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Vol. 2, No. 1

Spring/Summer 2016

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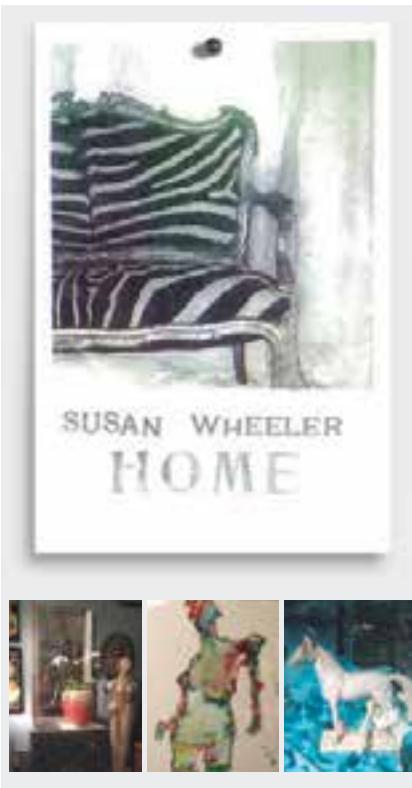
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DARIN SHULER

I'm Sick of People Complaining About All These New Restaurants

Bars and restaurants are not just about places to drink and eat. They're about culture, chance encounters, opportunities to disappear, and finding people to have sex with.

by Charles Mudedede

While we are in the midst of what has to be the longest construction boom in the city's history (it seems to have no end in sight), it's worth stopping for a moment to think about what a city is. A city is built by humans, obviously. But it does not

end with that. A city is not a passive thing or some neutral machine for living. It acts on us and it changes our manners, modes of thinking, and behavior. Our built environment makes us more urban in much the same way that the beaver-made dam made its maker, the beaver, more aquatic.

We know what the water-related features of a beaver are, but not so much the urban-related features of a big-city human. And with good reason. These are harder to define because we are still in the infancy of our urbanization. We are still in the process of becoming the ideal animal of a human-built environment. Beaver-made dams are much, much older than cities.

What does the city want? It wants you to get rid of your stove, your cupboards, your pantry, your racks of pots and pans, your drawers crammed with utensils. The city believes you can make do with just a sink, a few wine-glasses and cups, something to make coffee with, and a mini-fridge to keep white wine and perishable snacks. What the city is always saying to us is that the home should be for sleeping and fucking and little else.

The ideal life in the city is one that is spent mostly in public. A person like me has no need for a kitchen because the city has so many restaurants, no need for a lawn because there are parks everywhere, no need for a car because there are buses, trains, and sidewalks, and no need for a living room because there are cafes full of

couches to visit. If prostitution were legal and rationally managed (like restaurants are), and its ridiculous stigma removed, then even sex would leave the home. The less private space you have, the more social you are—and the more social you are, the more you are a human. We are the most social macro-animal on earth.

There is a very practical reason for abandoning the kitchen. The fact is that most of us can't cook. The dishes we prepare look and taste bad. We burn things all of the time. We overcook this, undercook that. Few of us possess the kind of genius that can see the passage a raw steak must make to a state of perfection. But many people do have this gift, and they work at and sometimes own restaurants. These people should feed us (the mass of bad cooks) all of the time. One of the core functions of a great city is to provide its inhabitants access to people who love and know food deeply.

Rural areas suffer because no one knows where the good cooks are. The gifted are scattered across the countryside. The information of their whereabouts is lost in the vast and desolate spaces between people and villages. This miserable situation in the rural world is comparable to, say, rabbits. When one among these furry creatures has an exceptional skill, it benefits only that one—it is locked in its body. The only way it can share its gift is through a long and slow process

of Darwinian distribution. Something like this is true of the rural areas. Great cooks cook for themselves and those who are very close to them.

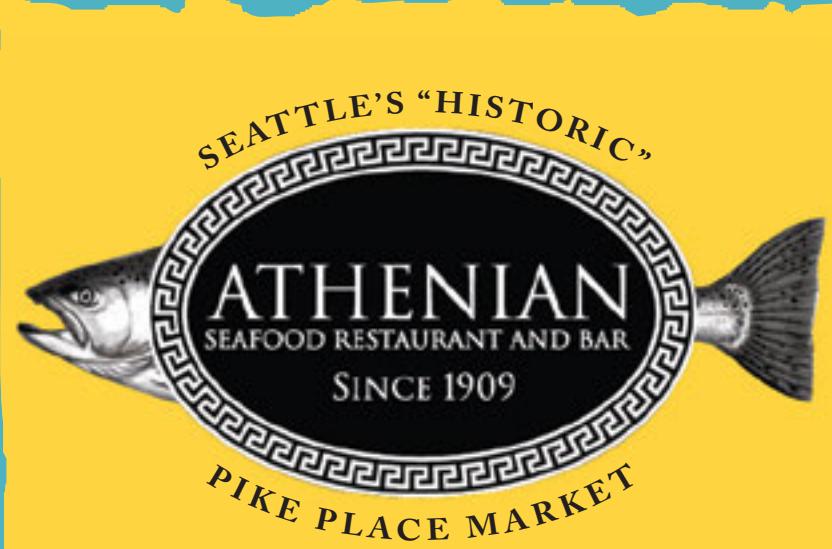
Indeed, during a two-week road trip I took through Montana, Idaho, and Wyoming three years ago, I failed to find anything whose taste was not dominated by salt and cooking oil. This kind of diet is called "home cooking," and rural people are mighty proud of it. They eat the stuff with the satisfaction that a cow chews grass. Only once in my life have I encountered in the rural areas something worthy of the city on my plate, and this happened in 1995! A close friend of a close friend in Quebec—she had her own farm—surprised me with a really delicious hamburger, and I was so desperate to eat something that tasted like loved food that I ate this hamburger with Cookie Monster frenzy. The farmer was amazed and seemed to have no idea she was a good cook. Her neighbors, who lived far away, probably had no idea either. Such is life in the country.

The city concentrates the best cooks. We know who and where they are. In Seattle, the number of full-service restaurants, more than 2,000 (according to the report "Behind the Kitchen Door: The Highs and Lows of Seattle's Booming Restaurant Economy"), is growing. And the more it grows, the more it concentrates this kind of talent and diminishes the need for a kitchen. Why eat at home when you can go to Salare in Ravenna for a bowl of the most delicate tripe? Or to Soi on Capitol Hill for a plate of the perfectly sliced and seasoned house-made sausage that's prepared in the style of Northern Thailand? Then there is the bowl of deep-green greens at Fat's Chicken and Waffles in the Central District. Or the superb arugula salad at Cafe Bengodi on Beacon Hill. Or the fascinating blend of a Vietnamese sandwich and Middle Eastern hero at Mount Baker Halal Deli. These are all new places. And many more are opening and expanding the galaxy of plates prepared by people who know what they are doing.

This expansion of excellent plates also has another urban virtue. It increases the number of strangers. When there are only a few good restaurants, one tends to run into the same people all of the time. But when there are many, as is the case with Seattle, a city with one of the highest per capita full-service restaurants in the United States, we find ourselves often eating among people we don't know. We are a strange body to them, and their body is a stranger to us.

Why is this a virtue? Because the hero of the city, the real subject of the street, the person the urban resident most adores, is the stranger. Now, country people hate this figure. They regard him or her with suspicion and will not hide their astonishment or anxiety or animosity when a stranger walks into a diner. But us city types love the stranger because we fully depend on them. They cook for us the best meals on earth, they drive our buses and trains, they repair our infrastructure, they remove our waste, and they even fuck us from time to time.

Indeed, in the ideal city, we should fuck only strangers, and rarely at home, but somewhere in public. The urban person frowns upon long-term relationships. Marriages are for farmers. The city in a state of perfection is about strangers encountering strangers in parks, on the light rail, in one of its many restaurants. ■



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The Time My Family Ordered a Whole Fried Catfish at Rainier Restaurant and BBQ

THE SMALLEST CATFISH THEY HAD WAS FIVE POUNDS.

THEIR "SECRET" MENU ALSO INCLUDES MEATS LIKE PYTHON AND ALLIGATOR.

By Angela Garbes

I come from a family of chronic over-orderers. If you've ever been to a Filipino family party, or just a Tuesday night dinner at a Filipino household, you understand. My husband likes to tell the story of the first time he went to dinner at my parents' house. There were four of us, and my mom and dad served a dinner of salad, pancit, baked salmon, and white rice. Oh, and two racks of smoked pork ribs.

At restaurants, our usual formula for ordering is one dish for every member of the party, plus an extra one just to be sure we don't starve. A few months ago, on the day before New Year's Eve, five members of my family—me, my husband, our 1-year-old daughter, my mother, and my father—found ourselves at Rainier Restaurant and BBQ (which, to be clear, is neither on Rainier Avenue nor a barbecue restaurant) in Rainier Valley. The address is 6400 Martin Luther King Jr. Way South. The restaurant has a loyal following for its great Vietnamese food. It also has the distinction of being one of the places Anthony Bourdain featured in the Seattle episode of his Travel Channel show *The Layover*, where it stood out among the other "classic Seattle" spots visited, including Canlis and the Walrus and the Carpenter.

Rainier has the usual Vietnamese restaurant suspects: bowls of dependably delicious pho, as well as dishes of bún (chewy rice vermicelli) and com tam (steamed broken rice), the last two topped with assorted grilled meats. Like Chiang's Gourmet on Lake City Way, Rainier also has more than one menu: a regular one with dishes familiar to most diners, as well as a "secret" one that includes meats such as python and alligator. When you're very hungry, which my family and I were, all those choices can seem incredibly overwhelming.

Everyone in our group was right on the edge of hangry, so we ordered a few things right off the bat: shrimp-and-pork fresh rolls, squid with black-bean sauce, duck noodle soup, and bo lá lot. My mom had a hankering for fried fish, so we tacked on the only fried fish option available: a whole deep-fried catfish. That might seem like a lot of food, but honestly we were proud of our restraint.

Most of the food came out quickly. Ten minutes after we ordered, as we were plowing our way through chewy pieces of squid and slurping noodles out of little bowls, a man came out of the kitchen to talk to us about our catfish.

"Small is okay?" he asked.

When we said yes, he told us that the smallest available fish weighed five pounds. That didn't sound that small to me. There was a moment of hesitant silence as we all tried to assess just how big this fish would be. My father, taking charge, declared simply, "Well, Mom wants it. And it's almost New Year's."

Thirty-five minutes later, long after

we had finished all the other food and my daughter had started to get fidgety and fussy, the catfish made its grand entrance. As it came out of the kitchen, we gasped. It was at least a foot and a half long, hanging over the edges of the platter it was served on. Its body was curved as though it was still swimming, preserved in a perpetual state of motion. When it landed on the table, it sizzled and hissed. It appeared to have wings—its crispy fins sticking out. A bubble on the side of its face, just above one of its whiskers, burst open as we looked at it. My daughter's eyes grew wide, and the simple exclamation of a 1-year-old summarized everyone's feelings: "Whoa."

Though just moments before, all the

to simply wrap chunks of the fish in lettuce leaves with fresh herbs and pickled carrots. We dunked them into a spicy, pungent anchovy-pineapple sauce.

We proceeded to eat in reverential silence, entering a trancelike state, save for a few "mmmmms," until we had eaten an entire side of the fish. We were exhausted and ecstatic, awash in a strange sort of triumph.

I was surprised when I found myself saying out loud that the catfish reminded me of lechon, the Filipino whole roasted pig that's often served at parties. But my family agreed. Like lechon, the skin of the catfish had the most wonderfully crackly texture, which made it a joy to eat on its own. Underneath, the meat was oily, sweet, and abundant, beck-



TAMMY VINCE CRUZ

**As it came out of the kitchen, we gasped.
My 1-year-old daughter said, "Whoa."**

adults had declared ourselves "probably too full to eat anything else," we set to work. We took turns chiseling away at its crunchy golden-brown exterior to get our fingers on the minerally and extraordinarily moist flesh underneath. We didn't bother dipping the sheets of rice paper into hot water to make fresh rolls (too much work), opting instead

on us to keep picking away at it, even after we knew it wasn't a good idea to do so. The fish's very presence made an ordinary meal feel like a special occasion.

Months later, remembering how we passed my baby girl amid four sets of loving arms so we could all eat and marvel together, I realize that it was. ■

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The Gustosi



They're made with Washington russet potatoes, blanched in peanut oil at 325 degrees, cooled on sheet pans in the walk-in, and then fried again at 350 degrees after you order them. Try as I might—even during one of my occasional flirtations with healthy eating—I cannot not order them.

Photos by Michelle Conner



NO FOOD MEANS MORE TO ME THAN THE FRITES AT CAFE PRESSE

How the kitchen makes them, and why they matter to me.

Frites are not usually a memorable dish. Although a restaurant's ability to fry slivered potatoes is a surprisingly dependable metric of its overall quality, the dishes that leave the deepest imprint on a diner's mind are usually bigger and bolder. But the frites at Cafe Presse are, for me, an all-time favorite, in part because they are associated with certain memories, but also because they are stupefyingly delicious. Try as I might—even during one of my occasional flirtations with healthy eating—I can-

not not order them. They walk the razor's edge between external crispiness and internal tenderness with a remarkably consistent grace.

What makes them magical? According to Jim Drophman, Presse's owner and chef, it's because of simplicity, not sorcery. The frites at Presse are made with good Washington russet potatoes, blanched in peanut oil at 325 degrees, and then cooled on sheet pans in the walk-in fridge. Proper cooling, he says, is key. Before going back in the fryer for finishing, they must be thermally perfect.

"You see a lot of people who blanch the fries, toss them in water, pull them out, and fry until crispy," he says, warning that the crispiness that results from this method is fleeting. "Within moments, they go soft."

When you order a bowl at Presse, Drophman's pre-blanching frites are removed from the sheet pan in the walk-in fridge and fried to perfection in the same oil they were blanched in, at 350 degrees. A few flips in a bowl with some kosher salt, and those Washington russets are fully transformed into the face-meltingly deli-

cious frites Presse's customers know and love.

When I ordered some in early March, they were noticeably orangish. I e-mailed Drophman to ask what gave them that hue, and was surprised to learn that their color changes by the season.

"This time of year, most potatoes have been in cold storage since the fall (just like when grandma used to have a root cellar to keep the fall harvest all winter long)," he explained. "Because of this, much of the starch in the potatoes has, over time, converted to sugar. The

By Tobias Coughlin-Bogue



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sugar browns more quickly than starch, giving a frite that is a little more orange-brown."

In the summer, when the potatoes are fresh from the ground, their sugar content is lower, yielding a pale golden color. What doesn't change, Drophman says, is the way the frites are made. He's always made the frites according to the method he learned as a cook in France—"The only good way to make a frite"—and always will.

As for the mayo the frites are served with, it's mysteriously silky and flavorful, a marvel in itself. I can't help but ask for two ramekins of it with every bowl of frites I order.

"It is made pretty much like a standard mayo," says Drophman. "Maybe what you are tasting is that we season it with lemon juice, cayenne pepper, and ground mustard powder, which I think are the traditional seasonings in France but maybe not what other people are using?" Adherence to these simple methods is the only trade secret when it comes to the mind-bogglingly delicious frite/mayo combination.

"That's all there is to it," he says. "It's one of those things, like our roasted chicken, that sort of typify what we do. We don't do anything complicated, we just follow all the steps that are necessary. It's good quality food simply prepared."

I've spent many of my happiest moments in life beside a bowl of Cafe Presse's frites, sipping lukewarm coffee, reading, and waiting for my best friend Peter to get off work so we could go skateboarding.

He was a host at Presse, but was soon promoted to a server. He was one of those people who's impossible not to like, despite the fact that he often spent his breaks doing tricks on his skateboard in full view of his tables, frequently sat down next to his friends mid-shift to have a few bites of whatever they were having, and generally adhered to restaurant decorum as little as possible. His mischief was easily forgiven because everyone loved him precisely for being so mischievous. He was too puckish to be angry with, he knew it, and he used it to great effect.

I was scandalized the first time he sidled up next to me at the bar and began casually helping himself to my frites, but I soon came to enjoy it. As with most things in life, he knew he could get away with it. He skated by on luck and charm. And he certainly skated. When I worked early mornings at a hotel, I would get off work exactly an hour before he did, so two or three days a week, I'd hoof it up to Presse, grab a coffee and some frites, and wait for him to get off work. We'd hold court at one of the tables in the back dining room while he did his paperwork and had his shift meal, gossiping about the latest in skate news and planning our next four-wheeled adventures. Those afternoons, munching frites and waxing poetic about Gino Iannucci's nollie backside heel flips, were some of the best of my life.

I don't know how you become best friends as opposed to just good friends, but I had the feeling he was becoming my best friend. At the very least, we were two snarky, opinionated peas in a pod who'd been skating together since we were 14. As our friendship progressed into adulthood, our conversation evolved into a sort of paralanguage. We could have each other in stitches with a carefully mispronounced "dude" or a raised eyebrow. Most of our friends eventually outgrew skateboarding, moving on to more mature hobbies like keggers, majoring in philosophy, and whatever else white kids from North Seattle do to squander their privilege—but he and I stuck with it, growing even closer in the process. He was the type of person I could imagine being

friends with well into our golden years.

From my experience, male friendships tend to be a little buttoned-up, emotionally speaking. Peter rarely expressed his affection. He was the confident, cool one; I was the sensitive, socially awkward one. He didn't need anyone's approval, and so he didn't feel the need to offer anyone his. He had grown into a fantastically talented skateboarder, and I often felt like I couldn't keep up.

Once, between one of his double shifts—a morning behind the counter at a skate shop and an evening slinging plates at Presse—he came down to Belltown to skate with me on his precious three-hour break. We made it about two blocks up Second Avenue before we found an old garage with plywood floors that sloped up to an enormous bank of paned windows.

After a few exploratory grinds on the windowsill, I botched one horribly. My feet fell out from under me, throwing my weight forward and my arm directly through a pane of glass. I punched through it, shattering it. I stood there for a second, marveling at the sight of my arm sticking out into the alleyway behind the building, before pulling it back to reveal a deep gash, with white flecks of exposed body fat quickly disappearing into an enormous effluence of blood.

Being poor and unable to afford the deductible on my insurance, I freaked out. Peter, ever the cool customer, kept it together.

"Hold your arm over your head," he calmly instructed me, as we ran over our available options. I couldn't afford an ambulance ride, and we had no illusions about a cabbie kind enough to let me gush blood all over their backseat. This left walking. Peter snatched

I've spent many of my happiest moments at Cafe Presse, eating frites, sipping coffee, waiting for my best friend Peter to get off work.

up our boards without hesitation and marched us toward Virginia Mason, the closest hospital. We power walked several miles through downtown and First Hill, looking like extras from a bad postapocalyptic movie, before finally reaching the emergency room.

When a doctor came in to see me, brusquely informing me that she'd be injecting lidocaine into my cut and then giving me stitches, I lost it. I'm afraid of needles. The most painful part of an injection is breaking the skin, and injecting directly into the open wound would skip that step, the doctor explained, but the idea of it was unfathomably disgusting to me.

"No fucking way," I told her.

She gave me the kind of look only a jaded ER doc can, and said simply: "Fine. I'll give you 15 minutes to think about it. And if you still can't handle it, you can leave, because we need the room." Peter coaxed me into letting her treat my wounds, patiently pointing out the obvious fact that bleeding out was a lot worse than the sting of a needle.

When the doctor returned, Peter sat on the opposite side of the bed, chatting incessantly about skateboarding-related ephemera to distract me while she prepared her tools. I felt a little bit of tugging and some light pressure here and there, and then, after 15 minutes of Peter and I discussing the latest bit of profit-driven chicanery to infect our beloved subculture, I was whole again. His diversion had worked perfectly.

After my stitches, Peter's three-hour break was over, and he walked me back to Presse, where he sat me down at the bar with a bowl of frites, a bowl of mussels, and a Stella. As



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I devoured the bivalves and beer, I realized something Peter would never say: He cared. He cared enough to give up his three hours of skateboarding to walk me through my strange, neurotic journey of laceration. He valued skateboarding above all things, and for him to put anything above it was a big deal.

Though taking care of an injured friend might seem like a basic thing, I wouldn't have put it past him to keep skating. What's more, I'd never seen him in such a patient and sensitive state as I did there under the fluorescent lights of the exam room. Given the opportunity to be the caring, expressive friend he usually wasn't, he rose to the occasion.

As I pensively swirled the last few frites around in mussel broth with my left hand—my right arm being completely ensconced in gauze—I kept thinking about how sublime they tasted. And I realized, with certainty, for the first time, that Peter and I were best friends.

One morning in December of 2011, I found myself suddenly awake at 3:55 a.m. Unequivocally awake. Though it was not so odd to be awake five minutes before my usual 4 a.m. alarm—I was working the opening bellman shift at my hotel job—I remember it as an eerie moment. I looked at my phone's blank screen, not reaching for it, just looking at it. I suppose I am succumbing to the temptation to retroactively ascribe some supernatural quality to the moment, yet I can't help but feel that I somehow knew.

Almost immediately after I set eyes on the phone, a text message popped up from my friend Tosh. It read, "Call me as soon as you get this."

Peter had recently moved to San Francisco. At around three in the morning, he drove his motorcycle into a guardrail on the I-80 interchange, flying over the side of the elevated freeway to his death.

After Tosh delivered the news, she implored me to come to her house, where our close friends were gathering to mourn. But I couldn't. I was gripped with the intense need to be alone. Or, at least, alone with my grief—I still had to go to work, putting on a pleasant face for hotel guests and going on coffee runs for my coworkers.

I got on my bicycle, put "Tha Crossroads" by Bone Thugs-n-Harmony on repeat, and made the long, cold ride to work. I rode from Ravenna down through Eastlake completely alone—it was, after all, 5 a.m. on a Saturday—singing along to the Thugs' fatalist funereal jam and hoping that this was an appropriate way to grieve. I didn't know, of course, that doing anything is the most appropriate way to grieve.

Once I got to work, I tried to wipe the tears out of my eyes, took a couple deep breaths in the locker-room mirror, and put on my best customer-service face. I spent the next eight hours cheerily retrieving valeted rental cars, making inane small talk, and sneaking off to sob uncontrollably in the stairwell.

What struck me wasn't so much that I felt insane with grief, but the way in which I felt insane. A normal person, I thought, would have called in sick, told the desk staff what had happened, and taken the day to wail in the company of friends and family. A normal person wouldn't have been ashamed to let people see their pain, instead of intermittently retreating to the hotel stairwell to cry in private. A normal person wouldn't have tried to pretend everything was okay.

Dressing for work, diligently doing my morning exercises, preparing my usual bowl of oatmeal, and remembering to take my insulin (yes, despite being diabetic, I still have a fear of needles), I felt like the psycho killer who calmly washes their bloody hands and then steps outside to grab the morning paper and comment to the neighbors about the lovely weather. I know now that what I was do-

ing—compartmentalizing—is actually normal.

I felt, and still feel at times, literally crazy. As bizarre as all the trappings of mourning seem to me, the prostration and the performance, I felt crazier for not participating more vigorously in them at the time. In retrospect, it would have helped. For the last five years, I've generally kept my feelings about Peter private.

To be fair, any display of grief is, by nature, somewhat silly, something of a cartoonish gesture, this essay included. But a display of grief still does one important thing: It forces you to acknowledge your grief. The act of communicating your pain at least requires you to assess it. My avoidance of mourning to the best of my ability was my way of putting off pain.

Instead of learning to navigate the new reality of Peter's death, I built a wall around it. I convinced myself that I'd acknowledged it, accepted it, and even begun to make peace with it. At first, this falsehood was easy to believe: I kept myself maddeningly busy with work, complicated romantic relationships, and a renewed vigor for skateboarding—my best attempt to honor his memory. But trying to contain a problem instead of address it is basically Donald Trump's immigration policy, which is to say, a disaster.

I found myself outwardly optimistic and sunny but slowly coming apart on the inside.

Now that I'm actually getting around to tearing that wall down—I finally swallowed my misguided pride and started seeing a therapist a little less than a year ago—I'm wishing I hadn't built it in the first place. I could have spent those four years trying to make some sense of this cosmically unjust incident, trying to clean out the wound instead of just poking it occasionally to see if it still hurt.

