

THE HAPPIEST HOUR DAILY 3-6PM

\$1 OFF WELLS / \$1 OFF BEERS

*\$7 HOUSE WINE / 25% OFF BOTTLES OF WINE
DRINKS*

MOSCOW MULE 7.

fresh lime / vodka / ginger beer

WILD BERRY MARGARITA 7.

fresh lime / Rancho Alegre Tequila/ agave nectar

THE NIGHT SHIFT 6.

well shot / pony High Life

ASTORIA BIANCO 10.

geranium gin / blanc vermouth / orange bitters

RICK'S MANHATTAN 10.

WA wheat dry fly whiskey / carpano antica / scrappy's bitters

SPANISH GIN & TONIC 8.

changes daily (see bartender)

GOOD EATS

CAESAR SALAD 7. GF

ROYCE PLATTER 10.

Olives / Cured Meats / Cornichons / Chef Selection Cheese / Crostinis

SHRIMP DIABLO 11. GF

Signature Sauce / 4 u-15 Shrimp

BAKED BRIE, BACON AND SPICY APRICOT JAM 11.

3 per Order/ Wrapped in Phyllo Dough / Balsamic Reduction / Spring Mix

SOY CURED EGG YOLK BAKED GARLIC MISO MUSHROOMS 12.

5 Baked Garlic Butter Miso Mushrooms / Sesame Seeds / Spring Mix

SALMON TARTARE 15. GF

Granny Smith Marinated / Diced Red Beetroot

80/20 BACON BURGER 15.

*Brioche Bun / Roasted Tomatoes / Onions / Lettuce / Cheddar / Bacon Jam / Aioli
Add Mushrooms and Shallots 6. /Add Potato Wedges 5.*

ORANGE AND CHILI DUCK WINGS 17. GF

5 Pieces Glazed in Chili Orange Sauce / Potato Wedges

RICCARDO'S



General manager : Shane Holland Executive chef : Mikael Besnier