

Story and photo
By RYAN HUME
FOR COAST WEEKEND

The Tiki Lounge, an annex attached to Charlie's Chowder House on Marine Drive in Astoria, became a welcome refuge on a recent torrential Sunday afternoon. If you avoided looking at the rain-spattered window and concentrated on the tropical drinks and the kitschy décor of surfboards and tiki heads, you could almost imagine you were toe-deep in the sand, a lucky inhabitant of a warmer climate.

I had not been back to the Tiki Lounge for years, certainly not since it reopened last fall. Both the Chowder House and the lounge now boast new management, new staff and new menus. One new favorite beverage at the lounge, a month-long-and-going holdover on their new



weekly special menu, is the Piranha.

The Piranha captures the proverbial Tiki rainbow — silver and gold rum, coconut, all sorts of citrus — into one chilled pint glass. Just in case you are wondering: Yes, with all that citrus, the Piranha does indeed bite back. Though, as bar manager Sean Ake mentioned, measurements are subject to change depending on the customer's mood.

The Chowder House and Tiki Lounge still have developing plans. Look for a new brunch menu to roll out in the near future, and the


Tiki Lounge is toying with the idea of pairing classic bowls of cereal with retro Saturday morning cartoons for a side of nostalgia with your Mai Tai or Charlie's Zombie.

PIRANHA

1 ounce gold rum*
1 ounce silver rum*
1/2 ounce of freshly squeezed lime juice
1 ounce of freshly squeezed lemon juice
1/2 ounce cream of coconut
1 ounce pineapple juice
1 ounce cranberry juice

1 ounce orange juice
Orange wedge
Ice

Chill a 16-ounce vintage or pint glass (the funkier the better). In a cocktail shaker filled with ice, mix all ingredients, shake and pour into a cold pint also filled to the brim with ice. Garnish with the orange wedge, a kitschy cocktail stirrer or any other matter of vintage bar ephemera, close your eyes, enjoy and consider what books and records you'll take with you on your next island getaway.

*The Tiki Lounge uses Ronrico rums, but any brand of rum will suffice.
—Recipe courtesy of Sean Ake, bar manager at Charlie's Chowder House and Tiki Lounge, Astoria 

A Piranha at the Tiki Lounge in Astoria



Dining Out

NORTH COAST AND PENINSULA



BA BAKED ALASKA
DINING ROOM • PIZZERIA • BAR
THE ONLY THING WE OVERLOOK IS THE COLUMBIA RIVER
503.325.7414
bakedak.com
#1 12th Street, Astoria, OR



FAMILIES WELCOME!
HUNGRY HARBOR GRILLE
313 Pacific Hwy, Downtown Long Beach, WA
360-642-5555 • www.hungryharbor.com
— NOW HIRING SEASONAL HELP —




The DEPOT Restaurant
38TH & L, ON THE SEAVIEW BEACH APPROACH
360-642-7880
RESERVE NOW FOR MOTHERS DAY DINNER MAY 13TH



CAMP 18 MP RESTAURANT
503.755.1818
www.camp18restaurant.com
Favorite stop to & from the Coast




I putter around here all day just to be on time for the Happy Hour!
Mon-Fri 4-6pm
\$1 off Draft Beers or a Well Drink
Seaside Golf Course
451 Ave U Seaside 503-738-5261
seasidegolfcourse@gmail.com



100% of a log is used when processed at one of our mills.

Local resources, zero waste.



HAMPTON LUMBER
Warrenton