Apparently, I didn't learn a thing from that evening Peter and I spent in the ER. I am, even still, more afraid of the stitches than the prospect of bleeding out. My therapist assigned me a simple exercise: Set aside 20 minutes a day to sit and think about Peter. There were no guidelines beyond this. She'd rightly discerned that I had been avoiding the subject.

Though I somehow found hours every day to impassively scroll through Instagram, I could never seem to find that 20 minutes to spend thinking about Peter. After a few weeks of failure, she dropped it to five minutes. Still no dice. After four years of purposeful, dogged avoidance of the issue, I'd become too skilled at it. Thinking about it, acknowledging it, and feeling it was something I easily and automatically avoided.

But that is precisely why the frites at Presse retain such an outsize place in my culinary consciousness. They are one of the few Peter-related things that can catch me off guard. I certainly don't go to Presse with some sort of potato-based grieving ritual in mind, but I always go to Presse with a crispy, delicious bowl of frites in mind.

When I'm there, nursing a hangover over some cheap bubbly, catching up with an old friend, or spending a quiet hour alone reading, I am lulled into a false sense of security. It is then, absentmindedly eating frites, that memories of those happy afternoons with Peter come rushing back. Every bowl, every moment spent reflecting on his death—letting it wash over me, as they say—is one brick removed from my wall.

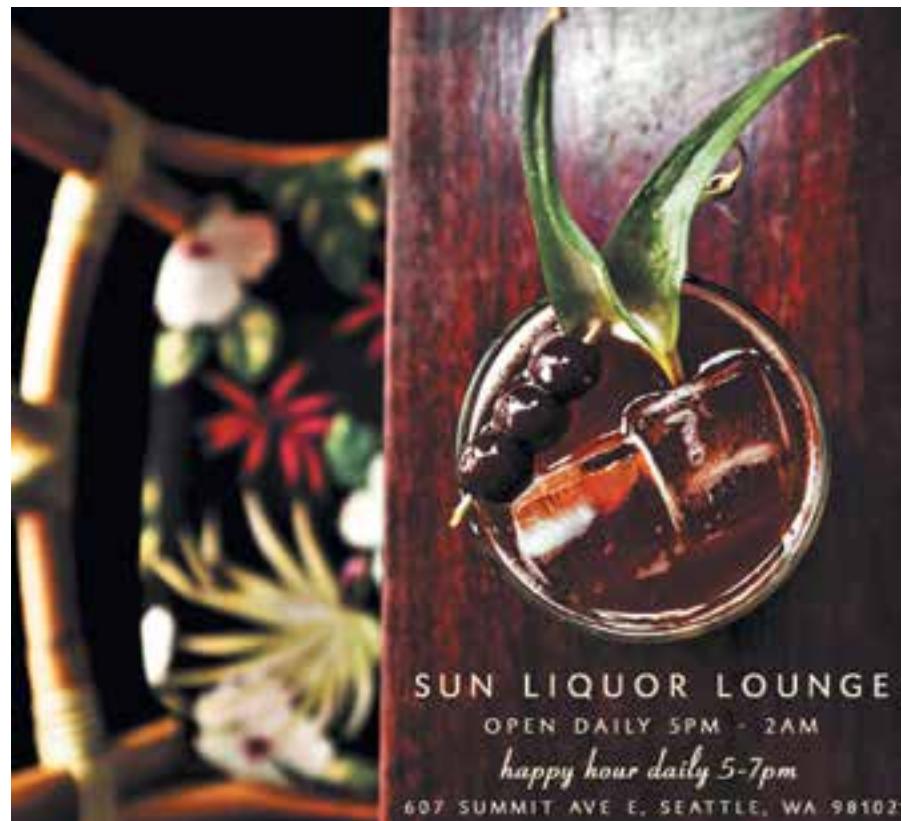
Perhaps now that I've written this essay, I won't be able to trick myself so easily. I've returned frequently to Presse since he passed, and I'm sure on some subconscious level I've been aware all along that most of my meaningful grief occurs over a bowl of frites. But I doubt that acknowledging the phenomenon will cause it to cease. Good food—food as simply and perfectly executed as Drophman's frites—takes hold of you, often without your permission. The best thing you can do is let it. ■

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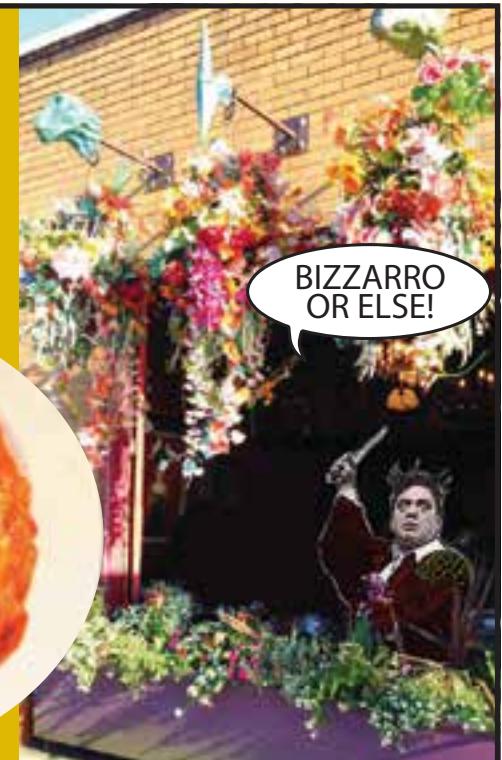


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Amazon Is Giving Its Downtown Employees a World of Restaurant Choices

Will the Rest of the City Show Up to Eat?

The food options at Sixth and Lenora now include **Mamnoon Street**, **Anar**, **Bar Noroeste**, **Great State Burger**, **Marination**, and **Skillet Regrade**.

With more to come.

By Angela Garbes



Iong before Wassef Haroun and his wife, Racha, opened their first restaurant, Mamnoon, in 2012, Wassef spent years working at the Microsoft campus in Redmond. Lunch was often two pieces of pre-sliced cafeteria pizza eaten at his desk.

"At the time, I didn't know much better, and didn't have much choice," Haroun recalls.

The Harouns just opened a second version of Mamnoon, called Mamnoon Street, in downtown Seattle's brand-new, 36-story Doppler office tower, the first of three high-rise buildings being constructed as part of Amazon's global headquarters and urban campus.

The kitchen at **Mamnoon Street**, which is visible to anyone walking along Sixth Avenue, is in constant motion: Chicken and lamb slow roast on a spit before being shaved off for shawarma; herbs are chopped for quinoa tabouleh; falafel is fried to order; and freshly baked flat breads called manaeesh are sprinkled with fragrant za'atar. The intoxicating smells of smoke, garlic, sumac, and mint commingle and fill the air. These are the flavors of the Harouns' native country, Syria, as well those of Lebanon, and other areas of the Middle East.

The restaurant's defining feature is a smartly designed walk-up window, outfitted with gleaming white subway tiles and a heating lamp. At noon on even a cold and rainy day, it's easy to see why the line of people waiting is 12 deep. You can take your food to go, or eat it in a small dining room and bar warmed by orange chairs and the frenetic energy of the walk-up window.

The Harouns are among a group of local restaurateurs who signed on with Amazon, a number that will grow over the next two years. They have not one but two restaurants on the ground floor of Doppler. The other is **Anar**, tucked into the interior of the block, away from the street, which eschews meat, dairy, gluten, or processed sugar. It's a calm oasis decorated in Moroccan tiles, and its menu is steeped in Middle



PHOTO: SARAH FLOTAARD

Noroeste's scallop ceviche with popcorn and almond blossoms.

Eastern flavors, but with a decidedly healthy focus. There are house-made fruit-and-vegetable juices with ingredients such as rosewater, orange blossom, and pomegranate, as well as bowls filled with quinoa, kale, muhammara, green lentils, and pickled turnips. It's crave-worthy food that also happens to be good for you.

And those are just two of the many restaurants on this brand-new block, bordered by Sixth and Seventh

Avenues, and Lenora and Virginia Streets, which didn't exist a few months ago. (It used to be a blue-

gray motel and parking lot.) The ground floor of Doppler offers an undeniable variety of cuisines, price points, and culinary techniques. The tower and its adjacent Meeting Center comprise more than one million square feet of office space.

Haroun admits that when he and his wife were initially approached by Real Retail, the real-estate company hired by Amazon to manage retail leases throughout its new buildings, about opening a restaurant in Doppler, they were skeptical.

"Our first reaction was, 'Ooh, a corporate campus, that feels really tied into one company,'" he says, pulling air in between his lips and grimacing slightly for emphasis.

The Harouns were not sure if their vision would be a good fit with Amazon's.

"Our aim is always to have the broadest possible set of guests," he says. "At Mamnoon, on any given night, we have an unbelievably diverse set of guests—all walks of life, races, religion. That's really something to be very proud of."



Bar Noroeste serves Mexican food with ingredients almost entirely from the Northwest.

And so we needed to learn more about it."

Haroun believes diver-

sity, and a growing awareness of food, is taking root in the tech workforce. "On the campus of Microsoft, you won't see that many women. Here you do—at least more than I ever remember seeing."

He went on to say, "Technology is, more and more, a part of our everyday lives—and every part of our lives. [Techies] are no longer these strange people just thinking about algorithms and abstract things, especially at Amazon."

At **Bar Noroeste**, a restaurant conceived by Josh Henderson, executive chef and founder of the Huxley Wallace Collective, the kitchen, led by chef Shannon Martincie, aims to answer the question "What if tacos originated in the Northwest?"

At the heart of Noroeste's menu are tacos made with ingredients sourced almost entirely from the Pacific Northwest, like fresh lingcod caught off the Washington Coast, thick tortillas made from yellow corn grown on the Olympic Peninsula, and Oaxacan cheese made from Jersey cow milk in Oregon. But you can also sit down to a prix-fixe meal that begins with scallop ceviche—cool, sweet meat marinated in a bright pisco-cilantro sauce, topped with spiced popcorn and lovely, delicate almond blossoms—as well as venison crudo, dark and muscular, flavored with fermented almonds and crispy fried shallots. Your meal ends with a server smashing a piñata constructed from Theo chocolate, made at the company's factory in Fremont, onto your table.

Avocados do not grow in the Northwest, and one of the more talked-about aspects of Bar Noroeste's cooking is how they get around this particular situation. Noroeste's guacamole is made not from

avocados but from eggplants that are soaked whole in a mixture of soda water and salt before being fried and peeled. This technique alters the flesh of the eggplant, giving it a texture that strives toward the richness of raw avocado. Cilantro and garlic give the "guacamole" its flavor and familiar green color.

As for the "chips," they are made from red wheat berries instead of corn; the grains are ground in-house, then formed into chips, and fried.

At first bite, Noroeste's green spread did taste like guacamole, though it was airy, not dense and buttery, the characteristic traits of great guacamole. But with each bite, my tongue and my brain

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went back and forth, holding their own excited discussion about experience versus expectation. The dish played with my perceptions of texture and flavor, making me appreciate the skill and risk behind the food.

On a more recent visit to the Doppler building, I tried Bar Noroeste's guacamole for a second time. The chips were the same—grainy and dense, almost like pieces of savory graham cracker crust that had been deep-fried into greasy, tasty submission. But the guacamole itself was dramatically better, creamier. I'm not sure that I'll ever truly accept it as guacamole, but I admire its existence.

Amid a Seattle culinary landscape that values local ingredients, the question at the heart of Noroeste's cooking is more inevitable than surprising. But it's also a question predicated on a certain amount of hubris. The taco and its base, masa, which is made from a crop indigenous to the pre-Columbian Americas, were already invented many years ago.

But what aspect of Amazon's increasing global and urban dominance doesn't contain some element of hubris? Every table at Bar Noroeste is a window seat, and the windows to the north look directly into three interlocking steel-and-glass biospheres that,

while currently under construction, have already captivated the imagination and affection of many Seattleites.

When they're completed next year, the biospheres will be up to four stories high and big enough to accommodate plants, including mature trees, from high-elevation climates from around the world. Amazon will employ a full-time horticulturist, and there will be restaurants on the ground floor of these structures, too. Conceived as a workplace with "restorative qualities that are not found in the typical office," the biospheres themselves may or may not be open to the public. Whether you or I will be able to encounter the natural beauty within them remains to be seen.

Meanwhile, if you look out Bar Noroeste's east-facing windows, past the aquamarine scaffolding-esque structure that frames Noroeste's doorway, you'll see a pristine, recently installed bike path running along Seventh Avenue. Just behind that, a building that feels decidedly less contemporary and clean: Little Darlings, an "intimate gentleman's club in the heart of Seattle," right next to the sex shop Fantasy Unlimited.

While you think about the new-Seattle-meets-old-Seattle view, a steady stream of Amazon workers, signature blue work badges dangling from their necks and waists, pass by Noroeste's windows. All seats at Noroeste are within arm's reach of an electrical outlet should you need to charge one or more of your devices, a feature many diners take advantage of.

It seems fitting that a restaurant looking to push beyond an already rich cultural tradition is housed inside the headquarters of a company that is now aggressively attempting to redefine what the heart of Seattle looks like, and what it means to live, work—and eat—here.

Most of the restaurants in the Doppler tower opened in January, a few weeks after the first Amazon workers began occupying the offices above. Henderson and Huxley Wallace also opened a decidedly different concept, **Great State Burger**, in a space adjacent to Bar Noroeste but with a completely different design scheme. Bar Noroeste looks

like a small and sleek cocktail lounge awash in dark wood with gold and turquoise accents. Great State Burger, by contrast, is all blond wood and bright colors.

Great State is a Pacific Northwest take on the classic American burger joint: grass-fed beef, fresh crinkle-cut fries, organic milkshakes, and locally brewed beers, all served in compostable packaging.

When planning these concepts, Henderson says, "The question was always about the Amazon customer and how it would work with them." With Great State, they focused on "speed, efficiency, and value," and with Noroeste, they created an environment appropriate for lingering over "a cocktail and some highly curated food—whether that's a long out-of-office lunch, happy hour, or after-work drinks and dinner."

As Haroun pointed out, one of the things about the Doppler project that appealed to him was that, unlike the Microsoft campus, Amazon's campus is being "designed with a relatively limited capacity cafeteria, to encourage people to spread out, participate with, and get food from the community."

Mamnoon Street, Anar, Bar Noroeste, and Great State Burger represent just the beginning of what is available on the street level of the Amazon campus. Also open already is the Hawaiian-inspired **Marination**, from Kamala Saxton and Roz Edison, who also own the food truck Marination Mobile, Capitol Hill's Marination Station, West Seattle's Marination Ma Kai, and Columbia City's Super Six. This new location serves popular Marination dishes like miso-ginger chicken or "sexy tofu" tacos, as well as sliders stuffed with kalua pork or Spam, and new dishes such as a Korean cheesesteak sandwich with kalbi beef. Marination isn't set up for a leisurely lunch: Seating consists of mostly bar stools and counter space lining the windows and looking out onto the corner of Sixth Avenue and Virginia Street.

Doppler is also home to **Skillet Regrade**, the fourth location of Skillet Diner, serving comfort food (including a crazy-good fennel-seed-crusted fried chicken sandwich that's slathered with a pickled and charred jalapeño aioli). Additionally, there's an outpost of the national **Potbelly Sandwich Shop** chain and a **Starbucks**.

Cinque Terre, an Italian restaurant from the Varchetta family, who also own and operate Barolo downtown and Mamma Melina in the University District, is scheduled to open shortly, with an emphasis on local seafood. And according to a sign that's wrapped around a vacant corner space on the corner of Sixth Avenue and Lenora Street, retail opportunities at Doppler—and the other Amazon buildings—are still available.

The website of Real Retail promises that Amazon's urban campus "will be the largest development downtown Seattle has ever seen."

The concept—and scale—of Amazon's urban campus is something entirely new to Seattle. Like Microsoft, the company could have set up a sprawling campus in Redmond or another city on the Eastside, but instead deliberately chose to build within the city.

Currently, Amazon holds over eight million square feet of office space across more than 30 buildings, most of them concentrated in South Lake Union. Once construction of the urban campus is complete (likely in



Noroeste's guacamole is made with eggplant, not avocados.

2018), there will be approximately 10 million square feet of office space accommodating up to 55,000 employees in the center of the city, according to the company.

Amazon also wants its urban campus to be environmentally friendly, so it will use recycled energy given off by computers and servers in a nearby data center to heat its buildings. "We'll have the world's largest internet retailer heating its office space with waste heat created by the internet," Richard Stevenson, president of Clise, which owns the data center building, told the *Seattle Times*.

Amazon is also a dog-friendly workplace; Doppler is home to a rooftop dog park.

More than 70 percent of Amazon employees live in the city itself and, according to an employee survey, just over half of them walk, bike, or use public transportation to get to their offices. The company purchases ORCA cards for its workers to encourage the use of mass transit. Amazon-built cycle tracks, like the one you can see from Noroeste, are one of the public benefits required by the city of Seattle in exchange for selling its street-use rights to Amazon. This process, called an alley or street vacation, requires the buyers to pay market value for the space and provide long-term benefits to the general public.

According to a vacation petition filed with the city last year, market value in downtown Seattle was \$600 per square foot. Amazon paid approximately \$3.4 million for 5,756 square feet for a private right-of-way granted by the city for the block between Seventh and Eighth Avenues and Bell and Blanchard Streets. In exchange, the company will build a hill-climb area with trees and outdoor seating, more cycle tracks, and setbacks to buffer pedestrians from street traffic.

Amazon set the Doppler building far back from the street to create a more pedestrian-friendly sidewalk, which translates to a more eater-friendly sidewalk. Haroun says that that extra space is what made Mamnoon Street's walk-up window possible, and what will allow them to build an outdoor dining area for warmer weather, as Skillet Regrade has already done.

Careful planning and vision are what eventually drew the Harouns into the Doppler project. They see it as an opportunity to bring energy and diversity into an area of the city that previously languished. This is only two blocks north of Pacific Place, and yet this area used to be seriously deprived of dining options.

"It's starting from scratch, and we have an opportunity to shape it in a way that, frankly, the city missed doing in other parts of downtown," Haroun says. "We were excited, not just to participate for our own interests, but because we felt, over time, this could be pretty interesting for the whole city."

For now, the Harouns' immediate concern is attracting diners to their restaurants after traditional business hours—after Amazon's employees have left the building. By offering happy hour at Mamnoon Street, the Harouns are "trying" to stay open until 9 p.m. The restaurants get a decent number of guests on Saturdays, but there aren't many people on Sundays.

On a recent Saturday night at 6:30 p.m., a stroll past Bar Noroeste confirmed it was less than half-full. The same was true of Great State, which may just be because the building is new and people are not used to thinking of this part of downtown as a restaurant neighborhood.

"At some point, we will sit down with the building and figure out if, long-term, this is going to grow in the way we want," says Haroun.

"Those of us who love and care for this city should encourage growth and change, but do it in a way that can be managed and produce the outcomes we want to see." ■

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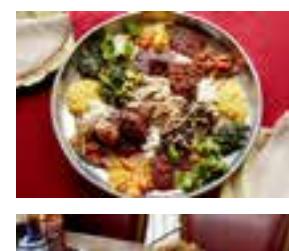
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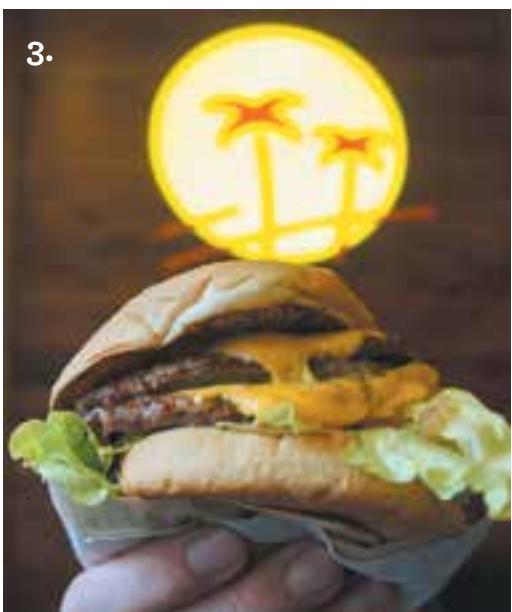
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The 10 New Restaurants You Should Try Right Now

By Angela Garbes



1. Bar Noroeste

What it is: A sleek taqueria that aims to answer the question “What if tacos originated in the Northwest?” Given Seattle’s obsession with local ingredients, the question was probably inevitable.

Where it is: 2051 Seventh Avenue, Downtown

Why you should try it: Guacamole made from eggplants, not avocados. Salsas made from beets. Venison crudo made with fermented almonds from Oregon. Whether chef Shannon Martinec’s food is modernist, Mexican, or Pacific Northwest cuisine doesn’t matter—there’s nothing quite like it in the city right now.

2. Bateau

What it is: A steak house from Renee Erickson (the Walrus and the Carpenter, the Whale Wins), serving grass-fed beef from the chef’s own Whidbey Island farm.

Where it is: 1040 East Union Street, Capitol Hill

Why you should try it: The beef is butchered and dry-aged in-house (a window in the dining room offers a glimpse of massive sides of sinewy beef hanging from hooks, their flavors concentrating). Steaks, both common and lesser-known cuts, are cooked in butter and beef fat.

3. CaliBurger

What it is: A shameless copycat of beloved California institution In-N-Out Burger. “Ask about our secret menu!” the menu cheerfully commands.

Where it is: 4509 University Way Northeast, University District

Why you should try it: Because for now, this is the closest you’re going to get to a Double-Double and Animal-Style fries. (Added bonus: Beverage options include boozy milkshakes, as well as local favorites Stumptown Coffee and Rachel’s Ginger Beer.)

4. Eve

What it is: Upscale hippie food (think barley, coconut oil, seeds, and cultured butter) that, while good for you, prioritizes flavor most of all.

Where it is: 704 North 34th Street, Fremont

Why you should try it: Because sometimes you just need a mug of hot, restorative bone broth, you know?

5. Gracia

What it is: A Mexican restaurant from Chester Gerl (formerly of Matt’s in the Market) serving traditional food—including barbacoa, menudo, and chicharrones—made from impeccably sourced ingredients.

Where it is: 5313 Ballard Avenue Northwest, Ballard

Why you should try it: The base for Gracia’s gorditas, sopecitos, tacos, and other antojitos is made from heirloom corn that’s ground in-house and transformed, through a labor-intensive process, into masa.

6. Little Uncle

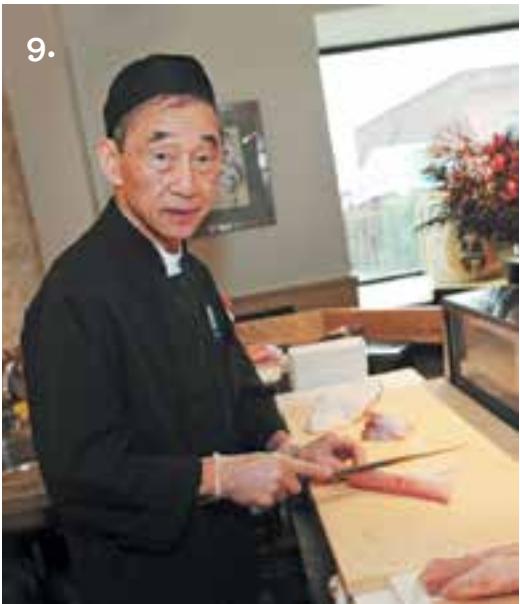
What it is: The highly anticipated sit-down restaurant (indoor seating! Beer! Cocktails!) from Wiley and PK Frank, who’ve been churning out excellent traditional Thai street-food dishes from a Capitol Hill walk-up window since 2011.

Where it is: 1523 E Madison Street #101, Capitol Hill

Why you should try it: An expanded kitchen means an expanded menu, with new dishes such as dom yum wun sen (bean thread noodles and roasted pork in a spicy broth) and nam prik gapi (fried sardines and an herb omelet served with pungent fermented shrimp dipping sauce).



8.



9.



10.

7. Mollusk

What it is: The bigger—and much more ambitious—brewery and restaurant from Cody Morris and Travis Kukull, who operated tiny Gastropod and Epic Ales in Sodo.

