



# Scott's

— BAR & GRILL —

## HAPPY HOUR

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

### ◆ APPETIZERS ◆

#### Cod Sliders

Shredded lettuce, tomato, classic tartar sauce, brioche bun 5.95

#### Chicken Tacos

Corn tortillas, romaine, roasted pablanos and corn salsa, lime vinaigrette, chipotle ranch dressing, cilantro 5.95

#### Scott's Fried Mozz <sup>VEG</sup>

Hand-breaded mozzarella served with Scott's original marinara sauce 6.95

#### Gorgonzola Fries

Gorgonzola crumbles, creamy Gorgonzola sauce 7.95

#### Fiesta Calamari

Red and yellow corn tortilla strips, black bean salsa, chipotle aioli 7.95

#### Buffalo Chicken Wings

Louisiana hot sauce, blue cheese dressing 7.95

#### Crispy Chicken Quesadilla

Seared Cajun seasoned chicken, cheddar, pepper jack, housemade guacamole, black bean salsa, chipotle ranch 8.95

#### Hot Crab & Artichoke Dip

Sweet onion, parmesan, rosemary focaccia bread 9.95

#### Seared Teriyaki Beef Tidbits\*

Pickled ginger, sushi rice 9.95

#### Prime Rib Sliders\*

Horseradish mayo, au jus, brioche bun, French fries 9.95

### DRINK SPECIALS

All Draft Beers \$1 Off

Happy Hour Chardonnay  
or Red Blend \$5.95

Well Drinks \$5.95

### CRAFT COCKTAILS \$5.95

#### Basil Gimlet

Gin, fresh lime sour, simple syrup

#### Southern Sour

Whiskey, Southern Comfort, fresh lemon & lime sour, Angostura bitters

#### Elderflower Greyhound

House-infused grapefruit vodka, Giffard Elderflower liqueur, grapefruit & orange juices

#### Scratch Margarita

Tequila, house margarita mix, fresh lime

#### Classic Mojito

Rum, muddled mint, lime, splash of soda

### HOUSE PREMIUMS \$7.95

#### Absolut Lime Tonic

Tonic water, fresh squeezed lime

#### Buffalo Trace Manhattan

Sweet vermouth, Gran Gala, orange bitters

#### Tito's Handmade Cosmo

Bols triple sec, fresh lime

#### Captain Morgan's Dark & Stormy

Ginger beer, Angostura bitters, fresh lime

## BARTENDER'S MIX

**Scratch Margarita** El Jimador tequila, Bols triple sec, fresh lime juice, almond syrup 9.95

**Patrón Margarita** Patrón Silver, Patrón Citrónge Orange liqueur, housemade margarita mix 12.95

**Blueberry-Ginger Lemonade** Reyka vodka, fresh lemon sour, ginger beer, mint leaves 9.95

**Premium Long Island Iced Tea** Classic blend of Captain Morgan Spiced rum, Smirnoff vodka, Beefeater gin, El Jimador tequila, Gran Gala, fresh sweet and sour, float of cola 10.95

**Habañero Peach Margarita** El Jimador Blanco tequila, habañero syrup, fresh sweet and sour, peach shrub, rosemary 9.95

**Moscow Mule** Smirnoff vodka, ginger beer and fresh lime, served in a traditional copper cup 9.95

**Uptown Manhattan** Woodford Reserve bourbon, Antica Formula vermouth, Bing cherry 12.95

**Pink Lemonade** Finlandia Grapefruit vodka, Caravella Limoncello, fresh lemon sour 9.95

**Cucumber-Elderflower Smash** Botanist gin, St. Germain Elderflower liqueur, cucumber, mint 10.95

**Ginger-Rye Old Fashioned** Woodford Reserve rye, Domaine de Canton Ginger, Gran Gala rinse, Peychaud's bitters, cherry 12.95

**Peach Bellini Spritz** Ketel One Botanical Peach & Orange Blossom vodka, Giffard Crème de Pêche de vigne liqueur, fresh lemon juice, honey syrup, Riesling, splash of soda 11.95

### ◆ Cask Aged Old Fashioned ◆

Old Forester bourbon & Solerno Blood Orange liqueur barrel-aged in-house for 30 days, cherry bitters 12.95

## SHAKEN UP ↑

**Lavender Cosmo** Absolut Mandrin vodka, Giffard Crème de Violette, Cointreau, fresh lime sour, lavender sugar 9.95

**Pomegranate Martini** Ketel One Citroen vodka, pomegranate, fresh lime sour 11.95

**Raspberry Cosmo** Absolut Raspberri vodka, cranberry juice and fresh lime sour, served up 9.95

**Lemon Drop Martini** Absolut Citron vodka, Caravella Limoncello, fresh lemon sour 10.95

## TROPICAL & TIKI

**Rickhouse Punch** Jack Daniel's rye, Aperol, pineapple juice, grenadine, ginger beer, maraschino cherry 11.95

**Strawberry-Basil Lemonade** Mount Gay Black Barrel rum, strawberry puree, sweet basil, fresh lemon lemon sour, soda 9.95

