

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 **\$12**

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, sweet  
pepper jelly, served with avenue baguette

**add baked brie + \$13 add trio of cheeses + \$13**

**\*\*GF upon request**

ARTICHOKE, PARMESAN & JALAPEÑO

STUFFED PORTOBELLO **\$15**

served with avenue baguette

**add small seasonal salad + \$6**

**\*\*GF upon request**

BAKED BEECHER'S PENNE **\$15**

irish cheddar and beecher's cheese, served with  
avenue baguette

**add grass-fed beef kielbasa on the side + \$9**

**add small seasonal salad + \$6**

**PETITE BITES**

ORGANIC GREENS **\$9**

ask about our rotating seasonal salad option

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

served with dijon & sweet pepper jelly

GOAT CHEESE CAPRESE **\$15**

panko crusted goat cheese medallions with  
tomato and basil pesto

WARM DATES **\*\*GF \$15**

wrapped in prosciutto and stuffed with sweet  
pepper jelly chevre

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

house made hummus with cucumber, feta, rice crackers

**\*\*V upon request**

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

pistachios, olives, landjäger

**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 \$15

**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, house simple, organic sour, angostura  
bitters, egg white\*\*

**CORPSE REVIVER TWO**

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

**AVIATION**

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

**PISCO SOUR**

torres pisco, house simple, organic sour,  
angostura bitters, egg white\*\*

**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

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

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

**BELLINGHAM ROSE ROYALE**

ketel one grapefruit & rose vodka, aperol, giffard  
wild elderflower, organic lemon, prosecco, rose water

**Winner of Bellingham Bartender Competition**

**HABANERO FUZZ**

habanero infused vodka, ancho reyes chili liqueur,  
turmeric, giffard peach, organic lemon

**Winner of Bellingham Bartender Competition**

**FLIGHT OF THE HUMMINGBIRD**

tequila, giffard apricot, jasmine simple, honey,  
organic sour, pink salt

**CARRIBBEAN ESPRESSO MARTINI**

zaya cocobana aged rum, goslings dark rum, ancho  
reyes chili liqueur, giffard madagascar vanilla,  
orgeat, cold brew, coconut milk

**'T WAS MINT TO BE**

hendrick's gin, cucumber & mint, giffard wild elderflower,  
honey, organic lime, prosecco

**DREAMING OF OAXACA**

jalapeño infused mezcal, thai basil, ancho reyes poblano,  
giffard passionfruit, lime cordial,  
organic lime, pink salt

**LITTLE ITALY**

citrus gin, raspberries and basil, giffard rhubarb,  
hibiscus syrup, aperol, organic lime, club soda

**KISSED BY THE SUN**

timberline vodka, cayenne, giffard pineapple, organic lemon

**QUEEN BEE**

bourbon, giffard peach & apricot liqueur, honey,  
organic lemon, angostura bitters

**HIBISCUS MOJITO**

hibiscus infused silver rum, mint, hibiscus syrup,  
lime cordial, organic lime, club soda

**GOLDEN GATSBY**

citrus infused gin, monin mango, tumeric, organic lemon,  
orange blossom water

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

**BITTER MAIDEN**

malfy rosa, giffard rhubarb, fragola strawberry liqueur,  
campari, organic lemon, cardamom bitters

**CHAMOMILE GIMLET**

oola citrus, chamomile simple, honey, organic lemon,  
orange bitters, egg white\*\*

**DUDE, WHERE'S MAI TAI?**

hibiscus rum, solerno blood orange liqueur, orgeat,  
organic lime, goslings dark rum

**SMOKE ON THE WATER**

tequila, cayenne & maple simple, grapefruit,  
organic sour, mezcal, black salt

**BLACKBERRY FIELDS FOREVER**

blackberry infused bourbon, thyme, giffard crème de mûre,  
organic lemon, egg white\*\*

**KILLING ME SOFTLY**

tequila, jalapeño, fragola strawberry liqueur, hibiscus syrup,  
organic sour, pink salt

**TASTE OF THE ISLAND LIFE**

kasama rum, giffard passionfruit, orgeat, organic lime,  
pineapple, angostura bitters

**KISS OF SPICE**

bourbon, huckleberry & cayenne simple, organic lemon

**ROSÉ ALL DAY**

botanist gin, raspberries, giffard wild elderflower,  
organic lemon, rosé wine

**WALKING ON SUNSHINE**

tequila, chamomile & turmeric, giffard pineapple,  
organic lemon

**A STONE IN THE WOODS**

thyme infused gin, giffard wild elderflower & peach liqueur,  
rosemary, organic house sour

**LADY SCARLETT**

silver rum, coconut rumhaven, solerno blood orange  
liqueur, giffard passionfruit, lime cordial, organic lime,  
coconut milk, hibiscus syrup

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