



BAR MENU



TASTE-MIX-MATCH & SHARE

APPETIZERS

C.I. Prawn Cocktail

House cocktail sauce SHARE (5) 14.00

Fried Calamari

tossed in red wine-vinagrette with jalapeño, banana peppers, sweet peppers, with lemon-garlic aioli TASTE 6.95 | SHARE 10.50

*Tito's Bloody Mary Oyster Shot

Tito's Vodka, Demitri's Bloody Mary mix, Pacific oyster, sea salt rim 5

H CLASSIC *OYSTER SHOOTER Cocktail Sauce 2.75 (During Happy Hour 1.25) (Tito's Vodka Float 1.00)

Bruschetta

tomato, garlic, kalamata olives, basil, mozzarella, balsamic drizzle TASTE 4 | SHARE 8

Steamed Clams

white wine, butter, garlic, dill TASTE 7.95 | SHARE 13.50

*Ahi Poke

kalbi-sriracha marinade, sesame, wontons TASTE 5.95 | SHARE 10.50

Chilean King Crab Shot-Tail

House cocktail sauce, baby shrimp & chopped iceberg salad TASTE 8.00

PETITE SALADS & SOUPS

Petite Chicken Caesar

1/4 lb. grilled chicken breast, resting on a bed of romaine tossed with caesar dressing, fresh shredded parmesan, croutons 7

Petite Crab & Shrimp Louie

deep sea cold water crab, Oregon baby bay shrimp, house-made louie dressing 8.5

Iceberg Wedge Salad

tomato, double-smoked pork belly, pecans, crumbled blue cheese, avocado, blue cheese dressing 6

NW Clam Chowder

CUP 5.95 BOWL 8.50

Lobster Bisque

CUP 6.50 BOWL 8.95

FROM THE SEA/SMALL PLATES

Grilled Alaska Salmon

4oz. fillet, finished with smoked tomato beurre blanc, coleslaw garnish 8.5

Coco Prawns

Jumbo prawns, coconut-panko bread crumbs, apricot-sambal-cilantro sauce, chili-garlic rice garnish Two 7 | Four 13

Beer Battered Fish

4oz. cod fillet, served on a bed of coleslaw, caper-dill tartar sauce 7

*Blackened Fish Taco

honey mustard jalapeño slaw, avocado, pickled onion, corn or flour tortilla, Spanish rice garnish ONE 6 TWO 11

SANDWICHES

Petite Dungeness Crab & Bay Shrimp Melt

Crab & shrimp blended with artichoke heart, onion, mayo & parm, cheddar jack, on grilled baguette 8

Oytser Po'Boy Sliders

Panko bread crumbs, cooked golden, on slider bun, dill-caper tartar, zesty coleslaw slaw Two 6 | Four 11

Shenanigans Bar Burger

1/4 lb. beef patty, lettuce, tomato, grilled onions, C.I. burger sauce 6.95 **H** (DURING HAPPY HOUR + FRIES \$5) ADD CHEESE \$1 ADD SMOKED BACON \$2

*Prime Rib Sliders

House roasted, on slider bun, horseradish cream, frizzled onion, au jus Two 7 | Four 13

Crab Cake Sliders

Dungeness crab cakes, shredded iceberg lettuce, rémoulade Two 14 (Add An Additional CRAB CAKE SLIDER 7)

SIDES

HOUSE GREEN SALAD 4.95

FRESH-CUT KENNEBEC FRIES 3

PARMESAN TRUFFLE FRIES 5

SWEET POTATO FRIES 4

MAC & CHEESE 5

JASMINE RICE 3

SPANISH RICE 3

MASHED POTATOES 4

COLESLAW 3

H HAPPY HOUR DRINKS

MONDAY ~ FRIDAY, 3PM - 6PM & 9PM-CLOSE | BAR & PATIO ONLY

Well Drinks | House Wine | Draft Beer - \$5

C.I. Mai Tai | Lemon Drop Martini | Perfect Margarita - \$6

* These items cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 2,000 calories a day is used for general nutrition advice.



