

THE  
**FONTÉ**  
BAR

HAPPY HOUR BEERS  
3:00 pm – 5:00 pm

*We proudly serve a variety of beers from our favorite Seattle & Pacific Northwest breweries.* \$7

Wander Brewing \$7

*IPA*

*Hazy IPA*

*Pilsner*

Bombastic Brewing \$7

*Coffee/Stout*

19 Acres Cider Co. \$7

*Cider*

Rotating tap \$7

*Ask your server what we have on tap tonight.*

## HAPPY HOUR BITES

3:00 pm – 5:00 pm

Belgian Frites \$11  
*Black garlic aioli, truffle oil*

Bong Bong Shrimp \$19  
*Fried shrimp spicy sauce*

Anchovy hors d'oeuvres \$11  
*Roasted red pepper, cucumber, coppa hot*

NY Steak Sliders \$19  
*Horseradish aioli, maple onion, gruyere*

Caesar Salad \$14  
*Romaine, parmesan, croutons*

## HAPPY HOUR DESSERT

Chocolate Coconut Cake \$7  
*Chocolate espresso glaze, Madagascar vanilla ice cream*

## MARTINIS

### The Fonté Espresso Martini

*Grey Goose, F2 Espresso, Mr. Black*

\$20

### Dirty Chai Espresso Martini

*Ketel One, F2 Espresso, chai, coconut milk, house-made vanilla syrup*

\$20

### Chai-tini

*Vodka, coconut milk, chai, house-made vanilla syrup*

\$18

### Pumpkin Spice Espresso Martini

*Ketel One, F2 Espresso, Kahlua, house-made pumpkin spice syrup, coconut milk*

\$20

### Filthy Martini

*Beefeater Gin, dry vermouth, house olive brine, blue cheese olives*

\$17

### Classic Martini

*Titos, dry vermouth, olives or lemon zest*

\$18

## COCKTAILS

Ginfig \$17  
*Big Gin, fig preserves, lemon juice, simple syrup*

Spiced Cranberry Fizz \$16  
*Vodka, house-made cranberry syrup, soda water*

Festive Bliss \$16  
*Vodka, apricot purée, lemon juice, house-made spiced syrup*

Misfit's Daughter \$17  
*Rum, lime, simple syrup, aquafaba, lavender bitters*

Bad Bambino \$18  
*Rye, rum, sherry, simple syrup*

Blood Orange Margarita \$17  
*Tequila, blood orange purée, blood orange liqueur, agave*

## MOCKTAILS

The Wagon \$10  
*Grenadine, lemon juice, house-made cinnamon syrup, soda water*

Bainbridge Punch \$14  
*Giffard's aperitivo syrup, ginger beer, lemon juice, muddled strawberries & cucumber, soda water*

## WINES BY THE GLASS

NV Opera Prima Cava, Spain	<i>\$11</i>
NV Vega Medien Organic Cava Brut, Spain	<i>\$10</i>
NV Vega Medien Organic Brut Rose, Spain	<i>\$10</i>
NV Treveri Sparkling Syrah Brut, Columbia Valley WA	<i>\$14</i>
'21 Maso Canali Pinot Grigio, Trentino Italy	<i>\$12</i>
'21 Joel Gott Sauvignon Blanc, Sonoma CA	<i>\$11</i>
'21 SOH "Magician's Assistant" Rose, Columbia Valley WA	<i>\$12</i>
	<i>\$13</i>
'20 Maryhill Albarino, Goldendale WA	<i>\$14</i>
'21 "We Sat by the Ocean" Viognier, Columbia Valley WA	<i>\$11</i>
'21 Boomtown Chardonnay, Columbia Valley WA	<i>\$14</i>
'21 Sonoma Cutrer Chardonnay, Russian River Valley CA	<i>\$11</i>
'20 Boomtown Syrah, Columbia Valley WA	<i>\$12</i>
'20 Clos de los Siete Malbec, Mendoza Argentina	<i>\$15</i>
'20 Northstar Cabernet, Columbia Valley WA	<i>\$13</i>
'21 Pendulum Cabernet, Columbia Valley WA	<i>\$14</i>
'20 Mark Ryan "The Chief" Blend, Columbia Valley WA	<i>\$15</i>
'21 Benton Lane Pinot Noir, Willamette Valley OR	

## DESSERT

Black Forest Decadence	\$14
<i>Crispy chocolate base, cinnamon chocolate decadence, brandied cherry pie filling, vanilla bean whip</i>	
German Chocolate Pie	\$14
<i>Oreo cookie crust, chocolate cream cheese filling, coconut pecan frosting, caramel sauce</i>	
Chai-Spiced Apple Cobbler	\$14
<i>Spiced apple filling, sweet biscuit, vanilla ice cream, bourbon caramel</i>	
F2 Espresso Affogato	\$12
<i>F2 Espresso, vanilla ice cream</i>	

## COFFEE

Espresso	\$14
<i>F2 Espresso Blend</i>	
Americano	\$14
<i>F2 Espresso Blend, hot water</i>	
Café Latte	\$14
<i>F2 Espresso Blend, steamed milk</i>	
Classic Cold Brew	\$12
<i>Portofino Blend</i>	
Nitro Cold Brew	\$12
<i>Portofino Blend</i>	
French Press	
<i>2 cups per pot – ask your server about today's selection</i>	