



Scott's

— BAR & GRILL —

HAPPY HOUR

{ Everyday 3:00-6:00 pm and 9:00 pm-close }

◆ APPETIZERS ◆

— \$5.95 —

Cod Sliders
Chicken Tacos

— \$6.95 —

Gorgonzola Fries
Scott's Fried Mozz
Fiesta Calamari

— \$7.95 —

Crispy Chicken Quesadilla
Buffalo Chicken Wings

— \$8.95 —

Hot Crab & Artichoke Dip
Seared Teriyaki Beef Tidbits
Prime Rib Sliders*

DRINKS

— \$4.00 —

Draft Beers

— \$5.95 —

Well Drinks

House Chardonnay
House Red Blend
Scratch Margarita
Classic Mojito

◆ BEER ◆

DRAFT

Mac and Jack's Amber ABV 5.2%	Redmond WA	5.75
Manny's Pale Ale ABV 5.4%	Seattle WA	5.75
Elysian Brewery Rotating Handle	Seattle WA	6.25
Widmer Hefeweizen ABV 5.7%	Portland OR	5.75
Ninkasi Total Domination IPA ABV 6.7%	Eugene OR	6.25
Deschutes Rotating Handle	Bend OR	6.25
Kona Longboard Lager ABV 4.6%	Kona HI	5.75
Dogfish Head 90 Min IPA ABV 9% (served as a 10 oz. pour in a snifter)	Milton DE	6.50
Coors Light ABV 4.2%	Golden CO	4.75
Blue Moon Belgian White ABV 5.75%	Golden CO	5.75
Lagunitas IPA ABV 6.2%	Petaluma CA	6.25

Scott's Local Rotating Handle - Price & Style Vary
(Ask your server or bartender about today's selection)

BOTTLED

Elysian Men's Room Red Ale	Seattle WA	5.50
Omission gf	Portland OR	6.00
Deschutes Black Butte Porter	Bend OR	5.75
Rogue Hazelnut Brown Nectar Ale	Newport OR	5.75
O'Doul's Amber Non-Alcoholic	St. Louis MO	5.00
Bud Light	St. Louis MO	5.50
Corona Extra/Corona Light	Mexico	5.50
Strong Bow Hard Cider gf	Belgium	5.50
Amstel Light	Holland	6.00
Heineken	Holland	6.25
Stella Artois	Belgium	6.25
Guinness Stout	Ireland	6.00
Beck's Non-Alcoholic	Germany	5.50

BARTENDER'S MIX

Scratch Margarita El Jimador tequila, triple sec, fresh lime juice, almond syrup 8.95

Long Island Iced Tea Classic blend of rum, vodka, gin, tequila, Cointreau, fresh sweet and sour, float of cola 7.95

Mai Tai Bacardi Limón rum, orange and pineapple juices, Orange Curaçao, float of Myers's Dark rum 7.95

Dark & Stormy Mount Gay Eclipse rum, housemade ginger beer, fresh lime 7.95

Habañero Peach Margarita El Jimador Blanco tequila, habañero syrup, fresh sweet and sour, peach shrub, rosemary 9.50

Moscow Mule Smirnoff vodka, ginger beer and fresh lime 8.25

Manhattan Woodford Reserve, Antica Formula vermouth, Bing cherry 12.95

Rob Roy Cutty Sark Prohibition, Antica Formula vermouth, Luxardo Maraschino liqueur, Bing cherry 10.95

Pink Lemonade Finlandia Grapefruit vodka, Caravella Limoncello, fresh lemon sour 8.95

◆ Cask Aged Old Fashioned ◆

Old Forester bourbon & Solerno Blood Orange liqueur barrel-aged in-house for 30 days, cherry bitters 11.95

SHAKEN UP ↑

Lavender Cosmo Absolut Mandrin vodka, Giffard Crème de Violette, Cointreau, fresh lime sour, lavender sugar 8.95

