



# 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, lemon-garlic aioli  
TASTE 6.95 | SHARE 10.95

### \*Tito's Bloody Mary Oyster Shot

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

**CLASSIC** \*OYSTER SHOOTER Cocktail Sauce 2.95  
(During Happy Hour 1.50)  
(Tito's Vodka Float 1.00)

### Bruschetta

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

### Steamed Clams

white wine, butter, garlic  
TASTE 7.95 | SHARE 13.95

### \*Ahi Poke

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

### Chilean King Crab Cocktail

House cocktail sauce TASTE 5.95

## 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 9.95

### Iceberg Wedge Salad

tomato, double-smoked pork belly, pecans, crumbled blue cheese, avocado, blue cheese dressing 8

### NW Clam Chowder

CUP 5.95 BOWL 8.50

### Lobster Bisque

CUP 6.50 BOWL 8.95

## FROM THE SEA/SMALL PLATES

### Grilled Salmon

4oz. fillet, finished with smoked tomato beurre blanc, coleslaw garnish 9.50

### Coco Prawns

Jumbo prawns, coconut-panko bread crumbs, apricot-sambal-cilantro sauce, chili-garlic rice garnish  
Two 9 | Four 15

### 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 7 TWO 13

## SANDWICHES

### Petite Dungeness Crab & Bay Shrimp Melt

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

### Oyster 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  
(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 8 | Four 15

## SIDES

HOUSE GREEN SALAD 4.95

SWEET POTATO FRIES 5

MASHED POTATOES 4

FRESH-CUT KENNEBEC FRIES 4

MAC & CHEESE 5

COLESLAW 3

PARMESAN TRUFFLE FRIES 6

JASMINE OR SPANISH RICE 3

BREAD SERVICE 3

## 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

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# 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