



# HAPPY HOUR

Monday to Friday 3-6

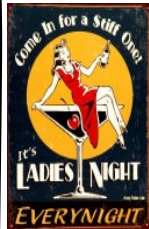
## SNACKS



- Chips and Salsa \$2.50
- Garlic French Fries \$2.50
- Cheesy Garlic Fries \$2.50
- Sweet Potato Fries \$3.50
- Toasted Pesto Bread \$3.50
- Hot Wings \$3.50
- Red Onion Rings \$3.50
- Whistle Stop Nacho \$4.50

Add Grilled Chicken \$2.50/Sour Cream \$1/Guacamole \$1

Mediterranean Platter \$4.50



## DRINKS

It's all just \$3.50

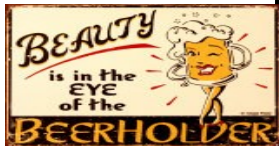
- ~ Well Drinks ~
- ~ House Wines ~
- ~ Domestic Micros ~

### We Feature These Fine Liquors in our Well:

- Skyy Vodka ~ Jim Beam Bourbon
- Seagram's 7 ~ Beefeater Gin~
- Dewar's Scotch ~ Sauza Gold Tequila
- Korbel Brandy ~ Bacardi Light Rum

### We Feature These Fine Washington House Wines:

- Duck Pond
- Chardonnay
- Cabernet
- Merlot



## MARTINIS

### Lemon~Basil~Mint Martini

Skyy Vodka muddled with fresh lemon, basil and mint. Served up with a sugared rim. \$8

### Cosmopolitan

A hefty jigger of Skyy vodka, muddled limes, Triple Sec and a splash of Cranberry Juice. \$7

### Lemon Drop

Skyy Vodka and fresh pressed lemon juice muddled with a touch of sugar. Served in a sugar rimmed martini glass. \$7

### Manhattan

A double dose of Jim beam, a touch of sweet vermouth, garnished with a cherry. \$7

### Classic Gin Martini

Choose from *Beefeater, Tanqueray, Bombay Sapphire, or Hendrick's.* (price will vary)

### Vodka Martini

Choose from *Skyy, Absolut, Dry Fly, Ketel One, Belvedere, or Greygoose.* (price will vary)

## FALL QUENCHERS

The Whistle Stop proudly hand squeezes our orange, lemon, lime and grapefruit juices for our cocktails!



### Washington Apple Martini

Crown Royal, Apple Pucker Liqueur and a splash of cranberry. ~7.50

### Toasted Almond

Amaretto, Kahlua, and Cream over ice.~7

### Coffee Nudge

Kahlua, Dark Crème de Cacao, Korbel Brandy and rich Black Swan Coffee, topped with Whipped Cream. ~7

### B53 Coffee

Frangelico, Kahlua, and Baileys blended with coffee and whipped cream.~6.50



## WINE



### Red

Ask your server for our *Rotating Red's* by the Glass

- Merlot, Duck Pond, WA \$5.50/ \$22
- Cabernet, Duck Pond, WA \$5.50/ \$22
- Cabernet, 14 Hands, WA \$6.50/ \$26

### White

Ask your server for our *Rotating White's* by the Glass

- Chardonnay, Duck Pond WA \$5.50/ \$22
- Chardonnay, Evil, AUS \$6.50/ \$26
- Pinot Grigio, Stella, It \$6.50/ \$26
- Riesling, Barnard Griffin, WA \$5.50/ \$22
- Fume Blanc, Barnard Griffin, WA \$5.50/ \$22

### Dessert

- Tawny Port, Ramos Pinto, Portugal \$5.50
- Sparkling Pinot Noir, Domaine St Michell \$6.00/\$24



## BOTTLED BEER

- Amstel Light, Holland \$3.50
- Ayinger Ur-Weiss, Germany \$7.75
- Aventinus, Germany \$7.75
- Chimay, White, Belgium \$8.50
- Franciskaner Hefeweizen, Ger. \$6.99
- Orval Trappist, Belgium \$8.50
- Pilsner Urquell, Czechoslovakia \$3.50
- Sam Smith Oatmeal Stout \$7.79
- Sam Smith Taddy Porter \$7.79
- Trappistes Rochefort 8 \$8.59
- Westmalle Dubbel \$7.59
- Westmalle Tripel \$7.99
- Foster, Lager, Australia \$3.50
- Heineken, Holland \$3.50
- Red Stripe, Jamaica \$3.50
- Pabst Blue Ribbon, United States \$2.50
- Kaliber, Non Alcoholic \$3