

# Happy Hour Menu

Every Day Appetizer Special 3-6PM and 9PM-Close  
Drink Specials All Day (excluding holidays)

## Sweet Potato Fries

Whiskey BBQ & mustard-garlic  
aioli dipping sauces 5 gf

## New England Clam Chowder

Rich cream, red potatoes, tender  
clams 6

## Housemade Potato Chips

w/Bacon & Blue Cheese 6 gf

## Blackened Chicken Mac & Cheese

Smoked Gouda, Monterey Jack &  
cheddar cheese w/bacon 8

## Char-Grilled Cheeseburger\*

Brioche bun, French fries 9

## Pacific Cod & Chips

Artichoke caper tartar sauce 9

## Grilled Teriyaki Tenderloins\*

Spicy pineapple, sticky rice,  
daikon sprouts 9

## Buffalo Chicken Wings

Blue cheese dressing 10 gf

## Country Fried Calamari

Artichoke hearts, mustard-garlic  
aioli, Bloody Mary cocktail sauce 11

## Warm Brie w/Macadamia Nut Crust

Sliced apple, honey, fruit compote,  
balsamic reduction 11 veg

## Oven Roasted Crab & Artichoke Dip

Served with warm bread 12

## Oysters on the Half Shell\*

Fresh mignonette sauce 14 gf

## Simon & Seafort's Classic Sampler\*

Oven Roasted Crab & Artichoke  
Dip, Grilled Teriyaki Tenderloins,  
Scampi Shrimp 25



## something sweet

Vanilla Burnt Cream Caramelized sugar crust 4 gf

# Happy Hour Drinks

**\$4 Rotating Draft Brewed in Alaska**

**\$6**

**Stimson Estate Chardonnay or Red Blend**

**Well Drinks \$7**

## Craft Cocktails \$7

**Basil Gimlet** Gin, fresh lime sour, simple syrup

**Southern Sour** Whiskey, Southern Comfort, fresh lemon & lime sour, Angostura bitters

**Elderflower Greyhound** House-infused grapefruit vodka, Giffard elderflower liqueur, grapefruit & orange juices

**Raspberry Margarita** Tequila, house margarita mix, raspberry puree, fresh lime

**Classic Mojito** Rum, muddled mint, lime, splash of soda

## House Premiums \$9

**Absolut Lime Tonic** Tonic water, fresh squeezed lime

**Bulleit Manhattan** Sweet vermouth, Gran Gala, orange bitters

**Tito's Handmade Cosmo** Bols triple sec, fresh lime

**Captain Morgan's Dark & Stormy** Ginger beer, Angostura bitters, fresh lime

**Sauza Blue Silver Cadillac Margarita** Gran Gala, house margarita mix, fresh lime

Only available in the lounge for guests 21 and over.  
Happy hour items are not available to-go.

## Signature Cocktails

**Lavender Cosmo** | Absolut Mandrin vodka, Giffard Crème de Violette, Cointreau, fresh lime sour, lavender sugar 12

**Supernova** | Grey Goose vodka, strawberry puree, sparkling wine float 13

**Pink Lemonade** | Finlandia Grapefruit vodka, Caravella Limoncello, fresh lemon sour 10

**Cucumber-Ginger Martini** | Tito's Handmade vodka, Domaine de Canton liqueur, fresh lime sour, mint, float of ginger beer 13

**Ultimate Lemon Drop** | Absolut Citron vodka, Caravella Limoncello, fresh lemon sour 12

**Cucumber-Elderflower Smash** | Botanist gin, St. Germain Elderflower liqueur, cucumber, mint 13

**Cask Aged Old Fashioned** | Old Forester bourbon & Solerno Blood Orange liqueur barrel-aged in-house for 30 days, cherry bitters 13

## Tropical & Tiki

**Premium Mai Tai** | Mount Gay Black Barrel and Myers's Dark rums, Gran Gala, fresh lime, orange and pineapple juices, orgeat syrup 12

**Rickhouse Punch** | Jack Daniel's Rye, Aperol, pineapple juice, grenadine, ginger beer, maraschino cherry 12

**Hotel Nacional** | Captain Morgan Spiced rum, Giffard Abricot du Roussillon liqueur, pineapple juice, fresh lime juice, Angostura bitters 11