"I drink to make other people more interesting." ~Ernest Hemingway

C.I. CRAFT COCKTAILS

Red Shenanigan

Hibiscus infused Grey Goose, lemon, Solerno Blood Orange, served up with a foam float, kiwi garnish 9.5

Shenanigans Mai Tai

Bacardi Rum, Myer's Rum, Amaretto, pineapple & orange juice, grenadine 10

Ruston Manhattan

Woodford Reserve Bourbon, sweet vermouth, Solerno Blood Orange liqueur, shaken, orange bitters, served up 11

Grapefruit Lemon Drop

Tito's Handmade Vodka, Giffard Pample Mousse, lemon juice, simple syrup, shaken, served up 10

Jalapeño Margarita

Herradura Reposado Tequila, St. Germaine, muddled jalapeño, sour mix, agave, lime 12

Midnight Revolver

Bulleit Bourbon, Dark Crème de Cocoa, kahlua, orange bitters, on the rocks 10

Beach Front

Teeling Irish Whiskey, St. Germaine, Ocean Spray® Pink Cranberry juice, ginger ale, on the rocks 12.5

Island Sun

Sailor Jerry, Bacardi Lt, Crème de Banana, lime juice, guava, orange juice, pineapple juice 11.5

Fireside with Jack

Jack Honey, Disaronno, apple cider, splash lemon, on the rocks 11

Summer's End Sangria

Chardonnay, Ginger Liquor, lemon juice, simple syrup, Crown Apple, blueberries 12

AUGUSTINA ROSA

Código Rosa Tequila, Moscato, orange bitters, lime juice, agave 12

SPARKLING MINT PALOMA

Milagro Silver Tequila, Pample Mousse, agave, grapefruit juice, muddled mint 10

CUCUMBER SMASH

Tanqueray, St. Germaine, basil, cucumber, simple syrup 12

Follow us on



/CIShenanigans

WINE BY THE GLASS

WHITE

- Korbel **Sparkling** CA 12
Domaine Ste Michelle Sparkling **Brut** WA 8 | 31
Kim Crawford **Sauvignon Blanc** NZ 9.5 | 36
Ecco Domani **Pinot Grigio** IT 8.5 | 33
Kendall Jackson **Chardonnay** CA 10 | 39
Ste. Michelle **Chardonnay** WA 9 | 31
Terra D'Oro **Moscato** CA 9.5 | 36
Beringer **White Zinfandel** CA 7.5 | 29

ROSÉ

- Sofia Coppola **Rosé** CA 11 | 43
Chateau Ste. Michelle **Rosé** WA 8.5 | 33

RED

- The Velvet Devil **Merlot** WA 9 | 31
Doña Paula **Malbec** ARG 10 | 39
Erath "Willamette Valley" **Pinot** OR 11.5 | 45
Ravenswood CA **Zinfandel** 8.5 | 33
Kendall Jackson VR **Cabernet** CA 11 | 43
Chateau Ste. Michelle **Cabernet** WA 11 | 43

