


# BA BAKED ALASKA

## HAPPY HOUR FROM 4 TO 6PM DAILY!




ALL LOUNGE MENU ITEMS INDICATED BY THE FOLLOWING SYMBOL:  MAY BE ENJOYED AT HALF PRICE DURING HAPPY HOUR.

- MUST BE 21 YEARS OF AGE OR OLDER TO ENJOY HAPPY HOUR DISCOUNTS.
- DISCOUNTS MAY ONLY BE ENJOYED WITH A MINIMUM DRINK PURCHASE.
- DISCOUNTED FOOD MAY ONLY BE ENJOYED IN OUR LOUNGE AND IS NOT FOR TAKE-OUT.
- NO SUBSTITUTIONS PLEASE.


## LOUNGE MENU

### TACOS




All tacos filled with marinated cabbage, avocado mousse and pico de gallo. Choose from:


- **Blackened Alaskan cod.** 10 
- **Pan-fried oysters.** 12 
- **Grilled pork belly.** 12 

**The grilled Astoria sandwich.** Hand-tossed grilled flatbread stuffed with roasted wild salmon, cream cheese, capers and scallions. 12



**Tempura battered Alaskan cod.** Rice flour tempura battered Alaskan cod, served with house-made caper tarter sauce and fresh lemon. 10 

### WILLAPA BAY OYSTERS

- **Pan Fried** on a bed of marinated cabbage with caper tarter and vodka cocktail sauce. 12 
- **In a shot glass** with cocktail sauce and vodka or tequila. 14 
- **On the half shell** with a pink peppercorn mignonette. 12 

**Northwest wings** tossed in a Fort George Brewery stout barbecue sauce. *Ask your bartender to have them made spicy.* 9 

### BURGERS

- **The Column burger.** One third pound natural beef topped with smoked gouda and roasted jalapeno relish. On a house-baked bun with romaine and vine-ripened tomato. 9 
- **The Denali burger.** One third pound natural beef topped with caramelized sweet onions and Rogue blue cheese. On a house-baked bun with romaine and vine-ripened tomato. 9 

**Dungeness crab and avocado quesadilla** served with house-made pico de gallo and chili aioli. 12

# BA BAKED ALASKA

## HAPPY HOUR FROM 4 TO 6PM DAILY!


- **HAPPY HOUR DRAFT BEER.** 3
- **HAPPY HOUR WELL DRINKS.** 3
- **HAPPY HOUR WINE. TWO DOLLARS OFF REGULAR PRICED GLASS POUR WINE.**

## LOUNGE MENU

### HAND TOSSED SOURDOUGH PIZZA


- **Margherita.** House made pomodoro sauce with fresh mozzarella and basil. 12
- **Sopressata.** Cured pork, house-made pomodoro sauce, crushed red chili flake and fresh mozzarella. 14
- **Garlic Chicken.** Olive oil, garlic, Chef Daddy salt, goat cheese and aged jack. 14
- **Chef's Mercy.** Leave it up to the Chef. 14

### SIDES AND SNACKS


**Hand-cut yam fries** tossed with smoked gouda and Chef Daddy fry salt. Served with chili aioli. 6 


**Fresh-cut Yukon gold fries** tossed with Chef Daddy fry salt and served with curry mayo. 5 

**Sweet and spicy hazelnuts.** 5

**Arancini.** Breaded risotto stuffed with fresh mozzarella and deep fried. Served in our house-made pomodoro sauce. 6 

### SALADS AND SUCH

**Mixed baby field greens** with pears, sweet and spicy hazelnuts and a Rogue blue cheese buttermilk dressing. 8 

**Whole leaf romaine heart Caesar salad** served with garlic focaccia crostini and shaved aged jack cheese. 8 

**Seasonal vegetable plate.** An assortment of roasted, grilled or sautéed seasonal vegetables, served with hummus and focaccia toast. 8

JOIN US FOR TRIVIA, EVERY FRIDAY NIGHT AT 7PM

### TRAVEL AROUND OUR NEW WINE LIST

**Brave. Obscure. Elegant. Romantic.**

Sip your way around the world from the comfort of your table. Dare to explore the adventurous flavors and seductive notes. Let your palate transport you to places uncharted. 50 wines. 25 dollars each.