## Mojitos

**The Original** | Bacardi Superior rum, mint, lime 10

**Pomegranate & Blood Orange** | Mount Gay Black Barrel rum, Solerno Blood Orange liqueur 12

**Sparkling Raspberry** | Cruzan Raspberry rum, raspberry puree, sparkling wine 10

## Classic Cocktails

**Simon & Seafort's Martini** | Reyka vodka or Hendrick's gin, Noilly Prat dry vermouth, choice of Blue Affinee blue cheese stuffed olives or lemon twist 14

**Moscow Mule** | Smirnoff vodka, ginger beer, lime, served in a traditional copper cup 10

**Uptown Manhattan** | Woodford Reserve bourbon, Antica Formula vermouth, Bing cherry 14

**Top Shelf Long Island** | Mount Gay Black Barrel rum, Tito's Handmade vodka, Bombay Sapphire gin, El Jimador tequila, Gran Gala, fresh lemon sour, splash of Coke 12

**Sazerac** | Templeton Rye whiskey, St George Absinthe, bitters, lemon peel 12

**Rob Roy** | Monkey Shoulder scotch, Antica Formula vermouth, Luxardo Maraschino liqueur, Bing cherry 13

**Scratch Margarita** | El Jimador 100% agave tequila, housemade margarita mix, lime 10

**Cadillac Scratch Margarita** | Milagro Silver 100% agave tequila, Cointreau, housemade margarita mix 13

**Smoky Margarita** | Herradura Reposado, fresh lemon juice, honey & ginger syrups, smoked sea salt rim 13

## Simply Botanical

*Ketel One Botanical vodkas distilled with natural fruit essences. Real ingredients with no sugar, no artificial sweeteners and no artificial flavors; light in calories and no carbs*

**Grapefruit Spritz** | Ketel One Botanical Grapefruit & Rose vodka, Aperol, Giffard Crème de Pamplemousse rose liqueur, fresh lemon juice, orange bitters, prosecco 13

**Cucumber Spritz** | Ketel One Botanical Cucumber & Mint vodka, Noilly Prat dry vermouth, fresh lime sour, splash of soda 13

**Peach Bellini Spritz** | Ketel One Botanical Peach & Orange Blossom vodka, Giffard Crème de Pêche de vigne liqueur, fresh lemon juice, honey syrup, Riesling, splash of soda 13

# Wine by the Glass

<b>Sparkling</b>	<b>6oz</b>
<b>Prosecco</b> Valdo DOC IT	11
<b>Sparkling</b> Roederer Estate Brut Anderson Valley CA	14
<b>Sparkling</b> Schramsberg Mirabelle Brut Rosé CA	16
 <b>Rose/White</b>	
<b>Rosé</b> VillaViva Côtes de Thau FR	10
<b>Rosé</b> Edna Valley Vineyard CA	12
<b>Moscato</b> Ménage à Trois CA	8
<b>Dry Riesling</b> Chateau Ste Michelle Columbia Valley WA	8
<b>Picpoul de Pinet</b> Jadix Languedoc Roussillon FR	9
<b>Pinot Gris</b> Peter Yealands Marlborough NZ	11
<b>Pinot Grigio</b> Alta Luna Dolomite Alps IT	9
<b>Sauvignon Blanc</b> Villa Maria Marlborough NZ	10
<b>Sauvignon Blanc</b> Matanzas Creek Winery Sonoma CA	12
<b>Chardonnay</b> Simon & Seafort's House White Santa Ema CH	9
<b>Chardonnay</b> Chateau Ste Michelle Columbia Valley WA	10
<b>Chardonnay</b> La Crema Sonoma Coast CA	12
<b>Chardonnay</b> Sonoma-Cutrer Russian River Ranches CA	15
 <b>Red</b>	
<b>Pinot Noir</b> Nielson Santa Barbara County CA	12
<b>Pinot Noir</b> Erath Resplendent OR	14
<b>Pinot Noir</b> Acacia Vineyards Carneros CA	16
<b>Merlot</b> Drumheller Columbia Valley WA	9
<b>Merlot</b> Rodney Strong Sonoma CA	11
<b>Malbec</b> Bodegas CARO Aruma Mendoza ARG	10
<b>Zinfandel</b> Edmeades Mendocino CA	10
<b>Red Blend</b> Fonseca Periquita Reserva POR	11
<b>Red</b> Seven Falls Cellars "Rapids Red" Wahluke Slope WA	9
<b>Cabernet Sauvignon</b> Simon & Seafort's House Red Avalon CA	9
<b>Cabernet Sauvignon</b> Los Vascos Colchagua CH	10
<b>Cabernet Sauvignon</b> Joel Gott 815 CA	12
<b>Cabernet Sauvignon</b> Penfolds Max's S AUS	14
<b>Cabernet Sauvignon</b> Arrowood Sonoma CA	16

