

Fish Tale Organic Amber, Pike's Kilt Lifter  
Corona, Bitburger N/A 12oz \$4.5

## Exotic Beers

### Stone IPA 4.5

True to the Style with a Huge Hop Aroma, Flavor and  
A Beautiful Bitterness Throughout . 6.9% 12oz

### Saison Dupont 9.

The Champaign of Beer. Best in the World!  
Belgium Farmhouse Ale.. 375ml

### Kostriker Schwarzbier 6.

Brewed according to the German Purity law of 1516  
Black Lager with hints of figs, blackcurrants, black cher-  
ries, burnt sugar & dark coffee. 4.8% alc 16.9oz

### La Fin du Monde 6.

Smooth Blond, slightly tart with the balanced flavors of  
wild spices, malt and hops. 9% alc 12oz

### Duvel 8.

Duvel Has The Complexity & Depth of an Ale  
W/ the Ease & Refreshing Taste of a Pilsner 11oz

### Whistling Pig Hefeweizen 4.

Fruity, refreshing, and touched with malt sweetness, Crisp  
yet easygoing. Locally Made!

### Lev Lion Lager 6.

It is a premium quality, hand crafted full bodied pilsner  
style lager. It is crisp and clean with a nice hoppy finish.  
"2000 Gold Medal Winner". 4.7% alc 16.9oz

## House Drinks

### Gin Fizz 9.

Seattle WA. Voyager Gin "Gold Medal Winner"  
Stiebrs Egg White, Sugar, Soda & Rose Water!

### Kim's Naughty Girl 8.

Pineapple Vodka, Chambord & Seasonal Wild Berries.

### RicKosmo 8.

WA Vodka, Citronage, Blood Orange & Lime

### WALemon Drop 9.

Seattle Vodka, Lemons & Splash of Disaronno

### Mama Maries Manhattan 12.

"Woodinville Whiskey" 100% Rye Bourbon, Dolin Sweet  
Vermouth Dash of Scrappy's Bitters, Orange & Cherry

### Chefs Margarita 9.

Sauza Hornitos Tequila, Patron Citronge & fresh muddled  
Lemon & Lime topped with Grand Marnier

### Margie's Mojito 8.

Havana Rum, Fresh Sage & Limes  
Perfectly Balanced... Ricardo's Choice

### Blood Orange Martini 9.

WA. Gin Or Vodka  
w/ Blood Orange & Soda

# Hapy Hour Everyday 5-7pm \$5.55 Menu

## Starters

### Warm Goat Cheese

Pistachio Crusted w/Crostini 9.

### Clams Ricardo

Just Trust the Process! 12.

### Ricardo Platter

A Smörgåsbord of Goodies 15.

### Fillet Sauté

Tender & Spicy 12.

### Blue Chips

Blue Cheese Crostini w/Roasted Red Peppers 9.

### U-12 Dusted Shrimp

Panko Crusted & Pan Fried 12.

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### Caesar or House Salad

Tossed to Order 6.

### Maytag Blue

Greens, Pistachios, Berries & Vinaigrette 8.

### Mesquite Grilled Romaine

Beets & Goat Cheese 8.

### Prawn & Crab Bisque

Brandy & Truffled Cream 8.

# Glass Pour Wines

**Whites \$7/\$25**

*Chardonnay*

*Riesling*

*Pinot Grigio*

*Sparkling Brut*

**Reds \$7/\$25**

*Cabernet-Merlot*

*Montepulciano*

*Malbec*

*Chianti*

*Weekly Special*

## Real Sugar

**Glass Bottle Soda 2.50**

*Lemmy Lemonade*

*Bubble Up "7-up"*

*Old School Cola "Pepsi"*

*Nes Bitts Orange*

*Bulldog Root Beer*

*Mac Fuddy "Dr Pepper"*