Jasmine Martini Botanist gin, Campari, Gran Gala, lemon bitters, lemon peel 9.95

Pomegranate Martini Ketel One Citroen vodka, pomegranate, fresh lime sour 9.50

Raspberry Cosmo Stoli Razberi vodka, cranberry juice and fresh lime sour, served up 8.25

Lemon Drop Martini Absolut Citron vodka, Caravella Limoncello, fresh lemon sour 7.95

Absolut Cosmo Absolut Citron vodka, Cointreau, lime juice and a splash of cranberry juice 7.95

MOJITOS

All our mojitos feature premium Caribbean rum, Monin fruit purée or fruit juice and fresh mint

The Classic Bacardi Superior rum from Puerto Rico, fresh lime sour, soda 7.95

Tropical Fruit Bacardi Rock Coconut rum from Puerto Rico, pineapple juice, passion fruit purée 8.95

Strawberry Habañero Captain Morgan Spiced rum from the Virgin Islands, strawberry purée, habañero syrup 8.95

Sparkling Raspberry Cruzan Raspberry rum from St. Croix, sparkling wine 9.50


Pomegranate & Blood Orange Mount Gay Black Barrel rum from Barbados, Solerno Blood Orange liqueur 9.95

APPETIZERS


Hot Crab & Artichoke Dip Sweet onion, parmesan, rosemary focaccia bread 14.95

Fiesta Calamari Red and yellow corn tortilla strips, black bean salsa, chipotle aioli 12.95

Seared Teriyaki Beef Tidbits*
Pickled ginger, sushi rice 11.95

Scott's Fried Mozz Hand-breaded mozzarella served with Scott's original marinara sauce 7.95 

Gorgonzola Waffle Fries Creamy Gorgonzola sauce, bacon, Gorgonzola crumbles 11.95

Tipsy Clams Simmered with garlic, red chilies, butter and white wine. Topped with Roma tomatoes and zesty gremolata 13.95 

Crispy Chicken Quesadilla Seared Cajun seasoned chicken, cheddar, pepper jack, housemade guacamole, black bean salsa, chipotle ranch 11.95

Buffalo Chicken Wings Louisiana hot sauce, blue cheese dressing 11.95

Coconut Prawns Served with deep fried pineapple, horseradish-marmalade dipping sauce 10.95

◆ Scott's Appetizer Trio ◆

Hot Crab & Artichoke Dip, Seared Teriyaki Beef Tidbits, Coconut Prawns 29.95

◆ SOUPS ◆

Daily Soup

Made fresh daily Cup 5.50 | Bowl 6.95



French Onion Soup

Croutons, Swiss and aged parmesan cheeses
Bowl 8.95

◆ SALADS ◆

The Broadway Pea Salad Water chestnuts, onions, bacon, creamy pepper dressing 6.95 

Scott's House Salad Romaine greens, fresh vegetables, choice of dressing 6.95 

Point Reyes Farmstead Blue Cheese Salad Romaine greens, toasted slivered almonds, chopped hard cooked eggs, blue cheese crumbles 7.95  

Chop Chop Salad Crisp greens, salami, turkey, cheese, garbanzo beans, tomatoes, basil, balsamic dressing half 8.95 | full 15.95

Classic Caesar Salad Romaine lettuce, aged parmesan, housemade garlic croutons half 7.95 | full with Grilled Chicken 15.95 | full with Blackened Columbia River Steelhead 18.95

Grilled Steak Salad* Chopped romaine tossed in blue cheese dressing, caramelized onions, bacon, blue cheese crumbles, chopped tomatoes 18.95

Grilled Chicken Cobb Salad Crisp romaine, oil & vinegar, bacon, crumbled blue cheese, avocado, artichoke hearts, cherry tomatoes, hard cooked egg. Served with a side of ranch dressing 16.95

Maple Chicken Salad Baby greens, romaine, sliced pear, candied toasted pecans, maple vinaigrette, warm pecan-crusted Point Reyes Farmstead blue cheese wedge 17.95