Where it is: 803 Dexter Avenue North, South Lake Union

Why you should try it: Kukull's food is weird, in the best way possible: imaginative, Asian-influenced, and unexpected. Likewise, Morris brews a range of funky farmhouse ales and sours.

8. Nirmal's

What it is: An upscale Indian restaurant headed by accomplished chef Nirmal Monteiro, who has studied the traditional regional dishes and techniques of his home country.

Where it is: 106 Occidental Avenue South, Pioneer Square

Why you should try it: Seattle has an annoying dearth of Indian restaurants, especially ones that serve lesser-known specialties such as Goan fish curry, avial (tropical vegetables including green bananas in a coconut-yogurt-cumin sauce), and Kashmiri goat rogni. ■

9. Sushi Kashiba

What it is: Pristine, simple sushi and a small menu of traditional Japanese dishes served in a beautiful restaurant in the heart of Pike Place Market.

Where it is: 86 Pine Street #1, Downtown

Why you should try it: Over his 50-year career, chef and owner Shiro Kashiba has profoundly influenced Japanese food in Seattle, as well as our understanding of Pacific Northwest cuisine. Sitting at his sushi bar is an experience not to be missed.

10. Upper Bar Ferd'nand

What it is: A wine bar and bottle shop serving small-batch wine from family-owned wineries around the world, with a wood-fired kitchen.

Where it is: 1424 11th Avenue, Capitol Hill

Why you should try it: Because for the first time in a while, chef and co-owner Matt Dillon (Sitka & Spruce, Bar Sajor, Corson Building, London Plane) is in the kitchen, overseeing a simple menu of dry-aged meats, seafood, and vegetables, much of it sourced from his Vashon Island farm. ■

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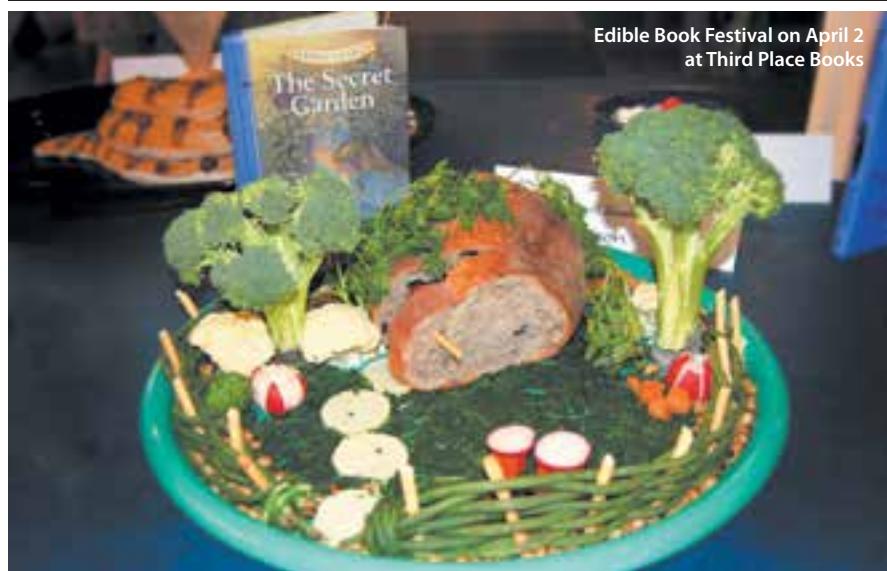
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Things To Do: Food & Drink

See *The Stranger's* online Things To Do calendar
for a complete list of food and drink events.



THROUGH MARCH 31

★ Dine Around Seattle

During Dine Around Seattle (not to be confused with Seattle Restaurant Week), more than 50 restaurants throughout the area are serving three-course dinner menus for just \$33, with many restaurants also offering a three-course lunch for \$18. Even better: When you make reservations online through dinaroundsSeattle.org, a donation is made to the Rainier Valley Food Bank, which serves roughly 12,000 people every month from its tiny 1,200-square-foot facility on Rainier Avenue. Making a reservation at restaurants such as Chavez, Chiso, Lecosho, Poppy, and Tray Kitchen will help provide groceries to hungry families in Southeast Seattle. **ANGELA GARBES** (*Across Seattle*, \$18/\$33)

THROUGH APRIL 10

★ Plate of Nations

Plate of Nations is your two-week-long chance to explore the many cuisines and cultures of the Rainier Valley. Until April 10th, independently owned eateries serving Ethiopian, Eritrean, Laotian, Middle Eastern, Somali, Thai, and Vietnamese food (or, in the case of Olympic Express restaurant, a wondrous halal mash-up of nearly all of these things) are offering shareable plates, specially priced at \$15 and \$25. If you've never been to Cafe Ibex, Foo Lam, Huachito's, or Rainier BBQ, you're missing out on some of the best food in town. **ANGELA GARBES** (*Rainier Valley*, \$15/\$25)

MARCH 31-APRIL 3

★ Taste Washington

Washington's reputation as a wine producer grows stronger every year, and Taste Washington is the country's largest regional wine and food event. There are educational seminars and parties, as well as the Grand Tasting, featuring over 200 wineries and 70 restaurants from around the state. (*Various locations*)

APRIL 2

★ Edible Book Festival

This edible art exhibition features "books" made of food and inspired by literature. You're encouraged to create your own "succulent storybook," if you're so inclined. (*Third Place Books*, 17171 Bothell Way NE, 11 am-2 pm, free)

APRIL 3

★ Raclette Sunday!

Raclette is a rich, nutty, semihard cheese that originated in the Valais region of



Edible Book Festival on April 2
at Third Place Books

Cochon 555 on April 10 at Fairmount Olympic Hotel

Alpine Switzerland. It tastes especially good melted, which, according to legend, is what shepherds did with it when they'd gather together on cold nights in the fields. They'd build a fire, melt raclette on hot stones, and then scrape the bubbling hot cheese off onto a simple meal of boiled potatoes, cured meats, and pickles. The communal spirit of raclette lives on at Capitol Hill's Culture Club Cheese Bar, where they'll be melting a giant wheel of raclette and serving it up with potatoes and cornichons (and probably some very nice wine). The cheese scraping begins at 6 p.m. and continues until it's gone. You'll probably want to get there early. **ANGELA GARBES** (*Culture Club Cheese Bar*, 1806 12th Ave, 6 pm, \$5-\$7)

APRIL 7-JUNE 5

To Savor Tomorrow

Food, cocktails, and a live band are promised at this dinner theater performance of *To Savor Tomorrow*, a retro spy-themed comedy about the fate of the future of the 21st century that's set on a plane on the way to the World's Fair. (*Nord's Culinarium*, 109 S Main St, \$65/\$95)

APRIL 10

★ Cochon 555

Five chefs will compete, each creating up to six dishes from one whole pig in order to be crowned the "Prince of Porc" and advance to the national competition in Aspen. Come to try 36 pork-based dishes by the contenders: Paul Shewchuk of Fairmont Olympic Hotel, Josh Henderson of Vestal, Bobby Palmquist of the Walrus and the Carpenter, Brendan McGill of Hitchcock, and Tyler Palagi and Charlie Garrison of Radiator Whiskey. (*Fairmont Olympic Hotel*, 411 University, \$125/\$200)

APRIL 12

Free Cone Day

Trek out to your local Ben & Jerry's (Green Lake, Kirkland, Tukwila, and Issaquah are the closest) for a free cone of ice cream.

APRIL 22

★ Washington Beer Collaboration Festival

See how local breweries work together at the new Washington Beer Collaboration Festival, featuring 23 beers created by 46 of our state's

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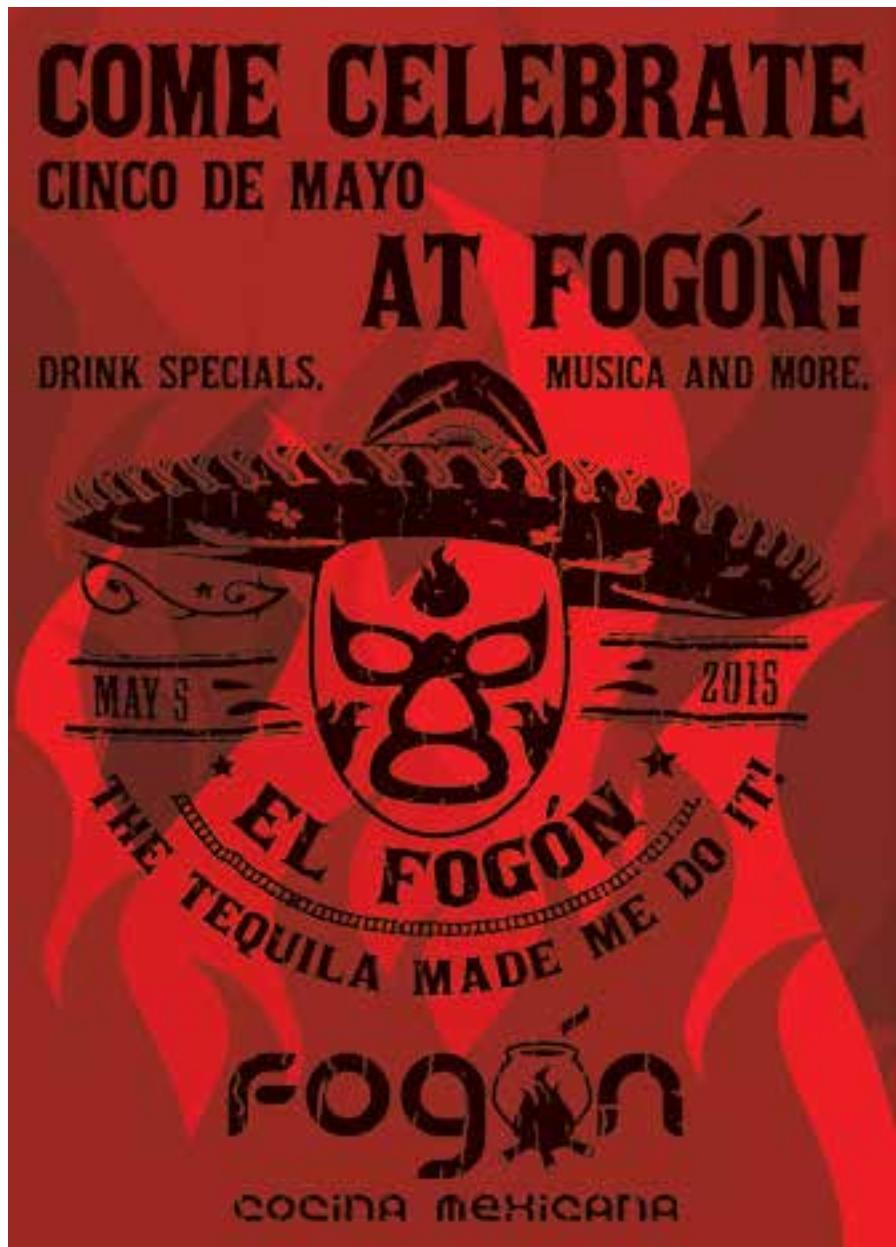
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beloved breweries, including Spinnaker Bay, Naked City, and Ghostfish. (*South Lake Union Discovery Center, 101 Westlake Ave N, 4:30 pm-8:30 pm, \$30*)

Arcade Lights

This one-night tasting at Pike Place Market's North Arcade offers plenty of things (savory and sweet) to nibble on, while you taste beer, cider, and wine, as well as fun nonalcoholic beverages. Your ticket price will go toward the Pike Place Market Foundation, which helps support social services in the Pike Place Market area for low-income families and individuals. (*Pike Place Market, 1501 Pike Pl, 7 pm-10 pm, \$60/\$80/\$150*)

★ Beer Tasting Cruise with Fremont Brewing

Cruise Lake Union and Lake Washington while sitting at your own private table and tasting five Fremont Brewing beers, each paired with a different dinner course. (*Waterways Cruises, 2441 N Northlake Way, 7 pm-9:30 pm, \$65*)

Science Uncorked

Learn about the science behind your favorite vintage at Science Uncorked—while enjoying appetizers and unlimited tastings from participating wineries. (*Pacific Science Center, 200 Second Ave N, 7 pm-10 pm, \$45*)

APRIL 22-23

Northwest Tequila and Agave Spirits Fest

Learn about the history and traditions of making agave spirits (tequila, mezcal, and sotol) at this festival featuring representatives from over 130 agave brands. But don't worry—"Northwest Tequila Fest is first and foremost a tasting event," say the organizers, and a general admission ticket includes eight agave tastes and three tastes of food from local restaurants. (*Fremont Foundry, 154 N 35th St, \$49-\$99*)

APRIL 23

Beer Fest Fundraiser

Your entry fee of \$30 will get you seven beer tastes, a bratwurst lunch, and a commemorative event glass—in addition to raising money for RiteCare of WA, an organization that offers free speech and language therapy to children. (*Scottish Rite Masonic Center, 1155 Broadway E, noon, \$30*)

APRIL 24

★ Snouts & Stouts

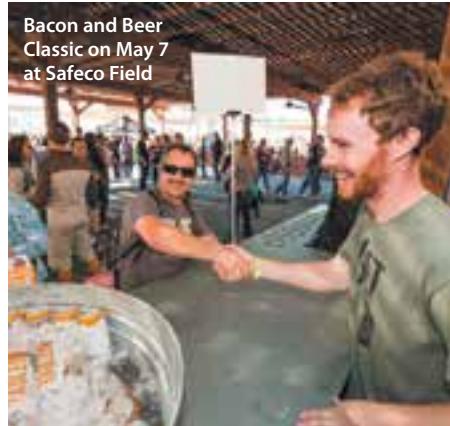
Little Water Cantina's Snouts & Stouts event includes a whole hog roast, plenty of local beer (courtesy of Double Mountain Brewery), and live music. For \$17, you get a pork taco platter (roast pork, rice and beans, handmade tortillas, plus all the fixings) and a pint of beer. Best of all, you can enjoy it from Little Water Cantina's huge back patio overlooking Lake Union. The event is kid-friendly and doesn't take reservations, so you're advised to get there early. **KATHLEEN RICHARDS** (*Little Water Cantina, 2865 Eastlake Ave E, \$17*)

APRIL 30

Green Lake Food Walk

Think of this as an art walk—but instead of art, they're offering food

Bacon and Beer Classic on May 7 at Safeco Field



from a dozen restaurants and businesses, wrapping up the afternoon with a beer garden at Green Lake's Shelter Lounge. (*Green Lake Village, 427 NE 72nd St, 1:30 pm-5:30 pm, \$6.27-\$11.54*)

MAY 1

★ Seattle Bike-n-Brews

Take a bike ride along the Duwamish and Green River trails (via your choice of a 15- or 35-mile route) with a fun catch: beer tickets for the midpoint and finish line. Combine bikes and brews, and at the end of the night, drink to your accomplishments at Schooner Exact. (*Schooner Exact Brewpub, 3901 First Ave S, \$50/\$60*)

★ Taco Libre Showdown

Along the canal in Fremont, the third annual Taco Libre Truck Showdown promises more than 40 food trucks and booths competing for your affection with tacos, beer, MARCHgaritas, and Mariachi bands. (*Fremont*)

MAY 7

★ Bacon and Beer Classic

It's time to indulge your evolutionarily ordained preferences for the finer things in life: bacon and beer. Enjoy over 50 different bacon-inspired dishes from local restaurants, sip on local brews, and enjoy live music. (*Safeco Field, 1250 First Ave S, noon, \$29-\$99*)

★ Oyster Rama

Oyster Rama promises a wide variety of events for the scientist, the foodie, and the moody child, including tours with "intertidal ecologists" and oyster growers, an oyster-sports competition called the Shuckathon, and oysters and clams to pick yourself. (*Hama Hama Company and Store, 35846 N US Highway 101, noon-5 pm*)

MAY 12-22

★ Seattle Beer Week

Participating boozy venues will host special events (beer tastings, food pairings, and more) throughout Seattle Beer Week. (*Across Seattle*)

MAY 16

★ Pierogi Fest

Enjoy free entertainment (folk performances, Polish music, and craft workshops) upstairs, then head down for a "dumpling extravaganza" where you can get 12 pierogis (meat, potato, cheese, plum, and more) for \$10. (*Polish Home, aka Dom Polski, 1714 18th Ave, 11:30 am-4 pm, free entry*)

MAY 21

University District Streetfair

Come to the University District Streetfair for arts and crafts, music, and food on and around the Ave. (*University District, 10 am-7 pm*)

MAY 22

★ Seattle Ice Cream Festival

If you haven't tried every ice cream shop in Seattle, here's your chance to catch up—or just cool off on a May day with ice cream from a dozen local spots. (*Chophouse Row, 1424 11th Ave E, 11 am-9 pm, free entry*)

JULY 8

★ Seattle International Beerfest

Look forward to trying new brews at this weekend full of people celebrating beer: specifically, beers that are "rare, hard-to-find, and exotic...no matter what the cost or where they're from." (*Fisher Pavilion, 305 Harrison St, Seattle Center*)

JULY 9

Ballard SeafoodFest

Celebrate seafood at this traditional festival, offering fresh local catches alongside music, arts, a beer garden, and family activities. (*Ballard, 11 am-10 pm*)

JULY 15

Bite of Seattle

Come to Bite of Seattle for bites from tons of local restaurants, plus cooking demos, wine tasting, and a beer garden. (*Seattle Center, 305 Harrison St, 11 am-9 pm, free entry*)

JULY 15-17

Kirkland Uncorked

Kirkland's summer food and wine

Taco Libre Showdown on May 1 in Fremont



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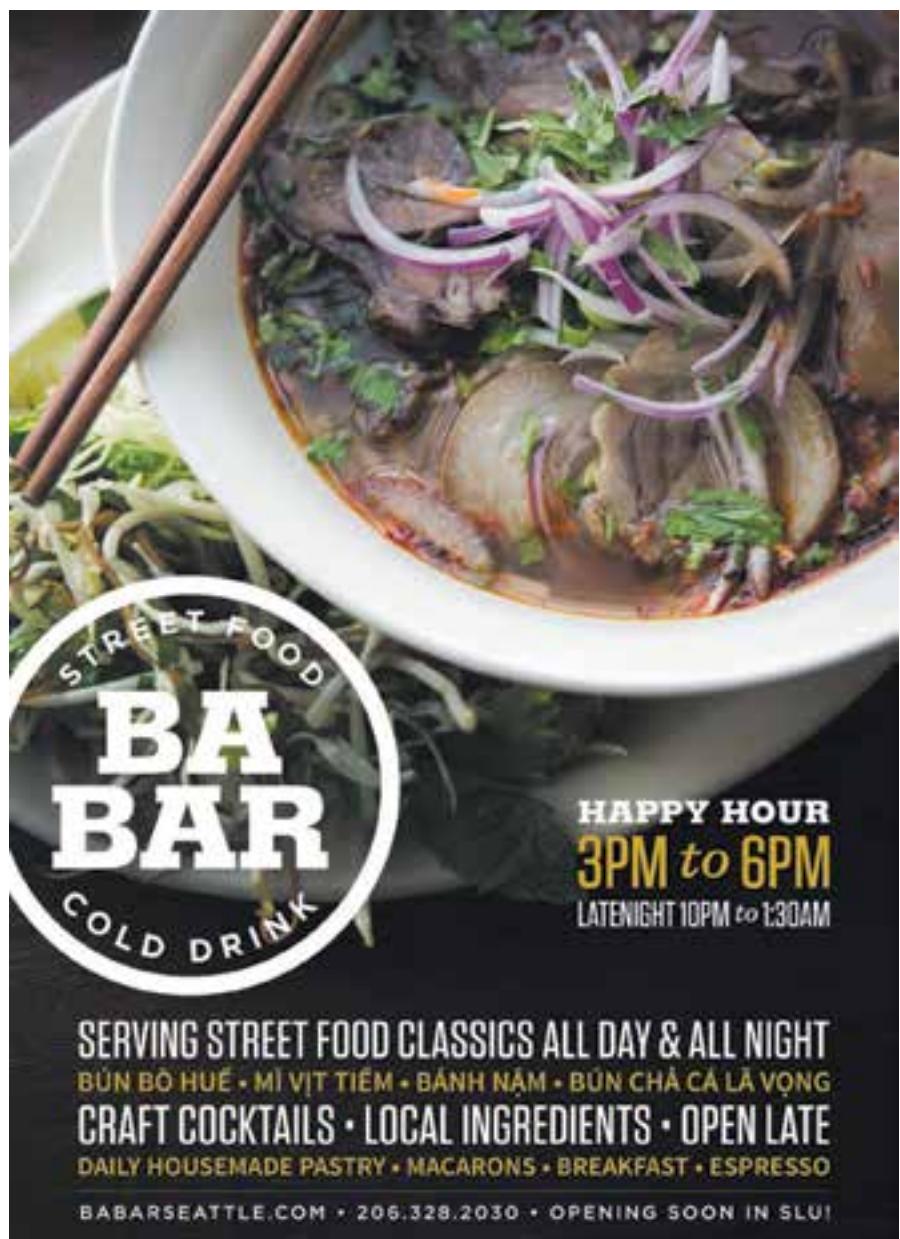
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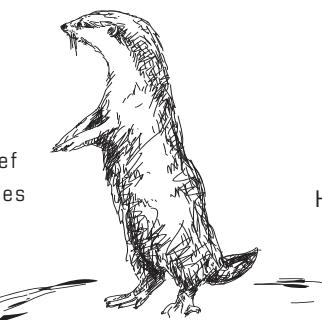
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festival features a 21+ tasting garden, a grill-off, and an all-ages street fair. (MARCHina Park, 25 Lakeshore Plaza Dr)

Strawberry Festival

Celebrate strawberries (and Vashon Island) at this weekend festival, featuring a parade, a classic car show, live music, vendors, an "alternative carnival," and arts activities. (Vashon Island)

JULY 18

PNA Beer Oasis: Draughts Not Drought

Your ticket will get you 10 tastes, with choices from more than 20 local microbreweries, as well as brats from Barking Dog Alehouse and pub snacks. (Phinney Center Community Hall, 6532 Phinney Ave N, 4 pm-7 pm, \$30)

JULY 24

Tacoma Food Truck Fest

Tacoma Food Truck Fest offers many options for food trucks (both local and visiting) plus entertainment and a beer garden. (Wright Park, 501 South I Street, 10:30 am-6 pm, free entry)

JULY 29

New Belgium Brewing's Clips Beer & Film Tour

Enjoy an evening of short films alongside a selection of New Belgium beers. Don't hold back on the brews—all the proceeds of beer sales will go toward local nonprofits. (Gas Works Park, 2101 N Northlake Way)

AUGUST 12

Sunset Supper

Enjoy a sunset supper at Pike Place with local restaurants, breweries, wineries, and distilleries, and help raise money for the Pike Place MARCHket Foundation. (Pike Place MARCHket, 1501 Pike Pl)

AUGUST 20

Taste of Main

Raise funds for the Detlef Schrempf Foundation and the Boys & Girls Clubs of Bellevue while sampling some of the food, drink, and shopping that Bellevue's Main Street has to offer. (Around Bellevue, noon-5 pm, \$15/\$45)

AUGUST 20-21

Seattle Street Food Festival

Head to South Lake Union to check out more than 100 local food trucks at the fourth annual Seattle Street Food Festival. (South Lake Union Discovery Center, 101 Westlake Ave N, free entry)

SEPTEMBER 9-10

★ Cider Summit Seattle

This traveling cider festival presents two days dedicated to celebrating the best ciders from around the world.

