added to the check for parties of six or more. Please note that A 5% surcharge will be applied to all guest checks to support fair wages and benefits for our team. This surcharge is kept in full by the restaurant. We truly appreciate your understanding and welcome any questions or feedback at [info@marinseattle.com](mailto:info@marinseattle.com). Thank you for supporting our staff!

# COCKTAILS

## TIMELESS TESSELLATIONS 18

CLASSIC COCKTAILS, REMIXED

### Marin Martini

browne northwest gin, mastiha liqueur, dry vermouthe, thyme, oregano

### Marigold Negroni

calendula-infused brovo pretty vermouthe, gin, aperol

### Midnight Mystery

vodka, borghetti coffee liqueur, cardamom, vanilla, espresso

### Olympic Old Fashioned

rye whiskey, nux alpina walnut, kalamata-date demerara, angostura

## SHIFTING PATTERNS 12

SEASONAL INSPIRATIONS. SANS ALCOHOL

### Misty Mountain Mule

mint tea, pomegranate, ginger, lime, soda

HALF PROOF BRUCATO WOODLANDS AMARO +4      FULL PROOF VODKA OR MEZCAL +7

### Rainforest Spritz

calendula tea, orange-saffron cordial, lime, tonic

HALF PROOF LUSTAU MANZANILLA SHERRY +3      FULL PROOF GIN +6

### Soundscape

fennel and greek mountain tea, verjus blanc, lemon

HALF PROOF LUSTAU AMONTILLADO SHERRY +3      FULL PROOF BOURBON +6

### Fog and Fire

cucumber, sweet peppers, habanero, citrus, ras el hanout rim

HALF PROOF AQUAVIT +4      FULL PROOF TEQUILA OR MEZCAL +7