Three Salad Sampler The Broadway Pea, Chop Chop and your choice of Caesar or Point Reyes Farmstead Blue Cheese salad 15.95

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

BURGERS


Classic Cheeseburger*

Ground chuck patty, cheddar, shredded lettuce, sliced tomato, red onion, brioche bun 13.95
(add bacon 1)

Ancho Chipotle Burger*

Ground chuck patty with ancho chile rub, Beecher's Flagship cheddar, arugula, fried pickled peppers, shallot mayo, bacon jam, brioche bun 14.95

Veggie Burger

Black bean patty, pesto grilled vegetables, spinach, avocado, smoked Gouda, brioche bun 14.95 

Gluten-free bun available upon request (add 1)

SANDWICHES

Chicken Club

Swiss cheese, bacon, sliced tomatoes, lettuce, red onion, sweet hot mustard aioli, brioche bun 13.95

French Dip

Slow roasted thinly sliced prime rib, caramelized onions, smoked Gouda, au jus 17.95

Oven Roasted Turkey, Bacon & Avocado

Provolone, iceberg lettuce, olive mayonnaise, sliced tomato, rosemary focaccia bread 15.95

Crab and Artichoke Sandwich

Open-faced with sliced tomatoes, aged parmesan and cheddar cheeses on rosemary focaccia bread 15.95

◆ SCOTT'S SPECIALTIES ◆

Beer Battered Fish and Chips

Crispy panko breading, classic tartar sauce, French fries 17.95

Spicy Blackened Baja Fish Tacos

Grilled flour tortillas, shredded cabbage, avocado and chipotle ranch served with black bean corn salsa and Spanish rice 17.95


Rigatoni Bolognese

Uli's Italian sausage, pear tomato, garlic, oregano, roasted red peppers, garlic cream sauce, parmesan 15.95

Grilled Chicken & Asparagus Fettuccine

Bacon, diced sweet red peppers, garlic cream sauce, parmesan 16.95

Mediterranean Pesto Pasta

Roasted red peppers, artichoke hearts, kalamata olives, fennel, feta, garlic cream sauce, pesto, parmesan 13.95 

Add: Grilled Chicken 5.95 | Garlic Prawns 6.95
Blackened or Grilled Columbia River Steelhead 7.95
Manini's naturally gluten-free pasta available upon request (add 1)

SEE OUR HAPPY HOUR MENU

For appetizers and drink specials.
Everyday 3:00-6:00 pm and 9:00 pm-close.

JOIN US FOR BRUNCH

Saturday and Sunday | 10 am - 2 pm

 - GLUTEN-FREE

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

 - VEGETARIAN

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

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.

WINES BY THE GLASS

WHITE	6 oz
Domaine Ste Michelle Brut WA	8
VillaViva Rosé Côtes de Thau FR	6.25
Chateau Ste Michelle Riesling Columbia Valley WA	6.75
Pine Ridge Chenin Blanc + Viognier CA	9
Acrobat Pinot Gris OR	8.5
J Vineyards Pinot Gris CA	10
Villa Maria Sauvignon Blanc Marlborough, NZ	8.75
Columbia Crest Two Vines Chardonnay WA	6.75
Chateau Ste Michelle Chardonnay Columbia Valley WA	7.75
Kendall-Jackson Vintner's Reserve Chardonnay CA	9.75
Meiomi Chardonnay Sonoma Coast CA	11
RED	6 oz
Erath Resplendent Pinot Noir OR	11
Calista Pinot Noir The Coast Range CA	13
Red Diamond Merlot WA	7.25
Kaiken Estate Malbec Mendoza ARG	7.5
Three Rivers Winery River's Red Columbia Valley WA	8.5
Torres G5 Cinco Garnachas SP (Grenache)	8.25
Drumheller Cabernet Sauvignon Columbia Valley WA	8
Sharecropper's Cabernet Sauvignon Columbia Valley WA	9.75
Chateau Ste Michelle Indian Wells Cabernet Sauvignon WA	11

◆ Scott's Screamin' Bottle Wine Deals ◆

Ask your server for a complete wine list

"From Everett to Olympia, if you find the same bottle of wine on another restaurant's menu at a lower price, bring us the receipt and we'll match their price."

