

SHARPS ROASTHOUSE

Smoked Meats | Scratch Martinis | Handmade Pasta

HAPPY HOUR | 2PM - 6PM



FROM OUR ALCHEMY BAR

Reg | HH

SPICED KENTUCKY MULE

16 | 12

American Classic Bourbon, spiced syrup, lemon juice, cranberry bitters, topped with ginger beer

SUNSET SANGRIA

15 | 11

Savor Spear® Vodka, red wine, apple juice, sangria concentrate, orange Fanta

HUCKLEBERRY BRAMBLE

16 | 12

Savor Spear® Gin, lemon, huckleberry, house-made Crème de Mure. Poured tableside

BACKWOODS LITTLE TOWN LAGER - 14OZ

10 | 7

FEATURED RED WINE - 6OZ

10 | 8

OUR \$7.99 SCRATCH MARTINI

Yes, after 35 years, Sharps still offers the city's best cocktail bargain. Vodka or Gin from our family distillery, Northwest Spirits

FROM OUR SCRATCH KITCHEN

Happy Hour Prices - Full Size Plates

Reg | HH

CRISPY ALASKAN COD TACOS

17 | 14

White corn tortillas, crisp slaw, pickled red onion, Fresno chiles, scratch guacamole

PULLED BRISKET FRIES

14 | 11

Hand-cut-today fries, red brisket, scratch 4 cheese sauce, Fresno chiles

TEXAS DOUBLE SMOKED PORK BURNT ENDS

15 | 12

Limited availability. Available after 3 pm

Applewood-smoked then slow braised in Savor Spear® Bourbon BBQ sauce over sourdough cornbread, tamarind slaw, Fresno chiles

DAMN GOOD BONELESS WINGS

17 | 15

Smothered in our family's secret hot & spicy sauce

SAVOR SPEAR® BOURBON BBQ PORK NACHOS

16 | 13

Scratch corn tortilla chips, 24-month aged sharp cheddar cheese, tomatoes, pickled onions, Fresno chiles, avocado salsa, crema, Savor Spear® Bourbon BBQ sauce

THE BACON BURGER (AKA, THE PRESCOTT)

19 | 15

Two prime marbled smash patties, applewood smoked Billionaire's bacon, melted American, Jim's Drive-In Sauce

ORIGINAL MAC AND 4 CHEESES (V)

22 | 15

Pike Place Market Beecher's Flagship, parm, Grande whole milk mozz, Willamette Valley cheddar, breadcrumbs. A bit zesty.

(V) Vegetarian

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

5% Cooks Commission (Discretionary)

100% of this commission goes to our extraordinary culinarians who every day make our Sourdough Pasta, Prime Hamburgs and Scratch Bar Garnishes: 70% Cooks/Pasta, 14% Ware-washer, 9% Chef, 7% Sous (if Chef or Sous Chef is absent, their commission goes to the Chef or Sous Chef on duty)