SEPTEMBER 9-11

San Gennaro Festival

This festival is likened to an Italian street fair, and promises Italian food, drink, and performances, plus kids activities. (1225 S Angelo St, free entry)

OCTOBER 1-2

Northwest Tea Festival

Learn about and purchase samples of tea at the Northwest Tea Festival, through tastings, presentations, and conversations with experts. (Fisher Pavilion, 305 Harrison St)

OCTOBER 7-9

Okttoberfest Northwest

Celebrate Oktoberfest with live music (including yodeling "Okttoberfest Swing Girl" Manuela Horn), a variety of food, several sporting competitions, kids activities, shopping, and of course, traditional German beers and an

outdoor Biergarten. (Washington State Fair Events Center, 110 Ninth Ave SW, Puyallup, noon-midnight, \$12/\$12/\$6)

EVERY MONDAY

★ \$10 Pizza Mondays

On Monday nights, Cafe Lago serves \$10 pizzas, \$4 pints of Pike Pale Ale, and \$5 glasses of Chianti. (Cafe Lago, 2305 24th Ave E, 5 pm)

Meat Raffle Mondays

Reportedly a popular tradition in the Midwest, the meat raffle is a great opportunity to win a little actual meat. Raffle tickets are \$1 each, and winners (two every half hour) could go home with \$20 worth of bratwurst, hirschwurst, or the Rhein Haus weekly special sausage. (Rhein Haus, 912 12th Ave, 7 pm-9 pm)

Meatless Mondays

Every Monday, as part of the global Meatless Monday movement that reminds us that eating just a little less meat each week is better for both our health and the planet's health, Tallulah's creates a new vegetarian special. (Tallulah's, 550 19th Ave E, 4 pm-11 pm)

Paella Night

Every Monday night, the great Tamara Murphy makes really great paella for \$15 per person at Terra Plata. Also available: a pared-down menu of pinxtos (the Basque, harder-to-say version of tapas), Spanish-inspired cocktails, and Spanish wine. (Terra Plata, 1501 Melrose Ave, 5 pm, \$15)

EVERY LAST WEDNESDAY

Fried Chicken Night

Chef Caprial Pence, the very first winner of the James Beard Award for Best Chef Northwest, cooks her "famous fried chicken" every last Wednesday of the month—\$28 gets you half a fried chicken, mashed potatoes, gravy, biscuits and more. (The Bookstore Bar & Cafe, 1007 First Ave, 5 pm, \$28)

EVERY WEDNESDAY-SUNDAY

Wine Tasting at Portalis

Civilized but not-too-schmancy wine shop Portalis offers wine, beer, and cider tastings throughout the week of both local and international products. (Portalis, 6754 15th Ave NW, 5 pm-7 pm Wed-Fri, 12-4 pm Sat-Sun)

EVERY THURSDAY

★ Caviar Tasting

The Seattle Caviar Company was founded in 1990, emphasizes sustainable harvesting practices, and provisions some of Seattle's best restaurants. Every Thursday evening in their little bar, you can taste all the caviar they're currently carrying, with an amuse-bouche and a glass of champagne included. (Seattle Caviar Company, 2922 Eastlake Ave E, 5 pm-7 pm, \$30)

★ Chocolate Happy Hour

Every Thursday, Chocolopolis hosts a chocolate happy hour with free samples from artisan bean-to-bar chocolatiers. (Chocolopolis, 1527 Queen Anne Ave N, 5 pm-9 pm, free)

Free Vino Verite Wine Tasting

Every Thursday, nicely stocked Columbia City wine shop Vino Verite hosts a drop-in wine tasting that will not part you from any of your money. (Vino Verite, 4908 Rainier Ave S, 5 pm-8 pm, free)

Free Wine Tasting at West Seattle Cellars

West Seattle Cellars hosts an informal, regionally themed wine tasting in its little house on California Avenue every Thursday. When the tasting coincides with the West Seattle Art Walk (on the second Thursday of every month), it's party time. (West

Seattle Cellars, 6026 California Ave SW, 5:30 pm-8 pm, free)

★ Guest Chef Night

FareStart is a fantastic organization that empowers disadvantaged and homeless men and women by training them for work in the restaurant industry. Every Thursday, they host a Guest Chef Night, featuring a three-course dinner from a notable Seattle chef for just \$29.95. (FareStart, 700 Virginia St, 5:30 pm-8 pm, \$29.95)

EVERY THURSDAY & SATURDAY

★ Free Wine Tasting at Esquin Wine Merchants

Behemoth wine emporium Esquin offers free wine tastings every Thursday and Saturday, with themes like "92 Points and Above," "Viva Argentina," and "Under \$10 Specials." (Esquin Wine Merchants, 2700 Fourth Ave S, 5 pm-6:30 pm Thurs and 2-5 pm Sat, free)

EVERY SATURDAY

★ Free Wine on 15th

European Vine Selections, otherwise known as "the wine shop on 15th," has been an unintimidating resource for good wine (with lots of bottles under \$10) on Capitol Hill for 25 years, and every Friday they host a free wine tasting from a different region. (European Vine Selections, 522 15th Ave E, 3 pm-6 pm, free)

★ Free Wine Tasting at Champion Wine Cellars

Champion owner Emile Ninaud possesses Seattle's very first wine license: He opened in 1969 and works there to this day. Though he's French by birth, he's made Champion a snobbery-free zone, with wine novices welcome and an emphasis on good value for whatever your budget may be. His Saturday drop-in wine tastings—from the more than 1,500 bottles in stock, with tons from France—are all about "obscure wines from obscure regions," he says. (Champion Wine Cellars, 108 Denny Way, 11 am-5 pm, free)

★ Free Wine Tasting at DeLaurenti

DeLaurenti in Pike Place Market offers free wine tastings upstairs in their wine department every Saturday, and—bonus!—the nice people there pair the selections with some of their more than 250 kinds of cheese, samples from their wall of olive oils, and other assorted tastinesses. (DeLaurenti Specialty Food & Wine, 1435 First Ave, 2 pm-4 pm, free)

Free Wine Tasting at McCarthy & Schiering

McCarthy & Schiering claims to be the oldest wine shop in Seattle; it is not. But they were recognized as retailer of the year by *Food & Wine* in 1998 and as one of the "top 10 small specialty shops featuring wines from Piedmont and Tuscany" by *GQ* in 2004. They offer free wine tastings at both their Ravenna and Queen Anne stores every Saturday, with winemakers often there for discussion purposes. (McCarthy & Schiering, 2401 Queen Anne Ave N, 11 am-5 pm, free)

EVERY SUNDAY

★ Sunday Pig Roast

A ticket to the Sunday Pig Roast includes tender meat, crispy skin, citrus chili garlic drippings, and house-made Bannock bread. It's all served on a wooden board for family style or individual servings. (Bell + White, 200 Bell St, 5 pm, \$24 per person)

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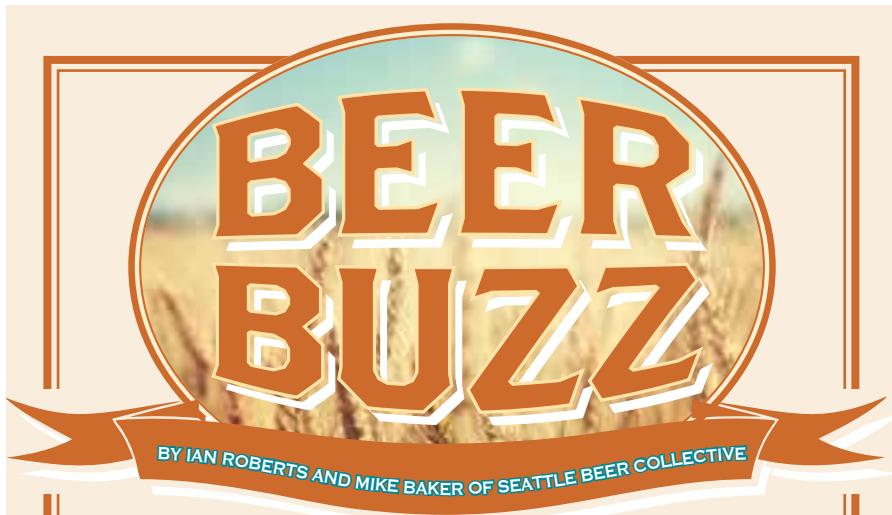
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Spring Is Nature's Way of Saying Let's Party

Springtime is upon us here in Seattle as winter rain fades into... more rain and a wicked windstorm. Even in all the soggy grayness and downed power lines there are signs of change, of something brighter—cherry blossoms in full show at UW, fresh flowers and produce filling the market, and the shifting of beer styles as Northwesterners look to quell the need for a little liquid sunshine. So turn off that seasonal depression lamp, take a shower, get out, and grab a beer.

As the days grow longer, and pubs and breweries sweep off those wintered but not forgotten patios, the collective palate tends to forgo the darker malt brews—the barley wines and barrel-aged stouts—for something a bit, well, sunnier. No need to drink away those winter blues with a sticky 10 percent triple IPA but time to look to something lighter and try drinking a 7.7 Fremont Select instead. Or opt for one of these traditional favorites and its local counterpart.

Thinking spring, why not

think bock beers? In Germany they celebrate with this relatively strong but clean style that is lightly hopped with a subtle toasty, biscuity body—be it a maibock, helles bock, or heller bock. For a local take, go for a Maritime Maybock. Whereas the French produce bière de Mars, meaning March or spring beer, in Belgium they have been busy all winter preparing saisons (French for season). Be sure to hit up the new Cloudburst Brewery located on the north end of Pike Place Market and taste the Market Fresh Saison—a series that utilizes ingredients from the vast offerings in their own backyard. The latest one on the horizon, we believe, is Version 3: Mango and Habanero.

Holy Mountain Brewery also offers some exceptional representations of this style like The Goat, a rustic rye saison with a funky dry kick perfected from utilizing Brettanomyces, bacteria, and just plain badassdom. Across the pond in England, spring usually welcomes lighter

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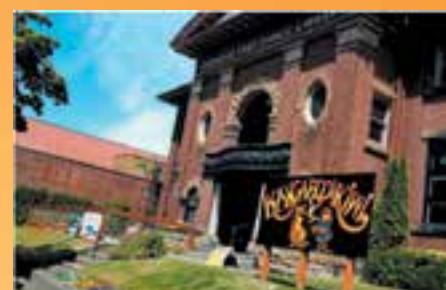
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experimental beers, including ales brewed with honey and different spicy hops that result in fresh and clean premium bitters. Stop by Machine House Brewery, where they bring the English cask experience to Georgetown, brewing only cask-conditioned beer that goes down oh so easy with its characteristic soft carbonation and low alcohol by volume.

In the United States, this time of year has classically meant blonde ales and honey wheats. But you will quickly find we're all over the map in terms of style—but because we live in the Pacific Northwest, you just can't beat a delicious IPA. Washington is the second largest hop-growing region in the world, and our beers let everyone know it. While we tend to drink various styles of IPA year round, spring is a great season to grab a crisp, hoppy, single IPA. Since virtually every brewery here makes one, your options are nearly limitless. Speak like a real craft snob and mention IBUs (international bitterness units). If someone asks how many IBUs are in that tasty IPA you're holding, always answer one million and walk away.

Whatever your flavor, the important thing is to get that vitamin D when and where you can, with a brew in hand, like a true Seattleite. You can be sure that on a sunny day, many office chairs will find themselves empty throughout the city. Skip work and plot the perfect patio crawl—mapping the sun across Greenwood and Naked City's Walrus Beer Garden to Ballard where you'll find Stoup Brewing and Reuben's Brews both have great outdoor options.

Speaking of outdoors, new this spring is the Washington Beer Collaboration Festival, a two-day fest on April 22 and 23 with 46 different Washington breweries coming together to offer 23 unique collaboration beers, all of which were brewed specifically for this event. Brewery teams include such dynamic duos as Silver City Brewery and Sound Brewery, Boundary Bay Brewery and Farmstrong Brewing, Flying Bike Coop and Lantern Brewing, and many more. This event couldn't better exemplify the innovation and collectiveness of Washington brewers. From sharing recipes, yeasts,

and extra fermenter space to borrowing hops and malts, Washington brewers are all good neighbors.

Finishing out the spring season is one of our favorite times of the year, Seattle Beer Week. Not a festival, but a citywide celebration of beer and the people who drink it. Seattle Beer Week, now in its eighth year, is a 10-day celebration of all things beer. From May 12 to 22, there will be more than 200 beer-related events throughout the greater Seattle area with something for the hardcore beer aficionados, the craft beer novice, and everyone in between. SBW brings brewing celebrities from far and wide to host events at bars, low-key brewer nights at your neighborhood pub, gourmet beer dinners, and fun events that just happen to have great beer involved. In celebration of SBW, Reuben's Brews has created Daily Pale, a hop-forward session IPA and the official beer of SBW available in 12-ounce cans and draft.

Whatever spring activity you choose—hiking, skipping work to lie in the sun, or even paying taxes—it's always better with a beer. Cheers!

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OUR COMPLETE HAPPY HOUR GUIDE

NAME IN RED Look for this establishment's ad in *The Sauce* for more details.

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418 PUBLIC HOUSE

418 NW 65th St, 783-0418, Daily 3:30-6:30 pm (\$1 off drafts, \$1 off wells, \$5 house wine, \$6 house margaritas, \$1.50 select tacos, select food menu).

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BALLARD ANNEX OYSTER HOUSE

5410 Ballard Ave NW, 783-5410, Daily 3:30-6:30 pm (\$6 wine and select cocktails, \$5 bartender's call, food specials).

BALLARD GRILL & ALEHOUSE

4300 Leary Way NW, 782-9024, Daily 11 am-6 pm (\$4 wells and micros, \$2 Rainier, daily specials).

BALLARD LOFT

5105 Ballard Ave NW, 420-2737, Mon-Fri, Sun 10 pm-midnight (late-night happy hour food); Tue-Fri 3-6 pm; Mon, Sun 4 pm-midnight (\$1 off drafts, bottles, wines, \$4 wells, \$6 appetizers and discounted specials, \$5 Loft margaritas, Fireball and El Jimador shots).

BALLARD PIZZA COMPANY

5107 Ballard Ave NW, 946-9960, Mon-Thu, Sun 4-6 pm (\$5 slice and a tall boy).

BALLARD STATION PUBLIC HOUSE

2236 NW Market St, 906-9040, Daily 4-7 pm (\$1 off drafts, wells, wine, and specialty cocktails).

BALMAR

5449 Ballard Ave NW, 486-5449, Wed-Sat 4-7 pm (\$6-\$12 food specials, drink specials).

BARKING DOG ALEHOUSE

705 NW 70th St, 782-2974, Daily 3-6 pm (food and drink specials).

BASTILLE CAFE BAR

5307 Ballard Ave NW, 453-5014, Mon-Thu 10-11 pm; Daily 4:30-6 pm (\$8 cocktails, \$5 draft beer, \$3-\$11 food menu).

BILLY BEACH SUSHI AND BAR

5463 Leary Ave NW, 257-4616, Daily open-7 pm (restaurant), open-8 pm (bar); Fri-Sat 10 pm-close; Sun open-10 pm (\$5 drinks: cider, house red/white wine, sake, sapporo, sparkling wine, \$4-\$8 classic rolls, \$7-\$14 raw bar, \$2-\$7 kitchen specials).

BITTERROOT

5239 Ballard Ave NW, 588-1577, Daily 11 pm-1 am; Mon-Fri 3-6 pm (\$3 rotating draft; \$5 wine, creamed old fashioned, and Montana Manhattan; \$2 food menu).

CONOR BYRNE

5140 Ballard Ave NW, 784-3640, Daily 4-7 pm (\$2 PBR, \$3.50 micros, \$1 off everything else).

THE DRAY

708 NW 65th St, 453-4527, Mon-Fri 3-6 pm (\$1 off drafts and wine).

EL BORRACHO BALLARD

5465 Leary Ave NW, 582-1974, Mon-Fri 4-7 pm; Daily 11 pm-1 am (\$4 select beer, wells, house wine, and "El Cheapo" margaritas; \$5 El Jimador Blanco shots; \$1 off all house margaritas; \$1-\$2 tacos; \$1 chips and salsa; \$3 chips and guacamole).

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5811 24th Ave NW, 706-9999, Mon-Fri 4-6 pm (\$1 off drinks, half-off chicken wings).

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5210 Ballard Ave NW, 432-9280, Daily 4-6 pm, 10:30 pm-close (\$5 appetizers, \$5 wells, \$5 drafts, \$5 house wine, \$7 daily cocktail special).

GOLDEN BEETLE

1744 NW Market St, 706-2977, Daily 4:30-6:30 pm (\$3-\$9 menu items, \$5 drafts, \$5 wine, \$7 wells, \$7-\$9 cocktails).

GOLDEN CITY

5518 20th Ave NW, 782-6809, Daily 11 am-6 pm (\$3.50 wells, \$2.50 domestic drafts).

GOOFY'S SPORTS BAR

8519 15th Ave NW, 783-5164, Mon-Fri 4-7 pm (\$0.50 off drafts, \$1 off pitchers, \$4 wells, \$5 double wells).

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5231 Ballard Ave NW, 784-0175, Mon-Thu, Sun 3-6 pm, 10 pm-midnight (\$1 off all drinks, select food specials).

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5425 Russell Ave NW, 784-7272, Tue 3 pm-close (\$4-\$5 food menu, \$4 draft beer, house wine, well drinks, \$5 specialty cocktails); Mon-Fri 8:30-11 am (\$6.75 breakfast menu); Daily 3-6 pm; Mon, Wed-Sun 10 pm-close (\$4-\$5 food menu, \$4 draft beer, house wine, well drinks, \$5 specialty cocktails).

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2026 NW Market St, 297-0507, Daily 4:30-6:30 pm (\$2 off wells and beer, \$1 off wine).

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5225 Ballard Ave NW, 782-0027, Daily 4-7 pm (\$1 off all burgers, \$1 off drafts and wells, \$9 pitcher of Olympia, \$12 pitcher of all other drafts).

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2320 NW Market St, 789-0516, Daily 3-6 pm, 10 pm-1 am (food and drink specials).

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820 NW 85th St, 782-9690, Daily 4-7 pm (\$3 domestics; \$4 micros, wells, and wines; \$2.50 PBR tall cans; \$5 Fireball).

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4354 Leary Way, 783-4805, Mon-Fri 4-6 pm (\$2 off

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5144 Ballard Ave NW, 781-8023, Daily 4-7 pm; Mon, Thu, Sun 11 pm-close (\$1-\$2 off drafts, \$3.75 wells).

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3005 NW 54th St, 789-4865, Daily 3-7 pm (\$1 off draft beers, domestic beers, and single-liquor wells).

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5200 Ballard Ave NW, 687-7115, Daily 4-7 pm (\$5 house wine, \$4 wells and drafts).

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2401 NW Market St, 789-0470, Mon-Fri 3-7 pm; Mon-Wed, Sun 10 pm-midnight (specials).

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2221 NW Market St, 297-2855, Daily 4-6 pm, 10 pm-1 am (\$1.50-\$6 food specials).

MOLLY MAGUIRES

610 NW 65th St, 789-9643, Mon-Fri 4-7 pm (\$3 wells and drafts, discounted cans of beer including \$2 PBR; \$2 tall boy Tuesdays).

MOSHI MOSHI SUSHI

5324 Ballard Ave NW, 971-7424, Mon-Thu 9-11 pm; Mon-Sat 4-6 pm; Fri-Sat 10 pm-midnight (\$3-\$7 food menu, \$7 specialty drinks, \$5 nigiri, \$4 sapporo, \$5 house red/white wine, \$3/\$6 hot sake); Sun 3-6 pm (\$3-\$7 food menu, \$7 specialty drinks, \$5 nigori, \$4 sapporo, \$5 house red/white wine, \$3/\$6 hot sake).

THE NOBLE FIR

5316 Ballard Ave NW, 420-7425, Tue-Sun 4-6:30 pm (drink specials).

OCHO

2325 NW Market St, 784-0699, Daily 4-6 pm (\$3 menu, \$2 off house cocktails).

OLAF'S

6301 24th Ave NW, 297-6122, Mon-Sat 3-6 pm; Sun all day (\$3 Olympia Draft, \$3 Tecate cans, \$5 wells, \$5 house wine, \$2-\$7 food menu).

OLD PEQUILAR

1722 NW Market St, 782-8886, Daily 4-7 pm (\$1.50 off micros, wells and wine; food menu).

THE OTHER COAST CAFE

5315 Ballard Ave NW, 789-0936, Daily 5-7 pm (\$2 select cans of domestic brew).

PATXI'S

5323 Ballard Ave NW, 946-1512, Mon-Fri 3-6 pm (\$3 personal pizzas, \$2 off appetizers and pints of beer, \$5 wells, \$3 off wine and signature cocktails); Sat 10 pm-midnight (\$10 for a slice of cheese or pepperoni plus a beer and a shot of Fernet, Jameson, or Hornitos).

PEOPLE'S PUB

5429 Ballard Ave NW, 783-6521, Daily open-7 pm, 10 pm-close (\$1 off all taps and cocktails and food specials).

PERCY'S AND CO.

5233 Ballard Ave NW, 420-3750, Mon 4 pm-2 am; Tue-Sun 4-6 pm (\$2 off all cocktails, \$2 off draft beers and glasses of wine, \$4 off pitchers of beer, half off all bottles of wine, \$4-\$9 food menu).

PONTO RANCH

4502 Shishohave Ave NW, 258-2162, Sun all day; Daily 4-6 pm (\$1 off drafts, cans, bottles of beer, \$1 off house wine and wells).

PORKCHOP & CO.

5451 Leary Ave NW, 257-5761, Wed-Sat 5-6 pm (\$3-\$6 small plates, \$8-\$10 sandwiches, \$5-\$10 drinks).

RAY'S BOATHOUSE

6049 Seaview Ave NW, 789-3770, Daily 4-6 pm (in the bar; \$5 red, white or sparkling wine, \$5-\$9 drink specials, \$4-\$8 small plates).

ROOT TABLE

2213 NW Market St, 420-3214, Daily 4-6 pm, 9-10 pm (\$5 select tapas, \$2 off wine, \$3 select beers, drink specials).

SEÑOR MOOSE

5242 Leary Ave NW, 784-5568, Mon-Thu 4:30-6 pm (\$5 rotating food and drink specials).

THE SIXTON

5327 Ballard Ave NW, 829-8645, Tue-Sat 5-7 pm (select food menu; \$2 off specialty cocktails, wines, and wells; \$1 off draft beers); Sun 10 am-11 pm (\$2 off house cocktails, wells, \$1 off draft beers, \$4-\$9 food menu).

SHELTER LOUNGE

4910 Leary Ave NW, 829-8568, Sun all day; Daily 4-6 pm, 10 pm-midnight (\$1 off draft beers, wells, and wine; \$3-\$6 food menu).

SHIKI SUSHI

5310 Ballard Ave NW, 588-2151, Mon-Fri 4:30-6:30 pm (\$3-\$6 food menu, \$4 hot sake, cold sake, sapporo, Mann's, \$5 rotating taps, \$6 red and white wine); Sat-Sun noon-6 pm (\$3-\$6 food menu, \$4 hot sake, cold sake, sapporo, Mann's, \$5 rotating taps, \$6 red or white wine).

SHINGLETOWN NORTHWEST PUB & EATERY

2016 NW Market St, Tue-Fri 4-6 pm; Sun 4 pm-close (\$2 off craft cocktails, \$1 off wine and beer, \$1 off bottle, \$1 off small plates and bar snacks).

SKILLET DINER

2034 NW 56th Street, 922-7981, Daily 3-6 pm (\$5 wells, drafts and house wine; \$2 rotating tall boy; \$4-\$5 small plates).

STONEBURNER

5214 Ballard Ave NW, 695-2051, Daily 3-5 pm (\$6 drafts, \$8 cocktails, \$9-\$11 food menu).

TARASCO

1452 NW 70th St, 782-1485, Daily 4-6:30 pm (\$1 off beers, wine, and wells).

THE LEARY TRAVELER

4354 Leary Way, 783-4805, Mon-Fri 4-6 pm (\$2 off

THE THIRSTY FISH

9041 Holman Rd NW, 782-1999, Mon-Fri 4-6 pm (\$2 off appetizers and \$1 off drafts, wells, and wine).

THUNDERBIRD TAVERN

7515 15th Ave NW, 940-3532, Daily 3-7 pm (half off all sausages, discounted wells and draft beers).

TOAST BALLARD

5615 24th Ave NW, 784-0615, Daily 4-6 pm (\$3 drafts, \$3 off all wines, \$2 off waffles).

VOLTERA

5411 Ballard Ave NW, 789-5100, Mon-Fri noon-6 pm; Sat-Sun 3-6 pm (\$5-\$8 appetizers, \$4-\$5 cocktails, \$5 rotating house wine and wells, \$4 drafts); Fri-Sat 9-10 pm (\$4-\$6 drink specials, \$10 select wine flights, \$6 dessert menu).

