

HAPPY HOUR FOOD

3pm-6pm & 9pm-close

1 drink minimum with happy hour, per person.

Add fries to anything for a buck.

SPICY MAC BALLS

Crispy panko coated habanero mac and cheese fried to golden brown. 6.99

KALUA PORK MAC & CHEESE

Gobetti pasta in sharp white cheddar sauce with crispy bacon bits, bread crumbs and smoky Kalua pork. 8.99

CRAB DIP

Creamy warm dip made with Oregon bay shrimp, sweet red crab, roasted Fresno chilies, Parmesan cheese and artichoke hearts. Served with grilled Wild Wheat baguette. 9.99

CRAB CAKES (2)

Sweet red crab cakes pan-fried golden brown served with artichoke remoulade. 9.99

BONELESS WING BASKET

Boneless wings in your choice of buffalo or bourbon mustard sauce. Served with fries, celery and ranch. 7.99

CAESAR*

Chopped hearts of romaine topped with shaved Parmesan and croutons in creamy homemade Caesar dressing. 6.49

Add grilled salmon for \$5 or grilled chicken for 3.49

JOSPER CHOP CHOP

Crisp ribbon-cut romaine lettuce, chopped Jospo smoked chicken breast, bacon, blue cheese crumbles, grape tomatoes, cucumbers and herbs tossed in buttermilk herb dressing. 9.99

BUFFALO CAULIFLOWER

Flash fried cauliflower tossed in garlic buffalo sauce, drizzled with creamy buttermilk herb dressing and topped with blue cheese crumbles. 7.99

SWEET POTATO FRIES

Served with ranch. 4.49

HUMMUS

Homemade garlic hummus topped with roasted red pepper relish and olive oil. Served with warm pita and cool cucumber slices. 6.99

CHICKEN NACHOS

Homemade tortilla chips topped with white cheddar habanero cheese sauce, rojo chicken, pico de gallo, jalapeños, and sour cream. 8.99

Add avocado for 1.50

CHEESEBURGER & FRIES

Kobe beef patty, cheddar cheese, LTOP and chipotle mayo on a local, organic bun. Sub a garden burger no charge. 8.99

GRILLED CHICKEN SANDWICH & FRIES

Grilled marinated chicken breast, Swiss, LTO and chipotle mayo on Wild Wheat baguette. 8.99

ROJO CHICKEN TACOS (2)

Red chili marinated grilled chicken, chipotle lime crema, cabbage, cilantro, pickled onion, and queso fresco on corn tortillas. Served with homemade chips and salsa. 8.99



Buffalo Cauliflower



Hummus



Spicy Mac Balls

Neighborhood Grills

your neighborhood bar and grill

HAPPY HOUR DRINKS

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DRAFT BEER **\$1 OFF**

Pyramid Hefeweizen (Seattle, WA)

Ninkasi Brewing (Eugene, OR)

Alaskan Brewing (Juneau, AK)

Fremont Brewing (Seattle, WA)

Reuben's Brews (Seattle, WA)

Bale Breaker Brewing (Yakima, WA)

Boundary Bay (Bellingham, WA)

Mac & Jack's African Amber (Redmond, WA)

Georgetown Brewing (Seattle, WA)

Coors Light (US)

Rotating Cider

Rotating IPA

\$3.5 Rainier Tall Boys

SPECIALTY COCKTAILS **6.99**

HIBISCUS COOLER

Blueberry Hibiscus Rishi Tea infused vodka, lemonade and soda with a squeeze of lime.

RASPBERRY MULE

Absolut Raspberry, Gosling's ginger beer and raspberry purée served in a copper mug.

GREENLAKE MARGARITA

Sauza Gold Tequila, triple sec, fresh margarita mix served on the rocks with house-made cilantro-lime salt.

PREMIUM WELLS **5.99**

Pearl Vodka

Seagram's Gin

Jim Beam Bourbon

Sauza Gold Tequila

Cruzan Light Rum

MAKE IT A DOUBLE - 3.5

WINE **5.99**

House Red / House White / Brut Sparkling White / Brut Rose



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