**The Classic Mojito** Bacardi Superior rum from Puerto Rico, fresh lime sour, soda 8.95


**Mai Tai** Bacardi Limón rum, orange and pineapple juices, Orange Curaçao, float of Myers's Dark rum 9.95

## APPETIZERS


**Hot Crab & Artichoke Dip** Sweet onion, parmesan, rosemary focaccia bread 16.95

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

**Seared Teriyaki Beef Tidbits\***  
Pickled ginger, sushi rice 13.95

**Scott's Fried Mozz** Hand-breaded mozzarella served with Scott's original marinara sauce 8.95 

**Gorgonzola Waffle Fries** Creamy Gorgonzola sauce, bacon, Gorgonzola crumbles 12.95

**Tipsy Clams** Simmered with garlic, red chilies, butter and white wine. Topped with Roma tomatoes and zesty gremolata 14.95 

**Crispy Chicken Quesadilla** Seared Cajun seasoned chicken, cheddar, pepper jack, housemade guacamole, black bean salsa, chipotle ranch 12.95

**Buffalo Chicken Wings** Louisiana hot sauce, blue cheese dressing 11.95

**Coconut Prawns** Served with deep fried pineapple, horseradish-marmalade dipping sauce 13.95

### ◆ Scott's Appetizer Trio ◆

Hot Crab & Artichoke Dip, Seared Teriyaki Beef Tidbits, Coconut Prawns 34.95

## ◆ SOUPS ◆

### Daily Soup

Made fresh daily Cup 6.95 | Bowl 8.95


### French Onion Soup

Croutons, Swiss and aged parmesan cheeses  
Bowl 9.95

## ◆ SALADS ◆

**The Broadway Pea Salad** Water chestnuts, onions, bacon, creamy pepper dressing 7.95 

**Scott's House Salad** Romaine greens, fresh vegetables, choice of dressing 7.95 

**Point Reyes Farmstead Blue Cheese Salad** Romaine greens, toasted slivered almonds, chopped hard cooked eggs, blue cheese crumbles 8.95 

**Chop Chop Salad** Crisp greens, salami, turkey, cheese, garbanzo beans, tomatoes, basil, balsamic dressing half 9.95 | full 17.95

**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 19.95

**Sesame Chicken Salad** Crispy wontons, sweet red bell peppers, scallions, toasted almonds, sesame vinaigrette 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, Sesame Chicken and your choice of Caesar or Point Reyes Farmstead Blue Cheese salad 17.95

\*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 16.95  
(add bacon 2)

### Ancho Chipotle Burger\*

Ground chuck patty with ancho chile rub, Beecher's Flagship cheddar, arugula, fried pickled peppers, shallot mayo, bacon jam, brioche bun 16.95

### Scott's Beyond® Burger

100% plant-protein patty, pesto grilled vegetables, spinach, avocado, smoked Gouda, brioche bun 15.95 

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 16.95

### French Dip

Slow roasted thinly sliced prime rib, caramelized onions, smoked Gouda, au jus 18.95

### 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 18.95

## ◆ 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 seasoned rice 18.95


### Rigatoni Bolognese

Uli's Italian sausage, pear tomato, garlic, oregano, roasted red peppers, garlic cream sauce, parmesan 18.95

### Grilled Chicken & Asparagus Fettuccine

Bacon, diced sweet red peppers, garlic cream sauce, parmesan 18.95

### Mediterranean Pesto Pasta

Roasted red peppers, artichoke hearts, kalamata olives, fennel, feta, garlic cream sauce, pesto, parmesan 15.95 

Add: Grilled Chicken 6.95 | Garlic Prawns 8.95

Blackened or Grilled Columbia River Steelhead 10.95

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
Nobilissima <b>Prosecco</b> DOC IT	9.5
VillaViva <b>Rosé</b> Côtes de Thau FR	7.5
Chateau Ste Michelle <b>Dry Riesling</b> Columbia Valley WA	7.5
Alta Luna <b>Pinot Grigio</b> Dolomite Alps IT	8.25
Acrobat <b>Pinot Gris</b> OR	9.5
Villa Maria <b>Sauvignon Blanc</b> Marlborough NZ	9
Scott's House White - Columbia Crest Two Vines <b>Chardonnay</b> WA	7.5
Chateau Ste Michelle <b>Chardonnay</b> Columbia Valley WA	8.5
Kendall-Jackson Vintner's Reserve <b>Chardonnay</b> CA	10
Sonoma-Cutrer <b>Chardonnay</b> Russian River Ranches CA	14