# Beer

## Draft

<b>Alaskan White</b> (ABV 5.3%), Juneau, AK	6.5
<b>Alaskan Amber</b> (ABV 5.3%), Juneau, AK	6.5
<b>Alaskan Rotating Handle</b> , Juneau, AK	6.5
<b>Midnight Sun Kodiak Brown</b> (ABV 5%), Anchorage, AK	6.5
<b>Broken Tooth IPA</b> (ABV 6.1%), Anchorage, AK	7
<b>Denali Rotating Handle</b> , Talkeetna, AK	7
<b>Elysian Space Dust IPA</b> (ABV 8.2%), Seattle, WA	7.5
<b>Elysian Super Fuzz Blood Orange Pale Ale</b> (ABV 6.4%), Seattle, WA	7
<b>Widmer Hefeweizen</b> (ABV 4.9%), Portland, OR	6.5
<b>Lagunitas IPA</b> (ABV 6.2%), Petaluma, CA	7
<b>Blue Moon Belgian White</b> (ABV 5.4%), Golden, CO	6.5
<b>Coors Light Lager</b> (ABV 4.2%), Golden, CO	5.5
<b>Modelo Especial</b> (ABV 4.4%), Mexico	6
<b>Stella Artois Pilsner</b> (ABV 5.0%), Belgium	6.5
<b>Guinness Stout</b> , (ABV 4.2%), Ireland	7
<b>Simon's Local Rotating Handle</b> Price & Style Vary <i>(Ask your server or bartender for today's selection)</i>	

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### 12<sup>th</sup> St. IPA

In collaboration with Ninkasi Brewing Company, Eugene, OR,  
Simon & Seafort's is proud to present this custom India Pale Ale.

12<sup>th</sup> St. IPA is named after our sister restaurant,

Henry's 12<sup>th</sup> St. Tavern, Portland, OR

ABV 6.4% 7

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## Bottles & Cans

<b>Bud Light Lager</b> , St. Louis, MO	5.5
<b>Michelob ULTRA</b> , St. Louis, MO	5.5
<b>Truly Colima Lime Spiked Seltzer (gf)</b> , Boston, MA	6
<b>Angry Orchard Hard Cider</b> , Cincinnati, OH	6
<b>Corona Extra Lager</b> , Mexico	6
<b>Heineken Lager</b> , Holland	6.5
<b>Beck's Lager Non-Alcoholic</b> , Germany	6

# Bar Menu

## Appetizers

**Oven Roasted Crab and Artichoke Dip** Served with warm bread 17

**Oysters on the Half Shell\*** Fresh mignonette sauce 19 gf

**Country Fried Calamari** Artichoke hearts, mustard-garlic aioli, Bloody Mary cocktail sauce 16

**Ahi Tuna Poke\*** Passion fruit coulis, sweet soy reduction, crisp wonton chips 16

**Alaskan Ceviche\*** Red King crab, halibut, sidestripe shrimp, avocado, lime juice, tequila, crispy tortilla chips 18

**Grilled Teriyaki Tenderloins\*** Spicy pineapple, sticky rice, daikon sprouts, sweet soy glaze 17

**Warm Brie With Macadamia Nut Crust** Orange-blossom honey, sliced apple, balsamic reduction, fruit compote 15 veg

**Buffalo Chicken Wings** Housemade hot sauce and Point Reyes Farmstead blue cheese dressing 13 gf

**Steamed Fresh Clams** White-wine broth, chili flakes, garlic, sourdough bread 17

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### Simon & Seafort's Classic Sampler\*

Oven Roasted Crab & Artichoke Dip,  
Grilled Teriyaki Tenderloins, Scampi Shrimp 39

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# Bar Menu

## Entrees

*All sandwiches come with choice of housemade potato chips or French fries.  
Substitute sweet potato fries for an additional \$2*

**Beer Battered Fish and Chips** Pacific cod fillets, Alaskan Amber beer batter, housemade artichoke caper tartar sauce 19