ON DRAFT

Lone Tree Kolsch

Seattle, WA
ABV – 5.3% IBUs 22
Refreshing, floral hops,
crisp finish

Hometown Blonde

Tacoma, WA
ABV 4.5% IBUs 20
Clean, honey, citrus

Stella Artois

Belgium
ABV 5% IBUs 30
Euro Pale Lager, crisp finish,
refreshing flavors

Wharf Wander Wheat

Tacoma, WA
ABV 5.4% IBUs 16
German-style Hefeweizen,
Pineapple, nutmeg

Briar Patch

Seattle, WA
ABV 5.6% IBUs 28
Raspberries, guava, lemonade

Shennanigan's IPA

Tacoma, WA
ABV 6.4% IBUs 65
Citrusy hops, Grapefruit zest,
tangerine

Golden Bay IPA

Seattle, WA
ABV 7.2% IBUs 55
Tropical fruit, nectarines, mango

Ruston Red

Tacoma, WA
ABV 5.8% IBUs – 30
Caramel, toffee,
balanced hops

Pt. Defiance Porter

Tacoma, WA
ABV 5.2% IBUs 26
Dark chocolate, roasted coffee,
caramel notes

Rotating Cider Tap

Ask your server for
today's selection

SPIRITS

BOURBON

1792 RIDGEMONT RESERVE-Small Batch	KY
ANGEL'S ENVY	KY
BUFFALO TRACE	KY
BULLEIT	KY
JIM BEAM	KY
KNOB CREEK-Single Barrel-9yr	KY
MAKER'S MARK	KY
PENDLETON	OR
WILD TURKEY 101	KY
WOODFORD RESERVE	KY

WHISKEY

DECEPTIVUS	ISLE OF WHIDBEY	WA
CASCADIA RYE	ISLE OF WHIDBEY	WA
CROWN ROYAL		CAN
GENTLEMAN JACK		TN
JACK DANIELS		TN
JACK DANIELS HONEY		TN
JAMESON		IRE
KNOB CREEK-RYE		KY
TEELING	SMALL BATCH	IRE
TEELING	SINGLE MALT	IRE
TEELING	SINGLE GRAIN	IRE
TULLAMORE D.E.W.		IRE

GIN

BEEFEATERS	ENG
BOMBAY SAPPHIRE	ENG
HENDRICKS	SCO
TANQUERAY	ENG
OXLEY	ENG

RUM

BACARDI SUPERIOR	PR
CAPTAIN MORGAN	CARIB
MALIBU	CARIB
MYERS	JAM
RON ZACAPA CENTENARIO XO	GT
SAILOR JERRY	CARIB

TEQUILA

CÓDIGO 1530 BLANCO
CÓDIGO 1530 ROSA
1800 SILVER
DON JULIO ANEJO
DON JULIO BLANCO
DON JULIO 1942
HERRADURA REPOSADO
MILAGRO SILVER
PATRON SILVER
SAUZA HORNETOS REPOSADO

PORTS

TAYLOR FLADGATE-10yr
TAYLOR FLADGATE-20yr
TAYLOR FLADGATE-30yr
TAYLOR FLADGATE-40yr

SINGLE MALT SCOTCH

GLENFIDDICH	Highland-12yr
GLENMORANGIE	Highland-10yr
THE MACALLAN	Highland-12yr
THE MACALLAN	Highland-18yr
OBAN	Highland-14yr
THE GLENLIVET	Highland-12yr
LAGAVULIN	Islay-16yr
LAPHROAIG	Islay-10yr

SCOTCH BLENDS

CHIVAS REGAL-12yr
DEWAR'S WHITE LABEL
JOHNNIE WALKER-Red Label
JOHNNIE WALKER-Black Label-12yr
JOHNNIE WALKER-Blue Label

VODKA

ABSOLUT	SWE
ABSOLUT CITRON	SWE
ABSOLUT PEAR	SWE
BELVEDERE	POL
CHOPIN	POL
GREY GOOSE	FRA
KETEL ONE	HOL
SMIRNOFF STRAWBERRY	USA
STOLI BLUEBERRY	RUS
STOLI VANILLA	RUS
TITOS HANDMADE	TX
CIROC	FR

CORDIALS/LIQUEURS

BAILEYS IRISH CREAM	IRE
CAMPARI	ITLY
CHAMBORD	FRA
CHRISTIAN BROTHERS	USA
COINTREAU	FRA
COURVOISIER V.S.O.P	FRA
DISARONNO	ITLY
DRAMBUIE	SCO
FRANGELICO	ITLY
GALLIANO	HOL
GIFFARD	HOL
GRAND MARNIER	FRA
HENNESSY V.S.	FRA
KAHLUA	MEX
MIDORI	MEX
PAMPLE MOUSSE	FR
REMY MARTIN V.S.O.P.	FRA
SAMBUCA	ITLY
SOLERNO	ITLY
SOUTHERN COMFORT	USA
ST. GERMAIN	FR
TIA MARIA	CARIB
TUACA	ITLY
YUKON JACK	CAN