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Cocktail Compass

- BAR COTTO**
1546 15th Ave, 838-2878, Daily 4-6 pm (deals on food and drink).
- BAR FERD'NAND**
1531 Melrose Ave, Suite 3, 682-1333, Mon-Sat 3-6 pm (\$5 glasses of wine, snack specials).
- BAR SUE**
1407 14th Ave, 328-0888, Daily 5-7 pm (food and drink specials).
- BARCA**
1510 11th Ave, 325-8263, Daily 5-7 pm (\$4 wells, \$1 off drafts and food).
- BARRIO**
1420 12th Ave, 588-8105, Mon-Thu 10-11 pm; Fri-Sat 11 pm-midnight (limited late night menu with antojitos, tacos, nachos and mini enchiladas); Daily 3-6 pm (\$4.50 beer, \$7 glasses of wine, \$8 cocktails).
- BIG MARIO'S NEW YORK STYLE PIZZA**
1009 E Pike St, 922-3875, Mon-Fri 3-4 pm (\$1 rotating 12 oz. can of beer).
- BILL'S OFF BROADWAY**
725 E Pine St, 420-7493, Daily 4-7 pm; Mon-Wed, Sun 9 pm-close (\$3.50 micros, \$4 wells, \$4-\$6 appetizers).
- BIMBO'S CANTINA**
1013 E Pike St, 322-9950, Mon, Sun all day; Daily 3-7 pm (\$4 well drinks, \$5 house special margaritas and Bloody Mary/Marias; \$6 chilled 32 oz. carta blanca, \$0.50 off all pints, \$1 off pitchers, \$2.50-\$4.95 food menu, \$1 chips and house salsa).
- BITTER/RAW**
952 E Seneca St, 323-5275, Mon-Fri 4-6 pm (\$2 Old German, \$4 draft beer, \$6 wine, \$5 daily special cocktail, \$1.50 oysters, \$2-\$8 food menu).
- BLOW MOON BURGERS**
523 Broadway E, 625-2000, Wed 3-9 pm (half off burgers with purchase of side); Daily 3-9 pm (\$1 off beer).
- BOOM NOODLE**
1121 E Pike St, 701-9130, Thu 3 pm-close; Daily 3-6 pm (\$1-\$8 food specials; \$3-\$6 drink specials).
- C. C. ATTLE'S**
1701 E Olive Way, 726-0565, Mon-Sat 3-8 pm (\$5 doubles and \$2.25 Bud, Bud Light, and Rolling Rock Pints); Sun 8 pm-midnight (drink specials).
- CAFE PRESSE**
1117 12th Ave, 709-7674, Daily 4-6 pm (all bottles of wine available to drink in house for take out prices [\$4-\$9 per bottle], plus a specially priced wine-friendly snack menu); Mon-Thu, Sun 11 pm-1:30 am (specially priced beer, drinks and wine; specially priced snack menu including croque monsieur or madame and \$4.00 pommes frites).
- CAFE SOLSTICE**
925 E Thomas St, 403-1916, Daily 3-6 pm (\$1 off beer and wine), 10 pm-midnight (\$1 off beer and wine, \$2-\$6 food specials).
- CANON**
928 12th Ave, 552-9755, Daily 5-6 pm (\$5 wine, \$4 drafts, \$3 off food).
- CANTERBURY ALE HOUSE**
534 15th Ave E, 322-3130, Mon-Sat 3-6 pm (half off all tap beers, \$1 off well drinks, food specials).
- CAPITOL CIDER**
818 E Pike St, 397-3564, Mon-Thu 4-6 pm (\$1 off all drafts, rotating drink specials, \$5 food menu).
- CAPTAIN BLACKS**
129 Belmont Ave E, 327-9549, Daily 10 pm-2 am (food specials), 4-6 pm (\$1 off wells and micros, \$2 off all appetizers).
- CHA CHA LOUNGE**
1013 E Pike St, 322-0703, Mon, Sun all day (\$4 wells, \$5 house special margaritas, Bloody Mary/Marias, \$6 chilled 32 oz. carta blanca, \$2.50-\$3.95 food menu).
- THE CHIEFTAIN**
908 12th Ave, 324-4100, Mon-Tue all day (\$2/\$3 tacos, \$5 margaritas, \$3 Corona, Pacifico and tequila shots); Wed 6 pm-close (\$3 wells, \$5 doubles); Thu 6 pm-close (\$5 Long Islands and AMFs, \$4 fireball shots, \$6 drop shots); Sat 9 am-1 pm (\$4 mimosas, \$6 Bloody Marys), 6 pm-close (\$4 Feckin whiskey, \$6 car bombs); Sun all day (\$12 Bud Light pitchers, \$0.50 wings, \$12 two-topping pizzas).
- CHOP SHOP CAFE & BAR**
1424 11th Ave, 535-8541, Daily 3-5:30 pm (drink and food specials).
- CHUNGEE'S DRINK 'N EAT**
1830 12th Ave, 323-1673, Daily 4-6 pm (\$1 off wells and drafts).
- CLEVER DUNNE'S IRISH HOUSE**
1501 E Olive Way, 709-8079, Mon-Sat 2-6 pm, Sun all day (\$2.50 PBR pints, \$4 wells, food specials).
- COASTAL KITCHEN**
429 15th Ave E, 322-1145, Mon-Fri 8-10 am (\$5 breakfast cocktails); Daily 3-6 pm, 10-11 pm (\$6 martinis and Manhattans, \$5 wells, \$4 wine and drafts, \$1 oysters).
- COMET TAVERN**
922 E Pike St, 323-9272, Mon-Fri 4-9 pm (pitchers for \$4 at 4 pm, \$5 at 5 pm, \$6 at 6 pm, \$7 at 7 pm, \$8 at 8 pm).
- CONE & STEINER**
526 19th Ave E, 582-1928, Mon-Wed, Sun 5-7 pm (\$1 off pints, \$1 wine, \$2 off growler fill-ups).
- CRESCENT LOUNGE**
1413 E Olive Way, 659-4476, Daily 1-6:30 pm, 10 pm-close (\$4 wells, \$3 Miller).
- LIBERTY**
517 15th Ave E, 323-9898, Daily 4-7 pm
- (\$3.50 wells; \$4 sushi rolls; \$1 off cocktails, beer, and wine).**
- LINDA'S TAVERN**
707 E Pine St, 325-1220, Daily 7-9 pm (\$2.50 PBR pints, \$8 PBR pitchers, \$4 rotating micro pints, \$12 rotating micro pitchers, \$4 wells, \$6 food menu).
- THE LOOKOUT**
757 Bellevue Ave E, 329-0454, Mon 4 pm-2 am; Tue-Fri 4-7 pm; Sat-Sun noon-4 pm (\$3.50 drafts, \$4 house wines, \$4 wells, \$14 micro pitchers, \$5 select appetizers).
- LOST LAKE CAFE & LOUNGE**
1505 10th Ave, 323-5678, Mon-Fri 6-9 am (\$5 Baileys and coffee, mimosa, or Bloody Mary; \$3.25-\$4.99 mid-sized breakfast), 4-6 pm (\$1 PBR draft, \$3.50 wells, \$5 Black Eyes [a can of Modelo Especial and a shot of Avion Silver Tequila], \$2.50-\$2.99 food specials).
- LOTUS ASIAN KITCHEN & LOUNGE**
901 Madison St, 623-6333, Daily 4-6 pm, 10 pm-2 am (\$5 beer, cocktail specials, \$5 appetizers).
- MADISON PUB**
1315 E Madison St, 325-6537, Mon-Sat 5-7 pm (daily specials); Sun all day (\$1 off pitchers of Bud Light and Rolling Rock, free pool, free sun peanuts).
- MAMNOON**
1501 Melrose Ave, 906-9606, Daily 2:30-5:30 pm (complimentary tapas with purchase of drink).
- MARINATION STATION**
1412 Harvard Ave, Mon-Fri 3-6 pm (\$1 off drafts, \$7.25 mix and match three tacos or sliders).
- MARJORIE**
1412 E Union, 441-9842, Mon-Fri 5-7 pm (\$4-\$8 bites and drinks).
- MEZCALERIA OAXACA**
422 E Pine St, Daily 5-6 pm (downstairs); Mon-Thu 10 pm-midnight (specials); Daily 4-6 pm (rooftop).
- MIRCH MASALA**
213 Broadway E, 709-0111, Daily 3-6 pm (food and beer specials).
- MOE BAR**
1425 10th Ave, 709-9951, Mon-Fri 3-7 pm (\$2 Tecate; \$3 wells, micros, and select shots; \$4 margaritas and mojitos; \$5 well shot with select beer); Sat-Sun 3-7 pm (\$2 Tecate; \$2 wells; \$3 micros and select shots; \$4 select cocktails; \$5 well shot with select beer).
- MOMIJI**
1522 12th Ave, 457-4068, Tue 4-6 pm (\$2-\$6 appetizers, \$2 tacos, \$4.50 wells, \$4 house red and white wine, \$2 tall boy PBRs and Rainiers, \$1 off drafts); Wed 11 pm-midnight (\$2-\$6 appetizers, \$4.50 wells, \$4 house red and white wine, \$2.50 tall boy PBRs and Rainiers, \$1 off drafts); Mon, Thu-Fri 4-6 pm (\$2-\$6 appetizers, \$4.50 wells, \$4 house red and white wine, \$2 tall boy PBRs and Rainiers, \$1 off drafts); Thu-Fri 9 pm-midnight (\$2 off appetizers, \$4.50 wells, \$4 house red and white wine, \$2 tall boy PBRs and Rainiers, \$1 off drafts).
- MONSOON SEATTLE**
615 19th Ave E, 325-2111, Mon-Fri 3-5:30 pm; Mon-Thu, Sun 9 pm-close; Sat 10 pm-close (\$6-\$8 food menu, \$6 wine, \$7 specialty cocktails).
- MONTANA**
1506 E Olive Way, 327-9362, Daily 4-7 pm (\$3 wells, \$4 pickle back, \$2 Tecate, \$7 Moscow mule on tap).
- NACHO BORRACHO**
209 Broadway E, 466-2434, Mon-Fri 3-6 pm; Daily midnight-2 am (\$3 wells, \$5 tequila with a sangria back, \$6 El Diablo on tap, \$6 frozen pink guava Moscow mule, \$8 giant nachos, \$5 Sonoran dog, free chips and salsa, \$1 flautas, \$0.75 chicken wings).
- NARWHAL**
1118 E Pike St, 325-6492, Daily 2-6:30 pm (\$3 Rainier and PBR Tall Boy, \$4 Unicorn Pale Lager, \$4 wells, \$6 Fireball, \$6.50 Hornitos, \$5 Sailor Jerry Rum, \$6 Jim Beam, \$5 house wine, \$2.50-\$5 food menu).
- NEIGHBOURS**
1509 Broadway, 324-5358, Fri 9-11 pm (\$4 doubles).
- OCTO SUSHI**
1621 12th Ave, Suite 102, 805-8998, Mon-Sat 5-7 pm (in the dining room: \$4 appetizers, \$3-\$8 food menu, \$4 dessert, \$3-\$5 beer and sake. Bar: \$3 drafts, \$5 wells, \$8 cocktails, \$6 rotating wine, \$4-\$9 food menu).
- ODDFELLOWS CAFE + BAR**
1525 10th Ave, 325-0807, Daily 3-6 pm (\$5 cocktails, \$5 house wines).
- THE OLD SAGE**
1410 12th Ave, 557-7430, Mon-Sat 5-7 pm (cocktail specials, \$1 off draft beer, \$5 house wines, select small plate specials).
- OLYMPIA PIZZA III**
516 15th Ave E, 329-4500, Daily 3-7 pm, 10 pm-2 am (\$6 martinis, Manhattans, and margaritas; \$6 house wines; \$1 off wells and drafts).
- OSTERIA LA SPIGA**
1429 12th Ave, 323-8881, Daily 5-6:30 pm (\$4 wells, \$4 house wine, \$4 Italian beer, \$6 Fernet, \$4-\$10 food specials).
- THE OTHER COAST CAFE**
721 E Pike St, 257-5927, Daily 5-7 pm (\$2 select cans of domestic brew).
- PEL'MENI DUMPLING TZAR**
1630 12th Ave, 466-6561, Mon-Thu 3:30-6:30 pm, 9-11:30 pm (specials on craft cocktails, beer, and wine).



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WEDNESDAY: \$3.50 ANCHOR STEAM & WELL GIN

THURSDAY: \$3.50 BLACK BUTTE & WELL WHISKEY

FRI, SAT, SUN: \$3 PINTS & \$10 PITCHERS OF PBR & RAINIER

TUE & SUN KARAOKE AT 9!



Cocktail Compass

PETTIROSSO

1101 E Pike St, 324-2233, Tue-Sun 3-6 pm (\$2 Rainiers, \$4.50 wells, \$1 off taps, \$5.50 off house wines, \$5 sparkling wine, \$3-\$11.50 food specials).

THE PINE BOX

1600 Melrose Ave, 588-0375, Daily 3-6 pm (\$1 off all drinks, \$2-\$7 food specials).

PINTO

408 Broadway E, 724-0559, Daily 4:30-6:30 pm (\$3 select beer, \$4 wine, \$3-\$13 sake, food specials).

PLUM BISTRO

1429 12th Ave, 838-5333, Mon 3-9:30 pm; Tue-Fri 3-6 pm; Sun 4-9:30 pm (\$4 rotating beers, \$5 select red or white wine and Spanish Lemonade, \$3-\$11 food specials).

POCO WINE + SPIRITS

1408 E Pine St, 322-9463, Daily 4-6:30 pm; Mon-Thu, Sun 10 pm-midnight (\$2 off any glass of wine, \$8 off any bottle of wine, \$5 red/white draft wine, \$5 wells, \$3 beer on tap, \$5-\$8 food menu).

PONY

1221 E Madison St, 324-2854, Wed all day; Daily open-8 pm (\$4 wells, \$7 Busch pitchers, \$4 microbrews, \$2.50 Bud Lite).

POPPY

622 Broadway E, 324-1108, Mon-Thu, Sun 5-6:30 pm (in the bar: \$6 food specials, \$4 draft beers, \$6 select wines).

POQUITOS

1000 E Pike St, 453-4216, Mon-Fri 11 am-6 pm; Sat-Sun 3-6 pm (\$3-\$9 food menu, drink specials).

PRIMO

1106 Eighth Ave, 547-7466, Mon-Sat 5-6 pm, 9 pm-close; Sun 4-6 pm (\$5 drafts, wells, and house wine; \$12 pizza; \$5-\$6 appetizers).

QUARTER LOUNGE

909 Madison St, 332-0772, Daily 3-7 pm; Mon-Thu, Sun 11 pm-2 am (drink specials).

QUINN'S

1001 E Pike St, 325-7711, Mon-Sat 3-5 pm (half off drafts and select bottled beers).

R PLACE

619 E Pine St, 322-8828, Mon, Sun all day; Fri 4-7 pm; Sat 2-7 pm (\$6 doubles, \$2.50 domestic pints, \$6.75 domestic pitchers).

REDWOOD

514 E Howell St, 329-1952, Mon-Sat 4-7 pm; Sun 4 pm-2 am (\$1 off wells/berry/wine and drink specials, \$6 for 2 meatloaf sliders, \$1 off small plates).

REGENT BAKERY & CAFE

1404 E Pine St, 743-8866, Daily 3-6:30 pm (\$3.50 draft beer, house wine, and well drinks; \$5 select specialty cocktails; \$2.95-\$5.95 appetizers).

REVOLVER BAR

1514 E Olive Way, 869-7000, Mon all day; Tue-Fri 4-7 pm; Sat-Sun 3-7 pm (\$2 PBR and Rainier, \$4 drafts and wells, \$5 well shot + Rainier, \$7 select drop shots, \$9 classic cocktails, \$2-\$7 food menu).

RHEIN HAUS

912 12th Ave, 325-5409, Daily 3-6 pm, 10 pm-1 am (\$4 select drafts, \$4 house wines, \$4-\$12 food menu).

THE RHINO ROOM

1535 11th Ave, Daily 3-7 pm (\$2 domestic canned beers, \$5 draft cocktails, \$7 double wells).

RIONE XIII

4015th Ave E, 838-2878, Mon-Thu, Sun 5-6 pm, 10-11 pm (\$5 wine, \$6 cocktails, \$5-\$8 small plates).

ROANOKE PARK PLACE TAVERN

2409 10th Ave E, 324-5882, Mon-Fri 4-6 pm (daily drink specials), Tue 9 pm-close (district discount), Wed 9 pm-close (\$1 tacos).

ROCK BOX

1603 Nagle Pl, 302-7625, Mon-Thu 4-8 pm; Fri-Sat 3-7 pm; Sun all day (\$4/person/hour karaoke, \$4 wells and drafts, \$3.50 house junmai sake, \$5 sake sangria, \$6 double wells).

RUMBA

1112 Pike St, 583-7177, Daily 5-6 pm (\$3.50 Red Stripe, \$12 Red Stripe bucket [4], \$5 wine, \$6 daiquiris and punches, \$2 tacos, \$3.50 empanadas, \$5.50 Chicharones).

SAINT JOHN'S BAR AND EATERY

719 E Pike St, 245-1390, Mon-Fri 2-6 pm (\$2 Rainier, \$3 sangria or cava, \$4 Bale Breaker Pale Ale, \$4 house wines, \$5-\$6 select cocktails, \$4-\$10 food specials).

THE SAINT

1416 E Olive Way, 323-9922, Daily 5-7 pm (\$5.50 food menu, drink specials).

SAM'S TAVERN

1024 E Pike St, 397-3344, Daily 11 am-6 pm (\$1 Rainiers); Mon-Fri 3-6 pm (2-for-1 wells, 2-for-1 drafts, food specials under \$5, daily \$5 cocktail specials all day).

SAMURAI NOODLE

412 Broadway E, 323-7991, Daily 2:30-7 pm (\$5.95 food and drink combos).

SIX ARMS

300 E Pike St, 223-1698, Daily 3-6 pm, 10 pm-midnight (\$4 wells, \$2.65 PBR, \$3.15 Bud Light, \$4.25 McMenamins pints, \$11.50 McMenamins pitchers, \$6.75 brewery taster tray, \$5.25 cider, \$6.25 select wine, \$10 winery taster tray, \$2.50-\$4.50 food specials).

SKILLET CAPITOL HILL

1400 E Union St, 512-2001, Daily 3-6 pm (\$5 wells, drafts, and house wine; \$2 rotating tall boy; \$4-\$5 small plates).

SMITH

332 15th Ave E, 709-1900, Daily 4-6 pm; Mon-Thu, Sun 11 pm-close (\$5 cocktails, \$4 tap house wine, \$1 off wells and drafts, \$5-\$7 food menu).

SOI

1400 10th Ave, 556-4853, Daily 3-6 pm; Mon-Thu, Sun 10 pm-close; Sat 11 pm-close (\$4 draft beer and wells, \$6 daily cocktails).

SPECKLED & DRAKE

1355 E Olive Wy, 917-476-9328, Daily 5-8 pm (\$4 wells, \$1 off drafts, \$1 off call drinks).

STILL LIQUOR

1524 Minor Ave, 467-4075, Daily 5-7 pm (\$4 wells, \$2 off draft beer, cocktails and wine; \$4 flatbreads; \$2 off appetizers).

STOUT

1530 11th Ave, 397-3825, Mon-Tue, Thu-Fri 3-6 pm (\$2 off draft beer, cocktails and wine; \$4 flatbreads; \$2 off appetizers).

SUika SEATTLE

611 E Pine St, 747-9595, Mon-Fri 5-6:30 pm (\$3 pints of Sapporo and Hilliard's, \$5 signature "Fresh Ginger Ale" cocktails).

SUMMIT PUBLIC HOUSE

601 Summit Ave E #102, 324-7611, Daily 4-6 pm (\$1 off domestic pints and wells, \$2 off domestic pitchers).

SUN LIQUOR LOUNGE

607 Summit Ave E, 860-1130, Daily 5-7 pm (drink specials).

SUN LIQUOR DISTILLERY

514 E Pike St, 720-1600 D, Daily 4-7 pm (drink specials).

TALLULAH'S

550 19th Ave E, 860-0077, Daily 4-6 pm; Mon-Thu, Sun 10 pm-close (\$5 house wines, \$1 off draft beers, \$6 cocktail specials. \$4-\$7 food menu).

TANGO RESTAURANT & LOUNGE

1100 Pike St, 583-0382, Tue 5-10 pm (in the bar: \$7 cocktail specials, \$4 drafts, \$4 sangria, \$5 house wine, \$5.50-\$7.50 food specials); Mon, Wed-Sun 4:30-6 pm (\$4 drafts and house sangria; \$4 red, white, and cava; \$7 cocktail specials; \$5.50-\$7.50 food menu).

TAVERNA LAW

1406 12th Ave, 322-9734, Mon-Sat 5-7 pm; Sun 5 pm-2 am (drink specials and 10% off all food).

TAYLOR SHELLFISH FARMS

1521 Melrose Ave, 501-4321, Daily 2-4 pm (specials on oysters).

THE TIN TABLE

915 E Pine St, Second Floor, 320-8458, Daily open-6 pm; Tue-Thu, Sun 11 pm-close (\$2 off specialty cocktails, \$1 off draught beer, \$3.50 well drinks, \$3-\$12 food menu).

TOSCANA PIZZERIA

601 Summit Ave E, 325-0877, Mon-Thu 3-6 pm (20% off pizzas, \$5 wine, \$3 pints).

TROVE

500 E Pike St, 234-1234, Daily 4-6 pm (in the bar: drink specials and \$2 off noodles).

UNICORN

1118 E Pike St, 325-6492, Daily 2-6:30 pm (\$3 Rainier and PBR Tall Boy, \$4 Unicorn Pale Lager, \$4 wells, \$6 Fireball, \$6.50 Hornitos, \$5 Sailor Jerry Rum, \$6 Jim Beam, \$5 house wine, \$2.50-\$5 food menu).

VERMILLION

1508 11th Ave, 709-9797, Tue-Sat 4-7 pm (\$4 wells and local wines, \$3 tall Rainiers, \$1 off all other wines).

VIA TRIBUNALI

913 E Pike St, 322-9234, Daily 4-6 pm, 10 pm-2 am (\$3 pints, \$6 wells, \$10 half carafe of house wine, \$8 cocktail menu, \$5 prosecco).

VITO'S RESTAURANT & LOUNGE

927 Ninth Ave, 397-4053, Daily 4-7 pm (\$4 wells, drafts, and house wine; food specials).

WILDROSE

1021 E Pike St, 324-9210, Mon 5-7 pm; Tue-Sat 3-7 pm; Sun all day (\$1 off all drinks, rotating food specials).

WITNESS

410 Broadway E, 329-0248, Daily 4-6 pm (\$6 specialty cocktails, \$4 rotating draft, \$6 small plates).

YETI BAR AT ANNAPURNA CAFE

1833 Broadview, 320-7770, Tue-Sat 4-6 pm, 9 pm-close.

CENTRAL DISTRICT

1408 18th Ave, 860-3518, Tue 4-10 pm (\$off wine by the glass, \$1 off beer or cider, \$4 little bite or \$8 for three, \$3-\$15 food specials).

BOTTLENECK LOUNGE

2328 E Madison St, 323-1098, Mon-Sat 4-7 pm (\$4 drafts and wells, \$5 wine).

CENTRAL CINEMA

1411 21st Ave, 686-6684, Daily 5:30-6:30 pm (\$4 rotating drafts and wine, \$2 off cocktails, \$2-\$6 food menu).

THE NEIGHBOR LADY

2308 E Union St, 695-2072, Mon-Sat noon-7 pm; Sun noon-1:30 am (\$1 off drafts and wells, \$2.25 Rainier drafts).

STANDARD BREWING

2504 S Jackson St, 535-1584, Tue-Fri 4-5 pm; Sat-Sun 2-3 pm (\$1 off pints).

TWILIGHT EXIT

2514 E Cherry St, 324-7462, Mon-Thu 4-8 pm; Fri 3-8 pm; Sat-Sun noon-8 pm (\$2.25 PBR; \$3.50 wells; \$3.75 drafts; \$5 bloody Marys, mimosas and margaritas; \$3 off all burgers excluding specials).