### RED

	6 oz
Restaurants Unlimited <b>Red</b> by Tamarack Cellars Columbia Valley WA	14
Pike Road <b>Pinot Noir</b> Willamette Valley OR	11
Erath Resplendent <b>Pinot Noir</b> OR	13
Columbia Crest H3 <b>Merlot</b> Horse Heaven Hills WA	9
Boomtown <b>Syrah</b> Columbia Valley WA	9.5
Kaiken Estate <b>Malbec</b> Mendoza ARG	8.25
Three Rivers Winery River's <b>Red</b> Columbia Valley WA	8.5
Scott's House Red - Avalon <b>Cabernet Sauvignon</b> CA	7.5
Drumheller <b>Cabernet Sauvignon</b> Columbia Valley WA	9
Chateau Ste Michelle Indian Wells <b>Cabernet Sauvignon</b> WA	11
INTRINSIC <b>Cabernet Sauvignon</b> Columbia Valley WA	12

## ◆ BEER ◆

### DRAFT

Mac and Jack's Amber ABV 5.8%	Redmond WA	6.25
Manny's Pale Ale ABV 5.4%	Seattle WA	6.25
Fremont Universale Pale Ale ABV 5.6%	Seattle WA	6.25
Elysian Space Dust IPA ABV 8.2%	Seattle WA	7.25
Ninkasi Total Domination IPA ABV 6.7%	Eugene OR	6.75
Kona Longboard Lager ABV 4.6%	Kona HI	6.25
Coors Light ABV 4.2%	Golden CO	5.5
Blue Moon Belgian White ABV 5.4%	Golden CO	6.25
Lagunitas IPA ABV 6.2%	Petaluma CA	6.75
Modelo Especial ABV 4.4%	Mexico	6
Scott's Local Rotating Handle - Price & Style Vary (Ask your server or bartender about today's selection)		

### 12<sup>th</sup> St. IPA

In collaboration with Ninkasi Brewing Company, Eugene, OR, Scott's Restaurant & Bar is proud to present this custom India Pale Ale. 12<sup>th</sup> St. IPA is named after our sister restaurant, Henry's 12<sup>th</sup> St. Tavern, Portland, OR  
ABV 6.4% 6.75

### BOTTLES & CANS

Elysian Men's Room Red Ale	Seattle WA	6
Deschutes Black Butte Porter	Bend OR	6
Deschutes DaShootz American Pilsner	Bend OR	6
Bud Light	St. Louis MO	5.5
Michelob ULTRA	St. Louis MO	5.5
Angry Orchard Crisp Apple Cider <i>gf</i>	St. Louis MO	5.5
Smirnoff Raspberry Rosé Spiked Sparkling Seltzer	Norwalk CT	5.5
Corona Extra	Mexico	6
Heineken	Holland	6.5
Stella Artois	Belgium	6.5
Guinness Stout	Ireland	6.5
Beck's Non-Alcoholic	Germany	5.5

## — ♦ LIQUOR SELECTION ♦ —

### PORTS

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

### BRANDY & COGNAC

Courvoisier V.S.  
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.  
Lagavulin  
Laphroaig 10 yr.  
Macallan 12 yr.

### SCOTCH BLENDS

Cutty Sark  
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  
Jameson  
Seagram's 7

Bulleit Rye  
Jack Daniel's Rye  
Templeton Rye  
Woodford Reserve Rye

### BOURBON

Buffalo Trace  
Bulleit  
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

### TEQUILA

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

### VODKA

Absolut  
Absolut Citron  
Absolut Lime  
Absolut Mandrin  
Absolut Raspberri  
Absolut Peppar  
Absolut Vanilia  
Cîroc  
Finlandia Grapefruit  
Grey Goose  
Ketel One  
Ketel One Citroen  
Ketel One Botanical  
Peach & Orange Blossom  
Reyka  
Smirnoff  
Stoli  
Tito's Handmade

### RUM

Bacardi Añejo Cuatro  
Bacardi Limón  
Bacardi Superior  
Cruzan Hurricane  
Cruzan Raspberry  
Captain Morgan Spiced  
Malibu Coconut  
Mount Gay Eclipse  
Mount Gay Black Barrel  
Myers's Original Dark

### CORDIALS & LIQUEURS

Antica Formula Vermouth  
Amaretto Disaronno  
Aperol  
Baileys Irish Cream  
Campari  
Caravella Limoncello  
Chambord  
Cointreau  
Bols Butterscotch Schnapps  
Bols Peach Schnapps  
Bols Sour Apple Pucker  
Bols Triple Sec  
Bols Watermelon Pucker  
Domaine de Canton  
Drambuie  
Frangelico  
Galliano  
Giffard Crème de Pêche  
de vigne  
Giffard Crème de Violette  
Giffard Elderflower  
Gran Gala  
Grand Marnier  
Jägermeister  
Kahlúa  
Midori  
Ouzo  
Patrón Orange Citrónge  
Sambuca Romana  
Solerno Blood Orange  
Rumple Minze  
Southern Comfort  
St. Germain  
Tuaca