There was a time when wine was affordable...shared with family and friends...then the world became complicated and wine with our meal became a special occasion. We believe great food deserves great wine. Our commitment to you is to deliver a great product at a fair price. Our confidence in the value we provide lets us make the above guarantee.

EAT SMART, LIVE WELL

Local goes beyond food. With a farm-fresh and locally grown philosophy, Scott's is a proud partner with Olympic Mountain Ice Cream, Uli's Famous Sausage and procures seasonal produce from Inaba Farm, Dungeness Farm, Ralph's Greenhouse as well as other fine growers throughout Washington and Oregon

— ◆ LIQUOR SELECTION ◆ —

PORT & SHERRY

Graham's Six Grapes
Graham's 10 yr. Tawny
Graham's 20 yr. Tawny
Graham's 30 yr. Tawny

BRANDY & COGNAC

Courvoisier V.S.
Courvoisier X.O.
Hennessy V.S.
Hennessy V.S.O.P.
Korbel
Rémy Martin V.S.O.P.
Christian Brothers

SINGLE MALT SCOTCH

Balvenie DoubleWood 12 yr.
Glenfiddich 12 yr.
Glenlivet 12 yr.
Glenmorangie 10 yr.
Glenmorangie 18 yr.
Lagavulin
Laphroaig 10 yr.
Macallan 12 yr.
Macallan 18 yr.
Macallan 25 yr.
Oban 14 yr.

SCOTCH BLENDS

Cutty Sark
Cutty Sark Prohibition
Dewar's White
Johnnie Walker Red
Johnnie Walker Black

WHISKEY

Basil Hayden's
Booker's
Bushmills
Canadian Club
Crown Royal
Fireball Cinnamon
Gentleman Jack
Jack Daniel's
Jack Daniel's Single Barrel
Jack Daniel's Tennessee Honey
Jameson
Seagram's 7
Seagram's V.O.
Templeton Rye
Woodford Reserve Rye

BOURBON

Buffalo Trace
Bulleit
Bulleit Rye
Jim Beam
Knob Creek
Maker's Mark
Old Forester
Wild Turkey 101
Woodford Reserve

GIN

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

TEQUILA

Cazadores Reposado
Don Julio 1942
Don Julio Silver
Don Julio Añejo
El Jimador Silver
Herradura Silver
Herradura Reposado
Herradura Añejo
Milagro Silver
Patrón Silver
Patrón Reposado
Patrón Añejo

VODKA

Absolut 80
Absolut Citron
Absolut Mandrin
Absolut Raspberri
Absolut Peppar
Belvedere
Cîroc
Finlandia Grapefruit
Firefly Sweet Tea
Grey Goose
Ketel One
Ketel One Citroen
Smirnoff
Stoli
Stoli Blueberi
Stoli Razberi
Stoli Vanil
Tito's

RUM

Bacardi Limón
Bacardi Rock Coconut
Bacardi Superior
Cruzan 151
Cruzan Estate Light
Cruzan Raspberry
Captain Morgan Spiced
Malibu Coconut
Malibu Passion Fruit
Mount Gay Eclipse
Mount Gay Black Barrel
Myers's Original Dark
Sailor Jerry

CORDIALS & LIQUEURS

Antica Formula Vermouth
Amaretto Disaronno
B&B
Baileys Irish Cream
Campari
Caravella Limoncello
Chambord
Cointreau
Bols Butterscotch Schnapps
Bols Peach Schnapps
Bols Sour Apple Pucker
Bols Watermelon Pucker
Drambuie
Frangelico
Galliano
Giffard Crème de Violette
Grand Marnier
Jägermeister
Kahlúa
Luxardo Maraschino Liqueur
Midori
Ouzo
Sambuca Romana
Solerno Blood Orange
Rumple Minze
Southern Comfort
St. Germain
Tuaca