WONDER COFFEE AND SPORTS BAR

1800 S Jackson St, 538-0044, Daily 2-8 pm (\$4 wells, select wines, and drafts).

DOWNTOWN/ PIONEER SQUARE

13 COINS

125 Boren Ave N, 682-2513, Mon-Sat 4-6 pm, 10 pm-2 am; Sun 4 pm-2 am (\$4 wells, \$5.50 select wines, \$1 off drafts and bottled beer, \$4-\$7 food menu).

ALIBI ROOM

85 Pike St #410, 623-3180, Daily 11:30 am-6 pm (\$4.50 drafts, \$4.75 wells, \$5 house wine, \$5-\$6.50 select appetizers, half off mini specialty pizzas).

ALTSTADT BIERHALLE & BRAUTHAS

209 First Ave S, 602-6442, Mon-Fri 3-6 pm (\$1 off any half-liter beer; \$2 off any full-liter beer; \$4 glasses, \$12 half-liters, or \$24 liters of red or white wine; \$4-\$9 food specials).

ANTHONY'S BELL STREET DINER

2201 Alaskan Way, 448-6688, Daily 3-7 pm (\$3.50 bottles of beer, \$4.50 drafts, \$6 wells, \$6 cocktails, \$6-\$9 food specials).

ART MARBLE 21

731 Westlake Ave N, 223-0300, Mon-Fri 4-6 pm (\$5 appetizers, \$5 drafts, \$4 wells).

ASSAGGIO

2010 Fourth Ave, 441-1399, Mon-Fri 3-6 pm (\$4 house drafts, \$5 wine and prosecco, \$6 wells and house martinis, \$5 red or white wine, \$5-\$7 food menu).

ATHENIAN INN

1517 Pike Pl, 624-7166, Mon-Thu 4-8 pm; Fri-Sat 4-9 pm (\$4 beer, \$3.25 wells, food specials).

BAROLO RISTORANTE

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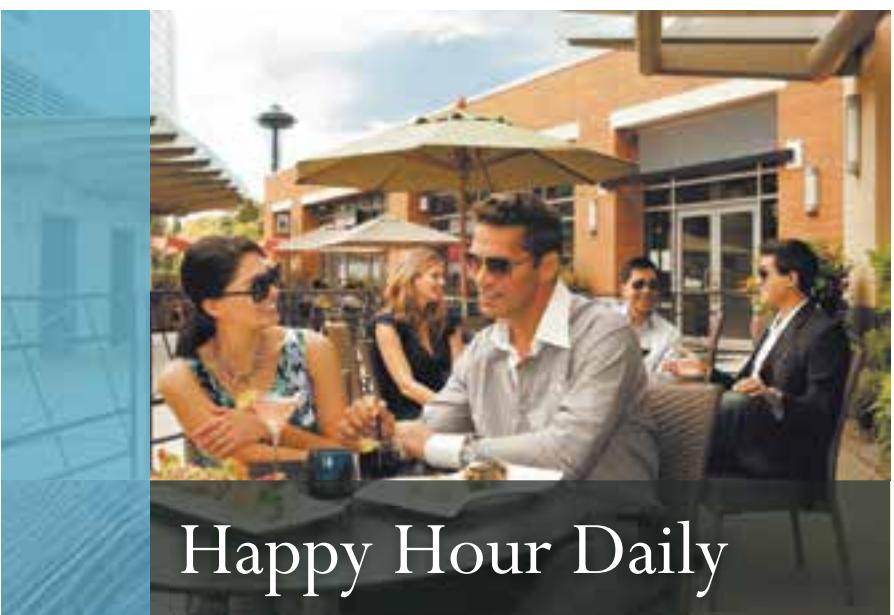
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CENTRAL SALOON

207 First Ave S, 622-0209, Mon-Fri 4-7 pm (\$3 domestics and tall cans, \$4 wells, \$5 doubles, \$2-\$5 food menu).

CHAN

86 Pine St, 443-5443, Tue-Sat 5-6:30 pm (drink specials).

CHINA HARBOR

2040 Westlake N, 286-1688, Daily 3-6 pm (\$1 off bar menu).

COLLINS PUB

526 Second Ave, 623-1016, Mon-Fri 4-6 pm (\$1 off drafts, wells, and house wine; \$6-\$13 food specials).

CONTOUR

807 First Ave, 447-7704, Daily 3-7 pm (\$4.50 wells/\$8 double wells, \$5 wine and champagnes, \$3 PBR or Rainier, \$4.50-\$6 drafts, \$5 food menu).

CUOCO

320 Terry Ave N, 971-0710, Mon-Fri 2-6 pm; Sat-Sun 4:30-6 pm (\$2.50-\$6.50 beer, \$7.50 wine, \$4.50-\$9.50 food menu).

CUTTERS CRABHOUSE

2001 Western Ave, 448-4884, Mon-Fri 3-6 pm, 4-6 pm; Sat-Sun 4-6 pm, 9 pm-close (\$5-\$6 select drafts, beer, and wine; \$6-\$7 food specials).

DAAWAT GRILL

820 Pike St, 467-7272, Daily 3-7 pm (\$4 beer, \$5.50 wine, \$7 select cocktails, food specials under \$6.99).

DAILY GRILL

629 Pike St, 624-8400, Daily 9 pm-close, 3-6 pm (\$4 selected beer, \$6 wells, \$9 cocktails, \$6-\$8 food specials).

DANIEL'S BROILER

809 Fairview Place N, 621-8262, Daily 4-6:30 pm (\$3 off all wine, \$1 off drafts and beer, \$2 off specialty cocktails).

DAWAAT GRILL

820 Pike St, Daily 3-6 pm, 9-10 pm (\$4 drafts, \$5.50 wine, \$4 wells, happy hour snacks menu).

THE DILLER ROOM

1224 First Ave, 467-4042, Daily 2-7 pm (\$5 wells, \$4 drafts, \$5 house red and white wine).

DOUBLE HEADER

407 Second Ave, 624-8439, Mon-Thu 5-7 pm (discounted drafts, \$4 wells); Sun all day (discounted drafts).

DRAGONFISH ASIAN CAFE

722 Pine St, 467-7777, Mon 3 pm-1 am; Tue-Sun 3-6 pm, 9 pm-12:30 am (\$2.95 sake and drafts, \$3.95 select cocktails, \$4.95 wells and house red or white wine, \$4-\$5 bottled beer, \$1.95-\$5.95 food specials).

EASY JOE'S

704 First Ave, 623-3440, Daily 4-7 pm (\$1 off drafts and wells, \$5 food menu).

EL BORRACHO

1521 First Ave, 538-0440, Mon-Fri 4-7 pm (\$4 select beer, wells, house wine, and "El Cheapo" margaritas; \$5 El Jimador Blanco shots; \$1 off all house margaritas; \$1-\$2 tacos; \$1 chips and salsa; \$3 chips and guacamole).

EL CHUPACABRA

901 Fairview Ave N C100, 739-5996, Daily 4-6 pm (\$1 off wells, select drafts, and select margaritas; select food menu); Daily 10 pm-midnight (\$1 off wells, select drafts, and select margaritas); Mon-Thu, Sun 10-11 pm (select food menu); Fri-Sat 10 pm-midnight (select food menu).

ELEPHANT & CASTLE

1415 Fifth Ave, 624-9977, Daily 3-6 pm, 10 pm-midnight (\$1 off drafts, wells and wine by the glass).

ELLIOTT'S OYSTER HOUSE

1201 Alaskan Way, Pier 56, 623-4340, Mon-Fri 3-6 pm (ysters \$1 at 3 pm, \$1.50 at 4 pm, and \$2 at 5 pm; \$3-\$4 small plates; \$3-4 beer; \$4 wine; \$5-\$6 cocktails).

ELYSIAN BAR

1516 Second Ave, 467-4458, Daily 3-6 pm, 10 pm-close (\$1 off all beers, cocktails, and liquors; daily drink and food specials).

ETTA'S SEAFOOD

2020 Western Ave, 443-6000, Mon-Fri 3-5 pm (\$6.50 wells, \$7 wine, \$3.50 Old German lager, food specials).

F.X. MCRORY'S STEAK, CHOP & OYSTER HOUSE

419 Occidental Ave S, 623-4800, Mon-Fri 3-5:45 pm (\$2.50 Miller High Life pints, \$4.50 wells, \$4.50 drafts, \$4.50 house wine, \$5 select cocktails, \$4-\$7 food specials).

FADO IRISH PUB

801 First Ave, 264-2700, Mon-Fri 4-7 pm (\$5 food specials, \$4 beer of the month and wine of the month, \$5 Jameson, \$5 Pearl vodka).

FEIERABEND

422 Yale Ave N, 340-2528, Daily 3-6 pm (\$1 off weekly draft, \$3 DAB tall boys, \$3-\$5.50 appetizers).

FLYING FISH

300 Westlake Ave N, 728-8595, Daily 3-6 pm, 8:30 pm-close (\$5 select beers, \$6 house wine, \$7 select cocktails, \$1 fresh oyster in a half shell, \$3-\$10 food menu).

FONTE CAFE & WINE BAR

1321 First Ave, 777-6193, Daily 3-6 pm (well cocktails and beers, \$5 wine, \$5-\$9 food specials).

THE FORGE LOUNGE

65 Marion St, 623-5107, Daily 3-7 pm (\$1 off signature cocktails).

FROLIK KITCHEN + COCKTAILS

1415 Fifth Ave, 971-8015, Daily 4-6 pm (\$6 house wine, \$7 Chandon Brut, \$5-\$10 food specials).

FUEL

164 S Washington St, 405-FUEL, Mon-Fri 3-7 pm (\$4 wells, \$6.50 well doubles, \$1 off drafts and wines, \$4-\$5 food specials).

GALLERY CAFE

704 Terry Ave, 622-9250, Thu 3-6 pm (\$5 wine, \$1 off bottles of beer, \$5 appetizers).

GAMEROADS

1511 7th Ave, 521-0952, Mon-Fri 3-7 pm (half off wells, wine, drafts, and appetizers).

GENGHIS KHAN

1422 First Ave, 682-3606, Daily 3 pm-close (\$1.50 bottles of beer when you order any appetizer or entree).

GOLDFINCH TAVERN

99 Union St, 749-7070, Daily 4-6 pm (\$8 cocktails and wine, \$5 beer, \$2 oysters, and \$5-\$15 food menu).

GORDON BIERNS

600 Pine St, 405-4205, Mon-Fri 3-6:30 pm; Mon-Thu, Sun 9 pm-close (\$1 off Gordon Biersch beer, \$2 off wine by the glass, \$6 cocktails, \$5-\$11 food specials).

GREEN ROOM

1426 First Ave, 628-3151, Tue-Fri 4-7 pm (on non-Showbox-show days: \$2 off beers and wells, \$1 off appetizers).

HARBORSIDE

1200 Westlake Ave N, 270-9056, Daily 4-6:30 pm (\$3-\$9 food menu, \$3.50 domestic drafts, \$4.50 import and craft drafts, \$4 wells, \$6 wines, \$6-\$7 select cocktails).

HARD ROCK CAFE

116 Pike St, 204-2233, Mon-Fri, Sun 3-7 pm (half off wells, local wines, drafts, and appetizers).

HIGHWAY 99

1414 Alaskan Way, 382-2171, Wed-Fri 4-7 pm (half off house cocktails, \$3 New Belgium drafts, \$4 Highway 99 signature menu items).

ICON GRILL

1933 Fifth Ave, 441-6330, Daily 3-6 pm, 9 pm-close (food and drink specials).

IL BISTRO

93-A Pike St, 682-3049, Daily 5-6:30 pm (over 20 food specials starting at \$2.95, \$5-\$6 wines).

IL FORNAIO

600 Pine St #132, 264-0994, Mon-Fri 4-6 pm (\$5 house wine, \$5 small plates, \$3 bottled beer).

IVAR'S ACRES OF CLAMS

Pier 54, 1001 Alaskan Way, 624-6852, Fri-Sat 3-11 pm (\$4 wells, drafts, and wine; \$2 off cocktails; discounts on appetizers); Mon-Thu, Sun 3-10 pm (\$4 wells, drafts, and wine, \$2 off cocktails, food specials).

J&M CAFE

201 First Ave S, 467-2666, Mon-Fri 3-6 pm (half off micros, \$5 wells, \$3-\$6 food specials).

JAPANESE GOURMET

82 Stewart St, 728-6204, Daily 3-6 pm (sushi and drink specials).

JAPONESA SUSHI COCINA

1400 First Ave, 971-7979, Daily 11:30-6:30 pm (\$5 drafts, \$6 wells, \$5 sake and wine, \$2-\$15 food specials); 6:30-8 pm (in the bar: \$5 drafts, \$6 wells, \$5 sake and wine, \$2-\$15 food specials).

JOE'S BAR & GRILL

500 S King St, 223-9266, Daily 7 am-midnight, 4-7 pm (\$2.75 PBR, \$0.50 off all other beer).

JUNO

700 Third Ave, 631-8080, Mon-Fri 3-6 pm (\$5 daily cocktail specials, \$4 drafts, \$5 select wine, half off bar food).

KELLS

1916 Post Alley, 728-1916, Mon-Thu 4-7 pm (\$4.50 drafts, \$3.50 wells and wine, \$3 food specials); Fri-Sun 4-7 pm (\$3 food specials).

LECOSSO

89 University St, 623-2101, Daily 3-6 pm (\$3 tap beers, \$5 wines, \$5 select cocktails, \$4-\$12 food menu).

THE LODGE SPORTS GRILLE

166 S King St, Mon-Thu, Sun 3-6 pm, 9 pm-midnight; Sat 3-6 pm; Fri-Sat 9 pm-6 am (\$3 sliders, \$5 wells and house wines, \$1 off cocktails and beer).

LOWELL'S

1519 Pike Place, 622-2036, Daily 4 pm-close (\$4 wells, \$5 drafts, \$7 house-infused specialty cocktails, \$5 house wines, \$3-\$5 food specials).

LUNCHBOX LABORATORY

1253 Thomas St, 621-1090, Daily 3-6 pm, 9 pm-close (\$2.99 PBR, \$4.99 wells, \$6 cocktails, \$1 off draft beer and house wine, \$3.99 shakes, \$1.99-\$6.99 food menu).

MASALA GRILL & BAR

820 Pike St, 467-7272, Daily 3-6 pm, 9-10 pm (\$4 drafts, \$5.50 wine, \$4 wells, \$4-\$10 food specials).

MATT'S IN THE MARKET

94 Pike St, 467-7909, Mon-Sat 5-7 pm (\$7 cocktails, \$7 wine, \$4 rotating draft, \$5-\$8 food menu).

MAXIMILIEN IN THE MARKET

81 Pike St Suite A, 682-7270, Mon-Fri 5-7 pm (\$5 wines, \$6 Perroquet, \$6 absinthe, \$15 bucket of six Kronenbourg beers [or \$3 each], \$4-\$12 appetizers).

MCCORMICK'S FISH HOUSE & BAR

722 Fourth Ave, 682-3900, Mon-Fri 3-6 pm; Sat-Sun 4-6 pm (\$5-\$7 food with beverage purchase).

MCCOY'S FIREHOUSE BAR & GRILL

173 S Washington St, 652-5797, Mon-Fri 3-7 pm (reduced prices on drafts, wells,

bottled beers, and cocktails; special appetizer menu).

MERCHANT'S CAFE

109 Yesler Way, 467-5070, Mon-Fri 4-7 pm (\$3 drafts, \$2.50 tall boys, \$4 wells, \$1-\$6 food).

METROPOLE: AMERICAN KITCHEN AND BAR

820 Pike St, 832-5555, Daily 3-6 pm (\$3.50 house cocktails and wells, \$7 premium cocktails, \$4 drafts, \$5 local wine).

MEXICO CANTINA

600 Pine St, Suite 402, 405-3400, Mon-Fri 3-6 pm (\$1 off drafts, \$4 wine and sangria, \$5 margaritas, \$5-\$7 tapas).

MIO SUSHI

122 Westlake Ave N, 971-0069, Mon-Thu 4-6 pm (\$3.50-\$8.95 sushi specials, \$4.50 salads, \$4-\$5.50 appetizers, \$2.95-\$5 drink specials).

MISTRAL KITCHEN

2020 Westlake Ave, 623-1922, Daily 4-6:30 pm (\$6 house wines, \$6 cocktails, \$8 Mistral House cocktails, \$1.50 oysters, \$2-\$6 bar snacks).

MORTON'S THE STEAKHOUSE

1511 Sixth Ave, 223-0550, Mon-Fri 3:30 am-6:30 pm (\$6 house wines, \$6 cocktails, \$8.50 oysters, \$2-\$6 bar snacks).

NAANZ KITCHEN + BAR

1256 Republican St, 457-5589, Daily 3-6 pm (\$1-\$5 snack menu).

NIJO SUSHI BAR & GRILL

83 Spring St, 340-8880, Daily 4-7 pm, 11 pm (\$4-\$6 cocktails, \$5 wine, \$3 draft and bottled beer, \$3-\$7 food specials, \$1 off food).

O'ASIAN

800 Fifth Ave, 264-1789, Mon-Fri 3:30



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pm (\$7 rotating glass pours, \$2 off drafts, \$8 bartender's choice craft cocktail, \$2 off selected small plates).

SAZERAC
1101 Fourth Ave, 624-7755, Daily 4-7 pm (\$3.50-\$5 bottled beer and cider, \$5 drafts, \$4-\$7 wine, \$6 well drinks, \$8 cocktails, \$10-\$18 specialty cocktails, \$6-\$10 food menu).

SEATOWN
2010 Western Ave, 436-0390, Mon-Fri 4-6 pm (\$6 red wine, white wine, and bubbly; \$3 Rainiers; \$5 sangria; food specials).

SERIOUS PIE
316 Virginia St, 838-7388, Mon-Fri 3-5 pm (\$6 mini pizzas, \$5 house wine, \$5 drafts).

SHAWN O'DONNELL'S
508 Second Ave, 602-6380, Daily 3-7 pm (\$1 off craft and local beer, wells, and house wine; \$2-\$8 food specials).

SIX SEVEN
2411 Alaskan Way, 269-4575, Mon-Thu, Sun 3-6 pm (\$6 specialty cocktails, \$6 select wines, \$4 drafts, \$5-\$6 appetizers).

SKILLET REGRADE
2050 Sixth Ave, Daily 3-6 pm (\$5 wells, drafts, and house wine; \$2 rotating tall boy; \$8-\$9 happy hour portions of classic burgers and sammies).

SONYA'S SKYY LOUNGE
1919 First Ave, 441-7996, Daily 4-6 pm (\$1 off drinks, \$5 food specials).

STEELHEAD DINER
95 Pine St, 625-0129, Daily 3-6 pm (\$4 drafts, \$4 wells, \$6 well martinis).

SUITE 410
410 Stewart St, 682-4101, Mon-Sat 4-7 pm (\$6 select house cocktails, \$5 wells, \$3 Pacifico and Coors Lite, \$8 classic cocktails).

SULLIVAN'S STEAKHOUSE
621 Union St, 494-4442, Mon-Wed 3-6 pm; Thu all day; Fri 3-6 pm; Sun all day (bar menu, drink specials).

TAP HOUSE GRILL
1506 Sixth Ave, 816-3314, Mon-Fri 3:30-6:30 pm; Sat 11 pm-1 am; Sun 3:30-11 pm (\$4 mini flatbreads, \$2 off all drafts and wine).

TIME BILLIARDS
126 S Jackson St, 682-3242, Wed 4 pm-2 am (free billiards for ladies); Sun 3 pm-2 am (half price billiards); Mon, Wed-Sun 4-8 pm (\$4 pints, \$4 wells).

**THE TERRACE AT THE FAIRMONT
OLYMPIC HOTEL**
411 University St, 621-1700, Daily 3:30-6 pm (\$5 bottled beer, \$7 wine, \$8 martinis, \$4-\$6 appetizers).

TIG
614 First Ave, 332-0844, Tue-Thu 4-10 pm (\$3.50 wells, drafts, and house wine; \$3 sushi).

TRABANT COFFEE & CHAI
602 Second Ave, 675-0668, Mon-Fri 4-6 pm; Sat-Sun noon-4 pm (\$1 off beer, half off pastries).

TRACE
1112 Fourth Ave, 264-6000, Daily 4-7 pm (\$4 beer, \$5 food, \$6 wine, \$7 cocktails, sushi specials), 10 pm-midnight (\$4 beer, \$5 food, \$6 wine, \$7 cocktails).

TRIANGLE PUB
553 First Ave S, 628-0474, Mon-Fri 4-6 pm, 11 pm-1 am (reduced well drinks and selected beers, rotating daily specials).

**TRIPLE DOOR MUSICQUARIUM
LOUNGE**
216 Union St, 838-4333, Daily 4-6 pm (\$4 draft beers and cider, \$5 wells and select cocktails, \$4-\$8.50 food specials).

**TUTTA BELLA NEAPOLITAN
PIZZERIA**
2200 Westlake Avenue, Suite 112, 624-4224, Daily 3-6 pm, 9 pm-close (\$8 craft cocktails, \$6.50 highball cocktails, \$5-\$6 wine pours, \$4.50-\$6 beer, \$6-\$8 antipasti, \$7 9-inch pizzette).

URBANE
1639 Eighth Ave, 676-4600, Daily 4-6:30 pm (\$4 drafts, \$5 wells, \$6 well martinis, \$6 house wines, \$7-\$14 food specials).

VIRGINIA INN
1937 First Ave, 728-1937, Daily 4-6 pm (\$1 off featured microbrew, \$5 wine, small plate specials).

VON'S
1221 First Ave, 621-8667, Daily 4-6 pm, 10 pm-midnight (\$2 PBR pints, \$5 wine, \$3.50 scratch Manhattan, \$3-\$8 small plates).

W HOTEL
1112 4th Ave, Mon-Fri 4-6 pm (\$4 drafts, \$7 wine, \$8 wells, \$5 food).

ZIG ZAG CAFE
1501 Western Ave, 625-1146, Mon-Fri 5-7 pm (\$4 off all house cocktails, \$5 house wines, \$3.50 drafts).

DOWN SOUTH
4TH AVE TAVERN
210 Fourth Ave E, (360) 786-1444, Daily 4-7 pm (\$3 micros, \$3 wells).

BAI TONG THAI RESTAURANT
16876 Southcenter Pkwy, 575-3366, Fri-Sat 9-10 pm; Daily 3-6 pm; Mon-Thu, Sun 8-9 pm (\$3 Singha beer, \$4 seasonal draft, \$6 house and seasonal wines, \$6 wells, \$3.50-\$7.50 food menu [must order 1 alcoholic drink per table]).

BERLINER PUB
221 Main Ave S, 793-6437, Daily 3-6 pm (\$3 Veltins Pilsner, wells, and house wines; \$1 off all other .5L beers; \$2-\$5 food menu).

LOUISA'S CAFE & BAKERY
2379 Eastlake Ave E, 325-0081, Daily 4-6 pm (\$5 wine, \$2 off drafts and cocktails).

MAMMOTH
2501 Eastlake Ave E, 946-1065, Daily



RACHEL ROBINSON

Andrew Hackett, behind the bar at Hotel Albatross in Ballard, is making a drink that tastes like coconut, ginger, and molasses, and is served in a tanuki-shaped cup. (A tanuki is a Japanese raccoon dog. You drink through that hole in its chest.)

4-6 pm, 9-11 pm (one select \$3 IPA, one select \$3 pilsner, one select \$3 shot of whiskey or tequila, \$3 ice cream sandwich or slider).

PAZZO'S
2307 Eastlake Ave E, 329-6558, Daily 3-6 pm; Mon-Thu, Sun 10 pm-close (\$3 drafts and wells, \$5.95 food specials).

SERAFINA
2043 Eastlake Ave E, 323-0807, Mon-Fri 4-6 pm (\$7 specialty cocktails, \$7 rotating seasonal draft, \$6 house red or white wine, \$2 off bottled beer, \$5 premium wells, \$7-\$9 appetizers).

SIAM ON EASTLAKE
1629 Eastlake Ave E, 322-6175, Mon 11:30 am-10 pm; Sat 9:10-30 pm; Tue-Sun 3-6 pm; Tue-Thu, Sun 9-10 pm (\$3 bottles, \$3.50 drafts, \$5.50-\$7.50 cocktails, \$4.50 wine, \$4 cold sake, \$5.50 hot sake, \$5-\$6 champagne, \$5-\$7.50 food menu).