**Crispy Cod Tacos** Avocado salsa, chipotle-lime sour cream, corn tortillas 17

**Cajun Fettuccine** Chicken, locally made reindeer sausage, Creole seasoning, Cajun-style tomato sauce 25

**Open-Faced Crab Sandwich** Artichokes, tomatoes, parmesan, cheddar on toasted sourdough 17

**Turkey Club** Havarti cheese, fresh avocado, bacon, tomatoes, lettuce, mayo, Dijon mustard on whole wheat 16

**Grilled American Wagyu Salad\*** Mixed greens, red bell peppers, fennel, red radishes, Blue Affinee blue cheese, spiced pecans, balsamic reduction 26

**Char-Grilled Chophouse Burger\*** All-natural hormone free hand-formed patty, smoked truffle mushrooms, aged cheddar, thick bacon, brioche bun 19

- *Gluten-free bun available upon request for an additional \$1 -*

**gf** *Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.*

**veg** *vegetarian. May contain eggs and/or dairy. Please ask your server for details.*

*\*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

*For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more. 100% of this is paid directly to the service staff of our guests.*



# Libations

## Cognac

Courvoisier VS  
Rémy Martin VSOP  
Hennessy VS  
Hennessy XO

## Port

Graham's Six Grapes  
Graham's 10 Yr Tawny  
Graham's 20 Yr Tawny  
Graham's 30 Yr Tawny

## Single Malt Scotch

### Highlands malts

The Balvenie DoubleWood  
Glenfiddich 12 Yr  
The Glenlivet 12 Yr  
The Glenlivet 18 Yr  
Glenmorangie 10 Yr  
The Macallan 12 Yr  
The Macallan 18 Yr  
Oban 14 Yr

### Islay malts

Lagavulin  
Laphroaig 10 Yr

## Scotch Blends

Chivas Regal 12 Yr  
Cutty Sark  
Dewar's White Label  
Johnnie Walker Black  
Johnnie Walker Blue  
Monkey Shoulder

## Whiskey

Bushmills  
Canadian Club  
Crown Royal  
Gentleman Jack  
Jack Daniel's  
Jack Daniel's Single-Barrel Proof  
Jameson  
Jameson Select Reserve  
Black Barrel  
Bulleit Rye  
Jack Daniel's Rye  
Templeton Rye  
Woodford Reserve Rye

## Bourbon

Baker's  
Basil Hayden's  
Booker's  
Buffalo Trace  
Bulleit  
Knob Creek  
Maker's Mark  
Old Forester  
Wild Turkey 101  
Woodford Reserve

## Gin

Beefeater  
Bombay  
Bombay Sapphire  
Botanist  
Hendrick's  
Tanqueray  
Tanqueray No. TEN

# Libations

## Vodka

Absolut | Citron | Lime  
Mandrin | Peppar  
Chopin  
Finlandia Grapefruit  
Grey Goose  
Grey Goose La Vanille  
Ketel One  
Ketel One Citroen  
Ketel One Botanicals  
Grapefruit & Rose  
Cucumber & Mint  
Peach & Orange Blossom  
Reyka  
Smirnoff  
Stolichnaya  
Tito's Handmade

## Rum

Bacardi Añejo Cuatro  
Bacardi Superior  
Captain Morgan Spiced  
Cruzan Hurricane  
Cruzan Raspberry rum  
Mount Gay Black Barrel  
Mount Gay Eclipse  
Myers's Original Dark

## Tequila

Cazadores Reposado  
Don Julio Silver  
Don Julio Añejo  
El Jimador Silver  
Herradura Silver  
Herradura Reposado  
Herradura Añejo  
Milagro Silver  
Patrón Silver  
Sauza Blue Silver

## Cordials & Liqueurs

Antica Formula Vermouth  
Aperol  
Baileys Irish Cream  
Bols Peach  
Bols Triple Sec  
Campari  
Caravella Limoncello  
Chambord  
Cointreau  
Disaronno Amaretto  
Domaine de Canton  
Drambuie  
Fernet-Branca  
Frangelico  
Galliano  
Giffard Abricot du Roussillon  
Giffard Crème de Pamplemousse  
rose  
Giffard Crème de Pêche de vigne  
Giffard Crème de Violette  
Giffard Elderflower  
Godiva Chocolate  
Gran Gala  
Grand Marnier  
Jack Daniel's Honey  
Jägermeister  
Kahlúa  
Lillet Blanc  
Luxardo Maraschino Liqueur  
Noilly Prat Dry Vermouth  
Patrón Citrónge  
Solerno Blood Orange  
Southern Comfort  
St. Germain  
Tia Maria Coffee  
Tuaca