

# GALLOWAY'S HAPPY HOUR

3 PM - 6 PM DAILY

BARTENDER'S CRAFT COCKTAIL **\$12**

HOUSE MANHATTAN OR  
OLD FASHIONED **\$12**

HOUSE GIN OR VODKA MARTINI **\$12**

VODKA & SODA **\$8/\$12**

WHISKEY & GINGER **\$8/\$12**

GIN & TONIC **\$8/\$12**

HOUSE WINE **\$9**

DRAFT BEER **\$6.5**

GRASS FED BEEF KIELBASA  
& DIJON **\$13**

PETITE BRIE PLATE **\$10**

ARTICHOKE & JALAPEÑO  
BAKED PORTOBELLO **\*\*GF \$13**

TOASTED BAGUETTE WITH PESTO &  
BALSAMIC **\$10**

HUMMUS PLATE **\*\*GF/V upon request \$12**

CASTELVETRANO OLIVES **\*\*GF/V \$7**

ROASTED PISTACHIOS **\*\*GF/V \$7**

LANDJÄEGER & DIJON **\*\*GF \$6**

## TASTY BITES

BAKED BRIE WITH FIG & CHERRIES **\$19**

served with apple & avenue baguette

**\*\*GF** upon request

BAKED BRIE WITH PESTO & BALSAMIC GLAZE **\$19**

served with apple & avenue baguette

**\*\*GF** upon request

CHARCUTERIE PLATE **\$22**

salami, prosciutto, pistachios, olives, apples, fig jam,  
served with avenue bread

**add baked brie + \$12 add trio of cheeses + \$12**

**\*\*GF** upon request

ARTICHOKE, PARMESAN & JALAPEÑO  
STUFFED PORTOBELLO **\$19**

served with organic greens & avenue baguette

**\*\*GF** upon request

BAKED BEECHER'S PENNE **\$19**

irish cheddar and beecher's cheese, served with  
organic greens & avenue bread

**add grass fed beef kielbasa + \$9**

## PETITE BITES

GRASS FED BEEF KIELBASA **\*\*GF \$15**

served with dijon & sweet pepper jelly

STUFFED DATES **\*\*GF \$15**

wrapped in prosciutto and stuffed with sweet  
pepper jelly chevre

HUMMUS PLATE **\*\*GF \$13**

served with cucumber, feta & rice crackers

**\*\*V** upon request

PETITE TRIO **\*\*GF \$19**

pistachios, olives, landjäger

ROASTED PISTACHIOS **\*\*GF/V \$8**

CASTELVETRANO OLIVES **\*\*GF/V \$8**

LANDJÄEGER & DIJON **\*\*GF \$7**

## DESSERTS

We offer house made desserts!

Ask us about our current selection

*Please alert us to any food allergies as all ingredients are not listed*

**\*\*GF - Gluten Free \*\*V - Vegan**

# GALLOWAY'S COCKTAIL BAR

FAIRHAVEN'S

DECO ERA

COCKTAIL  
BAR



GALLOWAY'S  
**CLASSIC**  
COCKTAILS \$14

**GIN GIMLET**

gin, house made lime cordial, organic lime

**NEGRONI**

gin, carpano antica, campari, orange peel

**VIEUX CARRE**

rye, cognac, sweet vermouth, benedictine,  
peychaud & angostura bitters

**BOURBON SOUR**

bourbon, simple syrup, organic sour,  
angostura bitters, egg white\*\*

**BEAUTIFUL**

courvoisier, grand marnier, orange peel, heated snifter

**CORPSE REVIVER TWO**

gin, lillet blanc, cointreau, organic lemon, absinthe mist

**AVIATION**

gin, luxardo maraschino liqueur,  
giffard crème de violette, organic lemon

**FRENCH 75**

gin, sugar, organic lemon, bubbles

**SIDE CAR**

brandy, cointreau, organic lemon, sugar rim

**BOULEVARDIER**

bourbon, carpano antica, campari, orange peel

**SAZERAC**

rye, sugar cube, peychaud's bitters, angostura bitters,  
absinthe mist, lemon peel

GALLOWAY'S  
**SIGNATURE**  
COCKTAILS \$14

**BELLINGHAM ROSE ROYALE**

ketel one grapefruit & rose vodka, aperol, giffard  
wild elderflower, organic lemon, prosecco, rose water  
**Winner of Bellingham Bartender Competition**

**HARVEST MOON**

bourbon, amaro nonino, st. george spiced pear, honey  
cinnamon syrup, organic lemon, cinnamon sugar rim

**WINTER CARDINAL**

cranberry infused tequila, cranberry syrup, house made  
lime cordial, organic sour, hawaiian lava salt

**DREAMING OF OAXACA**

jalapeño infused mezcal, thai basil, ancho verde poblano,  
passionfruit liqueur, lime cordial, organic lime, pink salt

**RINGS OF SATURN**

bourbon, crème de mure, rosemary simple, aperol,  
organic lemon, orange blossom water

**SLEEPING ON THE BLACKTOP**

ruby port, rye whisky, cinnamon, organic lemon,  
grapefruit bitters

**COPPER LEAVES**

oola citrus vodka, apple cider, liqueur de pomme verte,  
organic lemon, cinnamon dust

**CACAO ESPRESSO MARTINI**

vanilla infused vodka, hazelnut espresso liqueur, giffard  
madagascar vanilla, crème de cacao, cold brew, cream, cocoa  
sugar rim

**KISS OF SPICE**

bourbon, huckleberry syrup, cayenne simple,  
honey, organic lemon

**BABY DRIVER**

malfy rosa, lillet blanc, honey, organic lime, grapefruit

**RUBY VIXEN**

vodka, thai basil, cranberry & sage syrup, house  
organic sour, sugar rim

GALLOWAY'S  
**SIGNATURE**  
COCKTAILS \$15

**SPIRITED AWAY**

nolet's gin, amaro nonino, orange bitters, absinthe mist

**TOASTED HAZELNUT OLD FASHIONED**

toasted hazelnut infused bourbon, brown sugar bourbon,  
xocolatl molé bitters

**LOST AVIATOR**

hendrick's neptunia gin, crème de violette, sage simple,  
luxardo maraschino, organic lemon, egg white\*\*

**ABSINTHE MINDED**

absinthe, orgeat, cream, orange blossom water

**LOVE POTION**

botanist gin, fragola strawberry, rosemary simple, house  
organic sour, amaro montenegro, cardamom bitters

**CAN YOU FEEL THE RUM TONIGHT?**

zaya cocabana, dark rum, cinnamon simple, coconut cream,  
organic lime, pineapple

**NEPTUNE BLOOM**

hendrick's neptunia gin, thyme & orange, aperol, giffard  
peche de vigne, organic lemon

**HOT BEVERAGES**

**COCKTAILS \$15**

**CHAI ME A RIVER**

chai tea, brandy, crème de cacao, amaro montenegro,  
cream, whip cream

**AGAINST THE CURRANT**

malfy arancia, black currant tea, cranberry syrup,  
organic lemon

**COCOA COMBUSTION**

hot cocoa, toasted hazelnut infused bourbon, monin  
pistachio syrup, ancho reyes chili liqueur, molé bitters,  
whip cream

**10TH STREET TODDY**

wild orange & cinnamon infused bourbon, organic lemon,  
honey, hot water

**FRENCH TOAST FRENZY**

hot apple cider, crater lake rye, brown sugar bourbon,  
cranberry syrup

\*\* consuming raw eggs may increase your risk of foodborne illness

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