VICTORY LOUNGE
433 Eastlake Ave E, 382-4467, Daily 3-6 pm, 11 pm-1 am (drink specials).

FREMONT

36 STONE
3630 Stone way N., Tue-Sun 4-6 pm (\$1 off draft pints and glass pour wines, \$6 classic cocktails).

9 MILLION
3507 Fremont Pl, 632-0880, Daily 4-6 pm (\$1 off wells and drafts, \$6 mint juleps, \$5 wine), 4-7 pm (\$4-\$7 food menu).

ADD-A-BALL
315 N 36th St Unit 2B, 696-1613, Mon-Thu 4 pm-1 am (\$6 Rainier + MD2020 Shot).

AGRODOLCE
709 N 35th St, 547-9707, Daily 4:30-7 pm, 9 pm-close (\$4 select beer, \$5 house wine, Rainier and rye, Fernet Branca, Campari and Soda, Bourbon Zenzero, Vodka Dolce, and Aperol Spritz; \$4-\$8 food menu).

BALLROOM
456 N 36th St, 634-2575, Mon-Fri 3-7 pm (\$7 Rainier tall boy + slice of cheese or pepperoni; \$2 off all appetizers; \$1 pizza slices, sandwiches, wells, domestic drafts, and house wine).

THE BARREL THIEF
3417 Evanston Ave N #102, 402-5492, Tue all day; Wed-Thu 4-6 pm; Fri 3-6 pm; Sat-Sun 4-6 pm (\$6 house wine, \$1-\$3 off other wines; \$1 beer, cider, cocktails and spirits; 20% off wine and spirits flights, \$3-\$6 snacks).

BLUE C SUSHI
3411 Fremont Ave N, 633-3411, Mon, Wed, Fri-Sat 4-6 pm; Thu, Sun 4-10 pm (\$3 drafts, \$4 house sakes, \$5 wells, \$5 cocktails, discounted sushi favorites).

BLUE MOON BURGERS
703 N 34th St, 652-0400, Wed 3-9 pm (half off burgers with purchase of side); Daily 3-9 pm (\$1 off beer).

EL CAMINO
607 N 35th St, 632-7303, Mon-Fri 4-6 pm; Sat 10-11 pm; Sun 3-5 pm (\$3 beer, \$5 house margarita, \$3 sol, \$6-\$8 food specials).

FREMONT DOCK
1102 N 34th St, 829-8372, Mon-Fri 3-6 pm; Mon-Wed, Sun 9 pm-midnight (\$3-\$5

Cocktail Compass

food menu, drink specials).

GEORGE & DRAGON PUB
206 N 36th St, 545-6864, Mon-Fri 3-7 pm;
Sun 8 pm-2 am (\$1 off pints and wells);
Mon 10 pm-close (\$1 off pints and wells).

HA!
4256 Fremont Ave N, 588-1169, Mon,
Wed-Sun 3-6 pm (appetizer specials, \$1
off all drinks, \$2 off mimosas and Bloody
Marys on Sat and Sun).

HIGH DIVE
513 N 36th Ave, 632-0212, Daily 7-8 pm
(\$5 glasses of 14 Hands wine, \$1.50 off
micros and drafts, \$3 PBR drafts).

JAI THAI FREMONT
3423 Fremont Ave N, 632-7060, Daily
5-7 pm (\$5 select drafts and champagne
cocktails, \$6 house wines, \$7 Sobieski
vodka martinis, \$8 mojitos, discounted
beverages and appetizers).

LTD BAR AND GRILL
309 N 36th St, 632-7876, Tue all day (\$1
tacos); Mon-Fri 3-6 pm (drink specials).

NECTAR
412 N 36th St, 632-2020, Daily 7-9 pm (\$1
off drafts, wells, and wine; \$2 specialty
cocktails).

**NICKERSON STREET SALOON &
GRILL**
318 Nickerson St, 284-8819, Mon-Fri 3-6
pm (\$4 pints, \$5 house wine).

NORM'S EATERY & ALEHOUSE
460 N 36th St, 547-1417, Mon-Fri 4-7 pm;
Sat-Sun 10 am-2 pm (food and drink
specials).

OUTLANDER BREWERY AND PUB
225 N 36th St, 486-4088, Tue-Fri 4-6 pm
(\$1 off draft beer).

PECADO BUENO
4307 Fremont Ave N, 457-8837, Daily 3-6
pm, 9-11 pm (food and drink specials).

QUOIN
401 N 36th St, 547-2040, Daily 4-6 pm (\$1
off wells, beers, and glasses of wine; \$7
cocktail specials).

THE RED DOOR
3401 Evanston Ave N, 547-7521, Mon-Fri
3-6 pm, 10 pm-midnight (\$1 off drafts,
wells, and wine; \$4-\$6 food specials).

RED STAR TACO BAR
513 N 36th St, 258-3087, Daily 4-6 pm;
Mon-Thu, Sun 10 pm-1 am (drink specials,
\$2-\$6 food specials).

ROCKCREEK
4300 Fremont Ave N, 557-7532, Daily 4-6
pm (\$5 wine, \$4 drafts, \$7 rotating cock-
tail specials, \$25 bottles of champagne,
food specials).

ROXY'S DINER
462 N 36th St, 632-3963

RUSSELL'S
4111 Stone Way N, 547-1653, Daily 4-6 pm
(food and drink specials).

SCHILLING CIDER HOUSE
708 N 34th St, 420-7088, Mon-Fri noon-6
pm (\$1 off pints).

THE SIXGILL
3417 Evanston Ave N, 466-2846, Daily
4:30-6 pm (drink specials).

VIA TRIBUNALI
4303 Fremont Ave N, 547-2144, Daily
4-6 pm, 10 pm-close (\$6 food specials,
\$3 select pints, \$5 prosecco, \$6 wells,
\$8 specialty cocktails, \$10 half carafe of
house wine, \$10 cocktails, \$3-\$4 Caffe
Vita).

VIF
4401 Fremont Ave N, 557-7357, Wed-Fri
3-6 pm (glasses of wine starting at \$7,
half price corkage on bottles off the shelf,
snacks from \$5).

WOODSKY'S
303 N 36th St, 547-9662, Mon all day;
Daily 4-7:30 pm (\$3 taps and wells).

ZAPVERR
3410 Fremont Ave N, 675-8888, Daily 3-6
pm (\$5 martinis and glasses of wine, \$5-\$8
appetizers and food selections).

GREENWOOD/PHINNEY

74TH STREET ALE HOUSE
7401 Greenwood Ave N, 784-2955, Mon-
Fri 3-6 pm (\$5 Imperial pints, \$5 red or
white house wine, \$5.50 wells, \$6-\$7 food
specials).

ALIBI ROOM
10406 Holman Rd N, 783-4880, Mon-Fri
3-6 pm; Sat-Sun noon-6 pm; Mon-Thu,
Sun 10 pm-1 am (\$1 off wells and drafts,
discounted select appetizers).

BARANOF
8549 Greenwood Ave N, 782-9260, Daily
6 am-7 pm (\$3 wells and domestic beers,
\$5 food menu).

BILL'S ON GREENWOOD
8560 Greenwood Ave N, 708-1400, Daily
4-7 pm; Mon-Wed, Sun 9 pm-close (\$3.50
micros, \$4 wells, \$4-\$6 appetizers).

BLEACHERS
8118 Greenwood Ave N, 783-9919, Daily
3-6 pm, 10 pm-midnight (\$2 off pitchers of
beer, \$0.50 off pints of beer).

CORNUTO PIZZERIA
7404 Greenwood Ave, 812-0416, Mon-Thu,
Sun 5-6 pm (free pizza with beverage
purchase), 9-11 pm (9" pizza for \$5).

THE COZY NUT TAVERN
123 N 85th St, 784-2240, Tue-Fri 4-7 pm;
Sat-Sun 2-7 pm (\$1 off draft beers, wells,
and cocktails).

EL CHUPACABRA
6711 Greenwood Ave N, 706-4889, Daily
4-6 pm (\$1 off wells, select drafts, and
select margaritas; select food menu);
Daily 10 pm-midnight (\$1 off wells, select

drafts, and select margaritas); Mon-Thu,
Sun 10-11 pm (select food menu); Fri-Sat
10 pm-midnight (select food menu).

GAINSBOURG
8550 Greenwood Ave N, 783-4004, Daily
4-6 pm (\$1 off beer, wine, and cocktails;
\$2-\$6 appetizers).

THE HOUSE SPORTS PUB
8551 Greenwood Ave N, Suite 5, 403-
1464, Mon-Thu 10 pm-midnight (\$1 off
drafts and wells); Mon-Fri 3-6 pm (\$3
food plates, \$0.50 Buffalo wings [min 6],
\$1 off drafts and wells).

IN THE RED WINE BAR
6510 Phinney Ave N, 420-8992, Mon-Sat
3-6 pm; Sun 3-10 pm (\$2-\$4 beers, \$5
house wines, \$3-\$6 food specials).

JADE

8904 Aurora Ave N, 228-8481, Daily 3-6
pm (drink specials).

MAI THAI KU

6705 Greenwood Ave N, 706-7807, Daily
4-6 pm (food and drink specials).

MAKEDA COFFEE

153 N 78th St, 782-1489, Mon-Fri 5-7 pm
(featured wines \$5/glass, \$1 off regular
priced glasses, bottle discounts, food
specials).

**NAKED CITY BREWERY & TAP-
HOUSE**

8564 Greenwood Ave N, 838-6299,
Mon-Fri 3-6 pm (\$1 off all drafts, cider
and house wine; food specials); Sun
11:30-midnight (\$1 off all drafts, cider and
house wine).

**NORTH STAR DINER & SHANGAI
ROOM**

8580 Greenwood Ave N, 457-5794, Daily
4-7 pm (\$6 house cocktails, \$2 Olympia
beer, \$3.50 wells, \$5 house wine, \$3-\$8
food specials), 11 pm-2 am (\$3-\$8 food
specials).

OLIVER'S TWIST

6822 Greenwood Ave N, 706-6673,
Mon-Thu 5-7 pm; Fri-Sat 4-6 pm (\$2 off
select cocktails, \$1 off beers and wine, \$1
off food).

THE OULD TRIANGLE

9736 Greenwood Ave N, 706-7798, Mon-
Fri 2-8 pm; Sat-Sun noon-2 am (various
drink specials).

THE PARK PUBLIC HOUSE

6114 Phinney Ave N, 789-8187, Mon-Fri 3-6
pm (\$3-\$6 food specials).

PHINNEY MARKET PUB & EATERY
5918 Phinney Ave N, 219-9105, Tue 10:30
am-10 pm; Mon, Wed-Sun 2:30-4:30 pm;
Daily 9-10 pm (\$5 select wines, specials
on drafts and wells, select food specials).

LUC

2800 E Madison St, 328-6645, Daily
4:30-6:30 pm (\$2-\$11 food menu, \$5
house wine, \$5 sparkling wine, \$6 select
cocktails, \$4 select beers).

TWO DOORS DOWN

2332 N 105th St, 789-0120, Sun 10 am-5
pm (\$3.50 wells, \$4.50-\$6.50 appetizers);
Daily 10 am-6 pm (drink specials).

RIDGE PIZZA

7217 Greenwood Ave N, 687-7621, Mon-Fri
3-6 pm; Mon-Thu, Sun 9-11 pm; Sat 9 pm-
midnight (\$4-\$6 food menu).

STUMBLING GOAT BISTRO

6722 Greenwood Ave N, 784-3535,
Tue-Sun 4-6 pm (\$4-\$10 food menu, \$1
off desserts, \$4-\$5 beer, \$6-\$7 cocktails,
\$6-\$9 wines by the glass).

SULLY'S SNOWGOOSE SALOON
6119 Phinney Ave N, 782-9231, Sun 8 pm-
12 am (drink specials); Daily 4 pm-2 am
(daily drink specials).

TEACHERS LOUNGE

8505 Greenwood Ave N, 706-2880, Tue-
Sun 5-6:37 pm (\$2 off house cocktails; \$1
off beer, wine, and food).

TIM'S TAVERN

602 N 105th St, 789-9005, Daily 4-7 pm
(\$0.50 off drafts, cans/bottles, wine,
and wells).

WING DOME

7818 Greenwood Ave N, 706-4036, Tue-
Sun 3-6 pm (\$4 pints, \$1 sliders, half off
select appetizers).

THE YARD CAFE

8313 Greenwood Ave N, 588-1746, Daily
4-6 pm, 10 pm-midnight (\$1 off beer,
wine, and house cocktails; \$5-\$8 food
specials).

DANIEL'S BROILER

200 Lake Washington Blvd, 329-4191, Daily
4-6:30 pm (\$3 off all wine, \$1 off drafts
and beer, \$2 off specialty cocktails).

RED COW

1423 34th Ave, 454-7932, Fri-Sat 5-6
pm; Mon-Thu, Sun 5-7 pm (\$5-\$10 food
specials, \$6 house wines, \$4 drafts, \$5
cider, \$7 specialty cocktail).

ST. CLOUDS

1131 34th Ave, 726-1522, Mon-Fri 5-6:30
pm (half price wine by the glass, beer,
and cocktails).

TRAVELER MONTLAKE

2307 24th Ave E, 946-6980, Daily 10
pm-midnight, 4-6 pm (\$1 off select drafts
and house wines, \$2 off wells, \$4-\$7 food
menu).

MAGNOLIA VILLAGE PUB

3221 W McGraw St, 285-9756, Mon-Fri
4-6 pm (\$1.50 PBR tall cans; \$3 domestic
drafts; \$4 house wines, wells, and select
micro drafts; \$4-\$6 food specials).

MULLEADY'S

3055 21st Ave W, 283-8843, Daily 4-6 pm
(\$6 select cocktails, \$5 house wines, \$4
select local micros, \$2-\$12 menu).

PALISADE

2601 W Marina Pl, 285-1000, Mon-Sat 3-6
pm, 9-11 pm; Sun 4-6 pm (\$5 drafts, \$7
wine and cocktails, \$4-\$10 food menu).

QUEEN MARGHERITA

3111 W McGraw St, 548-4908, Mon-Thu
4-6 pm (\$4 beers and wine, \$5-\$7 small
pizzas, food specials).

INTERNATIONAL DISTRICT

BUSH GARDEN
614 Maynard Ave S, 682-6830, Mon-Sat
8:45-9:45 pm, 5:30-6:30 pm; Sun 5-8:45
pm (2-for-1 appetizers).

JOE'S
500 S King St, 223-9266, Daily 7 am-
noon; Mon-Fri 4-7 pm (\$0.50 off all drafts
and wells).

KANAME IZAKAYA & SHOCHU BAR
610 S Jackson St, 682-1828, Tue-Sun
5-6:30 pm (\$4 beer, \$6 cocktails, \$4-\$6
sake, \$3-\$6 appetizer menu).

KING ST. BAR & OVEN
170 S King St, 749-9890, Mon-Fri 3-7 pm;
Sat 9-11 pm (\$2.75 domestic drafts, \$3.75
select micros and imports, \$3 wells, \$1.99-\$
4.49 food menu).

SLUGGERS BAR & GRILL
538 First Ave S, 654-8070, Daily 3-7 pm
(food and drink specials).

WORLD PIZZA
672 S King St, 682-4161, Mon-Fri 3-6 pm
(\$3.03 slices, \$1 off select beer, \$1.50
Rainier).

MADISON PARK

ATTIC ALEHOUSE AND EATERY
4226 E Madison St, 323-3131, Mon-Fri
3:30-6 pm; Sat-Sun 5 pm-close (\$5-\$7
food specials, \$1.50 off micros and wines,
\$5 wells).

BING'S
4200 E Madison St, 323-8623, Daily 3-6
pm, 9 pm-close (\$2 Miller High Life tall
boys; \$3 grapefruit IPAs; half off small
plates, well drinks, house wine, and draft
beer).

CACTUS
4220 E Madison St, 324-4140, Mon-Fri
3-6 pm (in bar only: \$6.50 mules, \$7.75
margaritas and mojitos, \$4.50 Dos
XX, \$6 house wines, \$6.50 sangria, \$6
Cactus Barrel select shots with salted
Tecate, \$2-\$8 food menu); Sat-Sun 3-5
pm (\$6.50 mules, \$7.75 margaritas and
mojitos, \$4.50 Dos XX, \$5.40-\$6 house
wines, \$6.50 sangria, \$6 Cactus Barrel
select shots with salted Tecate, \$2-\$8
food menu).

CAFE FLORA
2901 E Madison St, 325-9100, Mon-Fri 3-6
pm (drink specials).

LUC
2800 E Madison St, 328-6645, Daily
4:30-6:30 pm (\$2-\$11 food menu, \$5
house wine, \$5 sparkling wine, \$6 select
cocktails, \$4 select beers).

VOILA! BISTRÖ

2805 E Madison St, 322-5460, Mon-Sat
4-6:30 pm (\$4 beer, \$5 wine, \$6 specialty
cocktails, \$3-\$10 food specials).

MADRONA/LESCHI

ALICIA FUSION BISTRO
200 Lake Washington Blvd Ste B,
324-6388, Daily 3-6 pm (food and drink
specials).

BLUWATER BISTRO LESCHI
102 Lakeside Ave, 328-2233, Daily 4-6
pm, 10 pm-close (\$3.50 beers, \$4 wine,
discount appetizers

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3-6:30 pm; Mon-Thu, Sun 8:30-10 pm (\$5.50 house margaritas, \$4 drafts, \$5.50 select happy hour wines, \$4.50-\$6.75 food specials).

AGAVE COCINA & TEQUILAS

1048 NE Park Drive, 425-369-8900, Tue 11 am-10 pm (half off tequila [\$8 minimum]); Fri-Sat 9 pm-midnight; Daily 3-6:30 pm; Mon-Thu, Sun 8:30-10 pm (\$4 drafts, \$6 select house wines, \$7 select cocktails, \$6 sangria, \$3-\$6 food menu).

BAI TONG THAI RESTAURANT

1480 NE 24th St, 425-747-8424, Mon-Thu, Sun 8-9 pm; Sat 9-10 pm; Daily 3-6 pm (\$3 Singha beer, \$4 drafts, \$6 select house wine, \$6 wells, \$3.50-\$7.50 food menu).

BAKE'S PLACE

155 108th Ave NE #110, 425-454-2776, Tue-Fri 3-6 pm (\$7 wine, \$7 wells, \$5 beer, \$6-\$15 food menu).

BALLS & WHISTLES

8544 122nd Ave NE, 425-827-3336, Daily 3-6 pm (\$1 off wells, beer, and cocktails; \$3-6 food menu).

BAR CODE

1020 108th St NE, 425-455-4278, Mon all day; Tue-Sun 4-6 pm, 10 pm-2 am (\$5 wine, \$5 wells, \$6 cocktails, \$1 off drafts, \$3 off small plates).

BIN ON THE LAKE

1270 Carrollton Point, 425-803-5595, Mon-Sat 4-6 pm (\$10-\$12 signature cocktails, and wine flights; \$7-\$8 select cocktails; \$1.50-\$12 food menu; \$12 baked brie and wine).

BIS ON MAIN

10213 Main St, 425-455-2033, Mon-Thu 8:30-11 pm; Fri-Sat 9 pm-midnight; Sun 4:30 pm-close (food and drink specials).

BLACK BOTTLE POSTERN

919 Bellevue Way NE, 425-223-5143, Daily 3-6 pm (food and drink specials).

BLUE C SUSHI

503 Bellevue Square, 425-454-8288, Mon-Fri 3-6 pm (\$3 drink specials, \$3 all well items).

CACTUS

121 Park Ln, 425-893-9799, Mon-Fri 3-6 pm; Sat-Sun 3-5 pm (in bar only: \$6.50 mules, \$7.75 margaritas and mojitos, \$4.50 Dos XX, \$6 house wines, \$6.50 sangria, \$6 Cactus Barrel select shots with salted Tecate, \$2-\$8 food menu).

CACTUS

535 Bellevue Sq, 425-455-4321, Mon-Fri 3-6 pm; Sat-Sun 3-5 pm (in bar only: \$6.50 mules, \$7.75 margaritas and mojitos, \$4.50 Dos XX, \$6 house wines, \$6.50 sangria, \$6 Cactus Barrel select shots with salted Tecate, \$2-\$8 food menu).

CHANTANE THAI RESTAURANT AND NAGA LOUNGE

601 180th Ave NE, Suite 100, 425-455-326, Daily 5-6 pm (discounted wells and wines).

CYPRESS WINE BAR

600 NE Bellevue Way, 425-638-1075, Daily 4:30-7 pm (\$4.50 Pike's Space Needle Golden IPA, \$7 select wine, \$6-\$7 food menu).

DANIEL'S BROILER

10500 NE Eighth St, 21st floor, 425-462-4662, Daily 4-6:30 pm (food specials and \$1 off all draft and bottled beer, \$3 off wine by the glass, \$2 off cocktails).

EL GAUCHO BELLEVUE

450 108th Ave NE, 425-455-2715, Mon 2:30 pm-close; Tue-Fri 2:30-6 pm; Sat 5-6 pm; Sun 5 pm-close (\$6-\$10 select wines, \$4.75 select beers, \$5.50 wells, \$7.50 select cocktails, food specials).

FLATSTICK PUB

15 Lake St, 425-242-1618, Mon-Fri 3-6 pm (\$1.50 off all drinks).

GOLDBERGS' FAMOUS DELICATES-SEN

3924 Factoria Square Mall SE, 425-641-6622, Mon-Fri 3-6 pm (\$2.50 bottles of beer, \$3.25 drafts, \$5.25 wells, \$3.00 select wines, \$3.95-\$4.95 food specials); Sat 6:30-9:30 pm (\$2.50 select bottled beers, \$3.00 select wines, \$3.95 select wells).

JAY BERRY'S CAFE

16341 Renton-Issaquah Rd, 425-271-1817, Daily 4-6 pm, 9 pm-close (\$5 food menu, daily drink specials).

JOHN HOWIE STEAKHOUSE

1111 NE Eighth St, Suite 125, 425-440-0880, Mon-Thu 9-11 pm; Fri-Sat 10 pm-midnight; Daily 3-6 pm (\$4 Coors Light, \$6 Greenleaf IPA, \$4.50 select wines, \$8 select cocktails, food specials).

JUANITA PUB

9736 NE 120th Pl, 425-242-1655, Mon-Fri 4-7 pm (\$2 off appetizers; \$4 drafts, wells, and wines; \$12 pitchers).

LA ISLA

16505 Redmond Way, Building B, Suite A, 425-298-0374, Daily 3-6 pm; Mon-Thu, Sun 9 pm-midnight (food and drink specials); Sat 9 pm-1 am (food and drink specials).

LOCAL BURGER

10134 Main St, 425-454-8559, Mon-Fri 3-6 pm (\$5 wells, \$5 drafts, \$5 select wines, \$7-\$8 select cocktails, \$3-\$8 food specials).

THE LODGE SPORTS GRILLE

107 Lake St, 425-202-7663, Fri-Sat 10 pm-2 am; Daily 3-6 pm; Mon-Thu, Sun 9 pm-midnight (\$3-\$6 food menu, \$5 wells and house wines, \$1 off select cocktails and beer).

LUCKY STRIKE LANES

700 Bellevue Way NE, (425) 453-5137, Mon-Thu 4-7 pm, 9 pm-midnight (\$5 drafts, \$4 wells, \$5 house wines, food specials).

LUNCHBOX LABORATORY

989 112th Ave NE, Daily 3-6 pm, 9 pm-

midnight (\$2.99 PBR, \$4.99 wells, \$6 cocktails, \$1 off draft beer and house wine, \$3.99 shakes, \$1.99-\$6.99 food menu).

MONSOON EAST

10245 Main St, 425-635-1112, Daily 3-6 pm; Fri-Sat 9-11 pm; Mon-Thu, Sun 9-10 pm (\$6-\$8 food menu, \$6 wine, \$7 select cocktails).

PADDY COYNE'S IRISH PUB

700 Bellevue Way NE Suite 100, 425-453-8080, Daily 3-6 pm, 10 pm-1 am (\$3.50-\$7 food specials, including an Irish stew for \$6.50).

