

6

SIX • SEVEN

Restaurant & Lounge

7

EDGE HAPPY HOUR

Sunday - Thursday 3 - 6 PM

SNACKS \$5

Caesar Salad

with Rock Shrimp or Chicken \$8

Halibut Fish & Chips

Wagyu Kobe-Style Hamburger

Mac & Cheese

COCKTAILS \$6

Pomegranate Cosmo

Ciroc Vodka, Cointreau,

Pomegranate Juice and Lime

Mai Tai One On

Myers and Appleton Rum, Amaretto, Cointreau,

Orange Juice

Gingerita

Herradura Silver Tequila, Cointreau, Lime Juice and

Ginger Infusion

Homemade Pineapple Infusion Martini

Vodka Infused with fresh Pineapple

Brand New Old Fashion

Maker's Mark Bourbon, Lemon Juice, Ginger Ale

DRAUGHT BEER \$3.75

DAILY WINE SPECIAL \$6.00

SNACKS

Ahi Tuna Roll	7.95
<i>Sashimi rice paper roll, creamy ginger, chili oil</i>	
Crispy Crab Cakes	13.95
<i>Avocado salad</i>	
Wagyu Kobe-Style Hamburger	12.95
Mac & Cheese - The Real Deal	9.95
<i>With chicken or rock shrimp 13.95</i>	
Chef's Cheese Platter	12.00
<i>Petit Basque, Tomme de Savoie, Le Maitre de Seguin</i>	
Little Maine Lobster Brioche Rolls	13.95
<i>Tarragon aioli</i>	
Fried Calamari	8.95
<i>Lemon aioli, chili sauce</i>	
Salumi Bruschetta	7.95
<i>Seattle's Salumi cured meat, olives, pecorino</i>	
Spicy Beef Skewers	10.95
<i>Chimi Chiri, blistered spicy tomato, paprika</i>	
Caesar Salad	9.95
<i>With Rock Shrimp or Chicken 13.95</i>	
Halibut Fish & Chips	11.95
<i>Tartar sauce</i>	
Wood Roasted Prawns	17.95
<i>Roasted tomato, garlic, basil oil</i>	

Consuming Raw or Undercooked Meats, Poultry, Seafood,
Shellfish or Eggs May Increase Your Risk Of Foodborne Illness,
Especially If You Have Certain Medical Conditions.

SUNNY TIME COCKTAILS

Gingerita 11

*Heradura Silver Tequila, Cointreau,
Lime Juice and Ginger Infusion*

Kentucky Mint Julep 10

*Maker's Mark Bourbon, Mint Syrup,
Splash of Lime*

Pomegranate Cosmo 12

*Ciroc Vodka, Cointreau, Pomegranate Juice,
and Lime*

Homemade Tonic with Gin 11

*House Made Tonic Water with REAL Quinine Powder
and Junipero Gin*

Perfect Planter's Punch 11

Myer's Dark Rum, Pineapple and Lime Juice, Soda, Rocks

Mai Tai One On 12

*Myers and Appleton Rum, Amaretto,
Cointreau, Orange Juice*

Italian-American Bellini 10

Peach Puree, Prosecco, Lemon

Burgundy Mojito 12

*Bacardi Light Rum, Lime, Mint
and a splash of Pinot Noir*

Cool-Cumber 12

*Hanger One Kaffir Lime Vodka, Junmai Ginjo Sake,
Cucumber and Lime Juice*

Brand New Old Fashion 12

Marker's Mark Bourbon, Lemon Juice, Ginger Ale

WINES BY THE GLASS

WHITES

Adami, Prosecco, Garbel 13	It	10
Taittinger, Brut, La Francaise	Fr	20
Martinborough, Sauvignon Blanc	Nz	11
Nigl, Gruner Veltliner	Austria	11
Edna Valley, Chardonnay	Ca	9.5
Esparao, Blanco Reserva	Portugal	9
Black Chook, VMR	Australia	10
W. Fevre, <i>Champ Royaux</i> Chablis	Fr	14
Pala, <i>Crabilis</i> Vermentino	Sardegna	9
Sokol Blosser, Evolution	Or	10
Syncline Rose	WA	9

REDS

Rioja Vega, Reserva	Spain	12
Brandborg, Pinot Noir	Or	13
Hanenhof, Shiraz	Australia	11
Argiano, Cab/Sangiovese/Syrah	It	14
Crios, Malbec	Argentina	10
Sagelands, Merlot	Wa	9
Olivares Monastrell (Mourvedre)	Spain	8
Amavi, Cabernet Sauvignon	Wa	14
Robert Karl, Claret	Wa	14

DRAUGHT BEER

5.25 per pint

Stella Artois

Manny's Pale Ale

Mac & Jack African Amber Ale

Widmer Hefeweizen

Sierra Nevada Summer Ale

Seasonal Feature

BOTTLED BEER

Heineken	4.50
Hoegaarden White	5.50
Trumer Pils	6.00
Budweiser	4.50
Bud Light	4.50
Amstel Light	4.50
Corona	4.50
Guinness	6.00
Kaliber N/A	4.50