THE PARLOR BILLIARDS AND SPIRITS

700 Bellevue Way #300, 425-289-7000, Daily 3-6:30 pm; Mon-Thu, Sun 10 pm-midnight (\$5 food menu, \$3 house wines and draft beers, \$5 cocktails).

PARLOR ULTRA LOUNGE

700 Bellevue Way NE, Ste 300, 425-289-7000, Daily 3-6:30 pm; Mon-Thu, Sun 10 pm-midnight (\$5 food menu, \$3 house wines and draft beers, \$5 cocktails).

PEARL BAR AND DINING

700 Bellevue Way NE, Suite 50, 425-455-0181, Daily 3-6 pm, 9 pm-midnight (\$6 signature cocktails and small plates).

PURPLE CAFE AND WINE BAR

430 106th Ave NE, 425-502-6292, Daily 3-6 pm (\$2 off drafts, wines by the glass, and wine flights; \$7-\$8 select cocktails; \$1.50-\$12 food menu; \$12 baked brie and wine).

PURPLE CAFE AND WINE BAR

14459 Woodinville Redmond Rd NE, 425-483-7129, Mon-Fri 3-6 pm (daily selection \$3.50 canned beer and \$4.50 bottled beer, \$6.50 glass of wine/\$25 bottle, \$1.50-\$12 food menu).

SIDELINE SPORTS BAR

3720 Factoria Blvd SE, (425) 644-2781, Mon-Fri 4-7 pm (\$4.50 Bud and Bud Light, \$4 wells, wines, and drafts).

SLUGGERS BAR & GRILL

12506 NE 144th St, 425-821-6453, Mon-Fri 3-6 pm (daily food and drink specials).

SPAZZO ITALIAN GRILL & WINE BAR

16499 NE 74th St, (425) 881-4400, Fri-Sat 3:30 pm; Mon-Thu, Sun 3:30 pm (in bar only; \$3 off small plates, specialty drinks, and wines by the glass; \$1 off drafts, bottled beer, and sangria; \$6 off pitchers of sangria).

STAN'S BBQ

59 Front St, 425-392-4551, Daily 4-6 pm (daily food and drink specials).

STONE KARAOKE AND LOUNGE

1020 Bellevue Way NE, 425-454-2709, Mon-Sat 4-7 pm; Sun all day (\$4 wells and drafts, \$5 house wine, \$5-\$9 food specials).

SUITE LOUNGE

10500 NE Eighth St, Ste 125, 425-679-6951, Mon-Fri 3-7 pm; Sat-Sun 4-7 pm (\$5 house wines, half off cocktails, \$4 draft beers, \$4-\$8 small plates).

TUTTA BELLA NEAPOLITAN PIZZERIA

715 NW Gilman Blvd, 425-391-6838, Daily 3-6 pm, 9 pm-close (\$8 craft cocktails, \$6.50 highball cocktails, \$5-\$6 wine pours, \$4.50-\$5 beer, \$6-\$8 antipasti, \$7 9-inch pizzas).

WATERCRESS VIETNAM KITCHEN

89 Kirkland Ave, 425-658-3810, Daily 3-6 pm, 9 pm-close (\$3 off appetizers, \$4 drafts, \$5 wells, \$6 wine, \$8 cocktails).

WILD GINGER

11020 NE Sixth St, 425-495-8889, Mon-Thu 9-10 pm; Fri-Sat 10-11 pm; Daily 3-6 pm (\$3-\$8.50 food, \$7 specialty cocktails, \$5 well drinks and draft beers, \$6 wines).

WILDE ROVER

111 Central Way, 425-822-8940, Fri-Sat 10 pm-11 pm (\$4-\$9 food menu); Daily 3-6 pm (\$1 off drafts, wine, and wells; \$4-\$9 food menu); Mon-Thu, Sun 10 pm-midnight (\$4-\$9 food menu).

WING DOME

232 Central Way, 425-822-9464, Daily 3-6 pm (\$4 drafts and wells, half off select appetizers).

QUEEN ANNE

5 SPOT

1502 Queen Anne Ave N, 283-7768, Mon-Fri 11 am-10 pm (\$4-\$9 food menu); Daily 3-6 pm (\$1 off drafts, wine, and wells; \$4-\$9 food menu); Mon-Thu, Sun 10 pm-midnight (\$4-\$9 food menu).

WILDE ROVER

111 Central Way, 425-822-8940, Fri-Sat 10 pm-11 pm (\$4-\$9 food menu); Daily 3-6 pm (\$1 off drafts, wine, and wells; \$4-\$9 food menu); Mon-Thu, Sun 10 pm-midnight (\$4-\$9 food menu).

WING DOME

232 Central Way, 425-822-9464, Daily 3-6 pm (\$4 drafts and wells, half off select appetizers).

WILDE ROVER

111 Central Way, 425-822-8940, Daily 3-6 pm (\$4-\$9 food menu); Daily 3-6 pm (\$1 off drafts, wine, and wells; \$4-\$9 food menu); Mon-Thu, Sun 10 pm-midnight (\$4-\$9 food menu).

WILLY G'S

1507 Queen Anne Ave N, 352-3773, Daily 4:30-6 pm (\$4 drafts, \$6 select wine and cocktails, \$4-\$6 small plates).

BIG MARIO'S NEW YORK PIZZA

815 Fifth Ave N, Mon-Fri 3-4 pm (\$1 rotating 12 oz. can of beer).

BLUE WATER TACO GRILL

305 Harrison St, Daily 4-6 pm (food and drink specials).

BLUE WATER TACO GRILL
515 Queen Anne N, 352-2407, Daily 4-6 pm (food and drink specials).

BUCKLEY'S ON QUEEN ANNE
232 First Ave W, 691-0232, Mon-Fri 3-6 pm, 10-noon (except game or event nights; \$3 domestics, \$3.50 drafts, \$5 wells, \$4-\$6 food specials).

CHOCOLOPOLIS
1527 Queen Anne Ave N, 282-0776, Thu 5-9 pm (free chocolate samples).

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SKYCITY AT THE SPACE NEEDLE
400 Broad St, 905-2100, Mon-Thu 2:30-5:30 pm through May 26 (drink specials and appetizers).

SOLO BAR & EATERY
200 Roy St, 213-0080, Mon, Sun all day; Sat 4-6 pm (\$2 Rainier, \$3 wells, \$1 off all beer and wine).

SPORT RESTAURANT
140 Fourth Ave N, Suite 130, 404-7767, Mon-Fri 3:30-6:30 pm (\$6-\$8.50 8 inch pizzas, \$3.50-\$8.50 food specials, \$4.35 Coors and Bud Light pints, \$4.70 other pints, \$5 wells, \$5.50-\$6.50 liquor).

STREAMLINE TAVERN
174 Roy St, 283-0519, Daily 4-7 pm (\$3.50 wells, \$3 tall boys, \$4 mimosas and pints).

SULLY'S LOUNGE
1625 Queen Anne Ave N, 283-3900, Daily 4-6 pm (\$2 Rainier tall boy, \$5 wine, \$1 off domestic drafts and wells, \$5-\$11 food menu).

SWEDISH CULTURAL CENTER
1920 Dexter Ave N, 283-1090, Fri noon-11 pm (\$5 draft beer and house wines).

TARGY'S
600 W Crockett St, 352-8882, Daily 4-7 pm (\$2.75 bottles, draft specials, \$4.25 wells).

TAYLOR SHELLFISH FARMS
124 Republican St, 501-4442, Mon-Fri 4-6 pm (\$5 cava, \$6 house Bloody Mary, \$4 Bitburger, \$9 for a half dozen or \$18 for a dozen Shigoku oysters).

TEN MERCER
10 Mercer St, 691-3723, Daily 4:30-6:30 pm (\$2 off all specialty cocktails), 10 pm-midnight (half off all appetizers, \$3 Maritime Old Seattle Lager).

TEN SUSHI
500 Mercer St, 453-3881, Daily 2-5 pm, 8 pm-close (\$3 draft Kirin, \$4 hot sake, \$4 select wines, \$4 wells).

THE TIN LIZZIE LOUNGE
600 Queen Anne Ave N, 282-7407, Daily 4-7 pm (\$1 off bottled and draft beer, \$2 off glasses of wine, \$19 bottle of wine + formaggio petite, \$5-\$9 food menu).

TINI BIGS LOUNGE
100 Denny Way, 284-0931, Daily 4-6 pm (except during Key Arena events: \$6 cocktails and wine, \$4.50 select plates), 10 pm-midnight (except during Key Arena events: half off entire food menu).

TOULOUSE PETIT KITCHEN AND LOUNGE
601 Queen Anne Ave N, 432-9069, Daily 4-6 pm, 10 pm-1 am (\$4-\$10 food menu, \$9 cocktails, \$4.50-\$6 beer, wine specials).

TRIUMPH BAR
114 Republican St, 420-1791, Daily 3-6 pm (\$6 house wine, \$6-\$7 cocktail specials, \$3-\$6 small plates).

T.S. MC HUGH'S
21 Mercer St, 282-1910, Mon-Fri 3-6 pm (\$3 select drafts, \$2.50 Miller Lite draft, \$3.50 wells, \$4 appetizers).

VIA TRIBUNALI
317 W Galer, 264-7768, Daily 5-6 pm, 10 pm-close (\$3 select pints, \$6 wells, \$8 cocktails, \$5 prosecco, \$10 Vino Della Casa half carafe, food specials).

RAINIER VALLEY/ BEACON HILL/MOUNT BAKER/COLUMBIA CITY

BAJA BISTRO
2410 Beacon Ave S, 323-0953, Daily 3-6 pm (\$2 tacos, \$2 off appetizers, \$2 off beers, \$1 off margaritas).

THE BOURBON BAR
4916 Rainier Ave S, 420-8285, Daily 6-8 pm (\$1 off drafts, \$2 off wells).

COLUMBIA CITY ALE HOUSE
4914 Rainier Ave S, 723-5123, Mon-Fri 3-6 pm, 9 pm-close (\$5.50 pints, \$5 wine, discounted small plates).

HUMMINGBIRD SALOON
5041 Rainier Ave S, 349-1731, Daily 4-6 pm (\$3.50 drafts and wells; \$4.50 wine; \$2 off soups, salads, and appetizers).

ISLAND SOUL RESTAURANT
4869 Rainier Ave S, 329-1202, Mon-Fri 4-6 pm; Sat 9-11 pm (select food menu).

LOTTIE'S
4900 Rainier Ave S, 725-0519, Daily 3-6 pm (\$5 wells, \$2.50 domestics, \$5 drafts, \$1 off food and signature cocktails).

ROOKIES SPORTS BAR AND GRILL
3820 S Ferdinand St, 722-0301, Wed 11-midnight, Mon-Tue, Thu-Fri 4-6 pm, 9 pm-midnight (\$4-\$8 snacks, \$4.50 wells, \$4 house wine, \$2.50 tall boy PBRs and Rainiers, \$1 off drafts).

ROYAL ESQUIRE CLUB
5016 Rainier Ave S, 723-2811, Mon-Sat 4-7 pm (\$3 beer, \$1 off other drinks).

SALTED SEA
4915 Rainier Ave S Ste 101, 858-6328, Daily 3-5 pm; Mon-Thu 9-11 pm; Fri-Sat 10 pm-midnight (\$1 oysters, \$4-8 small bites, \$1.25 off draft micros, \$4.75 premium wells, \$.75 select wines, \$8 select cocktails).

THE SPICE ROOM
4909 Rainier Ave S, 725-7090, Daily 3-6 pm (\$6 food plates with drink purchase).

SPINNAKER BAY BREWING
5718 Rainier Ave S, 725-2337, Daily 3-5 pm (\$1 off pints).

TUTTA BELLA NEAPOLITAN PIZZERIA
4918 Rainier Ave S, 721-3501, Daily 3-6 pm, 9 pm-close (\$8 craft cocktails, \$6.50 highball cocktails, \$5-\$6 wine pours, \$4.50-\$5 beer, \$6-\$8 antipasti, \$7 9-inch pizza).

UNION BAR

5609 Rainier Ave S, 258-4377, Daily 4-7 pm (\$1 off drafts, \$1 off wells).

WABI-SABI

4909 Rainier Ave S, 721-0212, Thu 4-6 pm (half off bottles of wine); Fri 8 pm-close; Daily 4-6 pm (\$3.50 drafts; \$4 wells; \$4 chardonnay, pinot grigio, merlot, and house sake; \$3-\$8 sushi rolls; \$3-\$7 small bites).

SODO/GEORGETOWN/ SOUTH PARK

9LB HAMMER

6009 Airport Way S, 762-3373, Mon-Fri 11 am-7 pm (\$1 off draft beer).

BRASS TACKS

6031 Airport Way S, 397-3821, Daily 4-6 pm; Tue all day (\$1 Rainier, \$3 wells, \$4 prosecco, \$5 house wines, \$6 cocktails, food specials).

ELYSIAN FIELDS

542 First Ave S, 382-4498, Mon-Fri 4-6 pm (\$1 off Elysian pints, food menu starting at \$3).

FLYING SQUIRREL

5701 Airport Way S, 397-3540, Mon-Fri 3-6 pm (\$3 draft beers, \$5 wells, \$5 small cheese pizza).

FONDA LA CATRINA

5905 Airport Way S, 767-2787, Daily 3-6 pm (\$1 off drafts, \$1 off wells, \$1 off appetizers).

GEORGETOWN LIQUOR COMPANY

5501 Airport Way S, 763-6764, Mon-Fri 4-7 pm (\$3.50 wells, \$1 off tap beer, \$8 specialty cocktails, \$1.50-\$7 bar pints).

HITCHCOCK DELI GEORGETOWN

6003 12th Ave S, 582-2796, Mon-Fri 3-7 pm (\$4 drafts and \$5 wine).

HUDSON

5000 E Marginal Way S, 767-4777, Mon-Fri 3-6 pm (\$3 High Life pints, \$1 off beer and wells, food specials).

THE INDUSTRY LOUNGE

6601 E Marginal Way S, 762-3453, Daily 3-6 pm (\$2.50 wells and drafts, \$1 off appetizers).

JACK'S BBQ

3924 Airport Way S, 467-4038, Mon-Fri 3-6 pm (\$4 drafts, wells, and margaritas).

JIMMY'S ON FIRST

1046 First Ave S, 204-9700, Daily 3-7 pm, 10 pm-midnight (\$5 domestic drafts, \$6 import drafts, \$5.50 micros, \$6 wells, \$6.50 select cocktails, \$6 house wines, \$2.50-\$7 food items [not available on game days]).

JULES MAES

5919 Airport Way S, 957-7766, Mon-Fri, Sun 3-7 pm (\$2 PBR, \$3 microbrews and wells).

LORETTA'S

8617 14th Ave S, 327-9649, Daily all day (cheap beer).

MACHINE HOUSE BREWERY

5840 Airport Way S, 402-6025, Wed-Fri 3-9 pm; Sat noon-9 pm; Sun noon-6 pm (traditional English style ales brewed on premises).

MARCO POLO

5613 Fourth Ave S, 762-3964, Daily 4-7 pm (\$1 off beers, wells, and wine).

MR. D'S GREEK RESTAURANT & LOUNGE

97 S Lander St, 624-9851, Mon-Fri 3-7 pm (\$0.50 off most drinks, \$5.95 and under select menu).

ORIENT EXPRESS

2943 Fourth Ave S, 682-0683, Mon-Fri 3-7 pm (drink specials).

PYRAMID BREWERY

1201 First Ave S, 682-3377, Mon-Fri 3:30-6:30 pm (except during game days: \$4 pints, \$12 pitchers, \$3-\$6 appetizers).

SCHOONER EXACT BREWPUB

3901 First Ave S, 432-9734, Mon-Fri 3-6 pm (15% off all drafts, food specials).

SLIM'S LAST CHANCE

5606 First Ave S, 762-7900, Daily 4-6 pm (\$1 off drafts, wells, and specialty cocktails, \$4.25 food specials).

SMARTY PANTS

6017 Airport Way S, 762-4777, Mon-Sat 4-7 pm, 10 pm-midnight (\$5 wells, \$1 off drafts, \$2 PBR, \$4 select wine and snacks).

STAR BRASS LOUNGE

5813 Airport Way S, Mon-Fri, Sun 3-7 pm (\$5 tavern burger + Rainier, \$5 well shot + Rainier, \$5 bartender's choice); Sun 8-10 pm (free tavern burger with purchase of alcohol).

STELLAR PIZZA

5513 Airport Way S, 763-1660, Daily 3-6 pm (\$4 micros, \$5 premium wells, select discounted food items).

VIA TRIBUNALI

6009 12th Ave S, 464-2880, Daily 4-6 pm (\$3 pints, \$6 wells, \$10 half carafe of house wine, \$6 food).

ZIPPY'S GIANT BURGERS

5633 Airport Way S, 466-5954, Tue-Sat 3-6 pm (\$3 pints of beer, \$2 Lil' Zips).

UP NORTH

BAR DOJO

8404 Bowdoin Way, 425-967-7267, Mon 4-10 pm; Fri-Sat 10 pm-midnight; Tue-Sun 4-6 pm; Tue-Thu, Sun 9-10 pm (\$3-\$9.50 food menu, \$4 beers on tap and house wines, \$1 off wells).

BLU SARDINA

8862 161st Ave SE, 425-242-0024, Daily 3-6 pm, 9 pm-close (\$5 Peroni, \$6 wine, \$6 wells, \$7-\$10 food specials).

CLUB HOLLYWOOD CASINO

16716 Aurora Ave N, 546-4444, Daily 4-7 pm, 10 pm-1:30 am (food and drink

specials).

DARRELL'S TAVERN

18041 Aurora Ave N, 542-6688, Daily 4-7 pm (discounts on wells, tall boys, and house wine).

INDO CAFE

17354 Aurora Ave N, 361-0699, Daily 4-6 pm (\$3 appetizers).

KIRIBA SUSHI & GRILL

323 N 145th St, 363-2288

THE MAPLE BAR

8929 Roosevelt Way NE, 402-6135, Daily 3-6 pm (\$3 drafts, \$5 house wines, discounted select appetizers and small plates).

PRESERVATION KITCHEN

17121 Bothell Way NE, Daily 2-6 pm (\$3-\$6 food menu, \$0.50 off microbrews, \$2 off all wine pours, \$5 pour house red or white, \$6 wells, \$6 wells, \$6-\$7 select cocktails).

SAFFRON GRILL

2132 Northgate Way, 417-0707, Daily 2-7 pm (\$4.50 tap beers, \$5.50 house wines, \$5 wells, \$5.50-\$7 select cocktails, \$2.25-\$8 food menu).

SIAM BOTHELL

1912 201st Pl, Suite 207, 425-806-8425, Daily 3-6 pm, 9 pm-close (\$3 bottles, \$3.50 drafts, \$5.50-\$7.50 cocktails, \$4.50 wine, \$4 cold sake, \$5 champagne, \$5.75 food menu).

STANFORD'S

401 NE Northgate Way # 1106, 834-6277, Mon-Sat 3-6 pm, 9 pm-midnight; Sun 11 am-11 pm (\$3.95 drafts, \$4.95 select wines, \$5.95 select cocktails, \$12.95 pitchers, food specials).

WHAT THE PHO!

1317 228th St SE, Unit 207, 425-485-7700, Daily 9 pm-close, 3-6 pm (\$2 off wells, drafts, specialty drinks, and appetizers).

UNIVERSITY DISTRICT/ RAVENNA/SAND POINT

AGUA VERDE CAFE AND PADDLE CLUB

1303 NE Boat St, 545-8570, Daily 4-6 pm (\$6.50 margaritas, \$4.50 bottles of beer, \$4.50 drafts, \$6 wine, \$1 off tequila, \$2-\$6 food specials).

ATLANTIC CROSSING

6508 Roosevelt Way NE, 729-6266, Mon-Fri 3-6 pm, 11 pm-1 am (happy hour food menu).

BAI PAI THAI

2316 NE 65th St Ste 101, 527-4800, Mon-Tue 4 pm-close; Wed-Thur 4-7 pm; Sun 4-7 pm (\$4.50-\$4.75 appetizers).

BENGAL TIGER

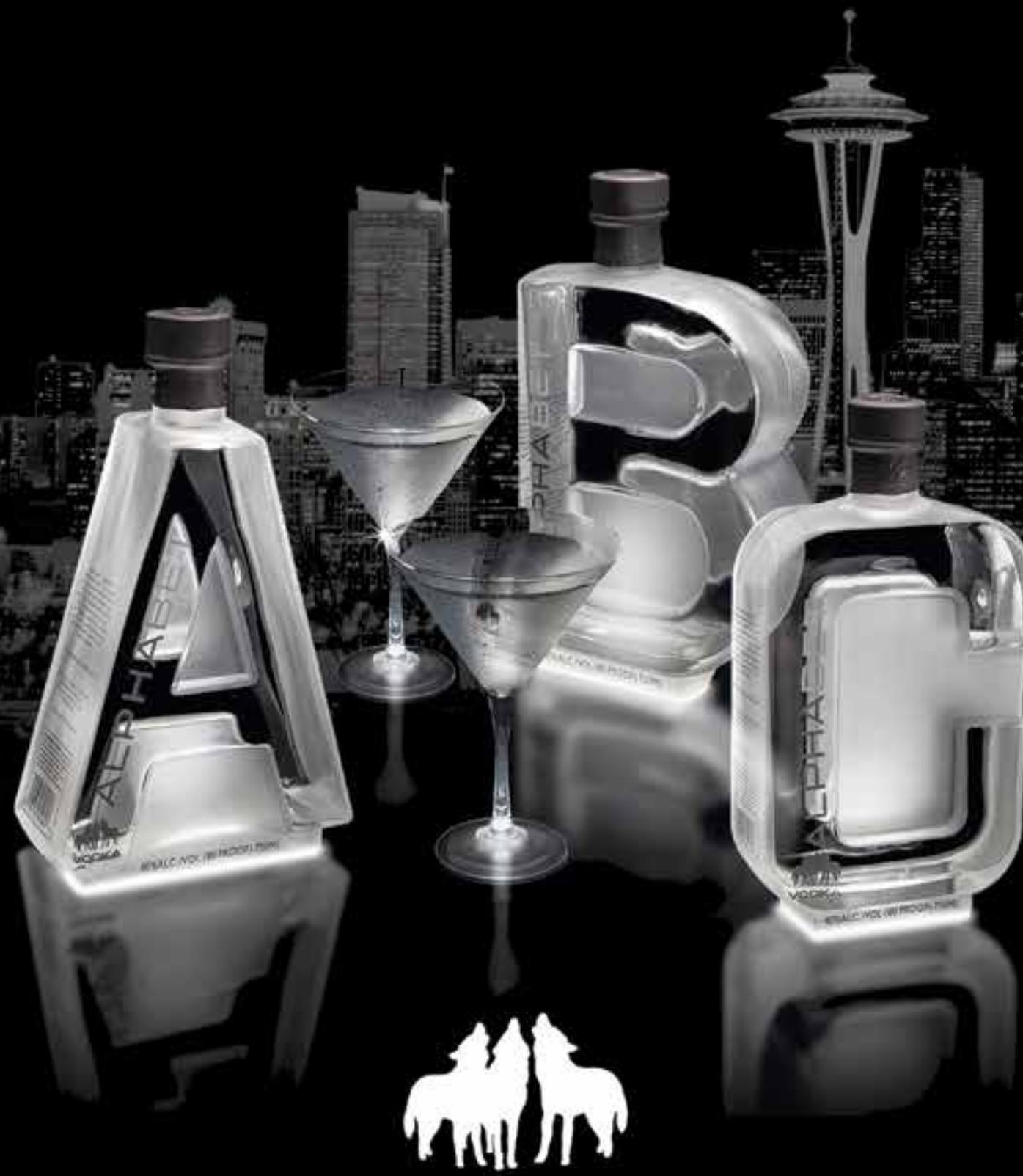
6509 Roosevelt Way NE, 985-0041, Mon-Fri 4-6 pm (\$5 wine, \$4 drafts, \$3-\$5 bottled beer).

BIG TIME BREWERY & ALEHOUSE

4133 University Way NE, 545-4509, Daily 2-5 pm, 10 pm-close (\$1 off select pints, select food menu).

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