

Happy Hour: 3pm-Close, 7 Days A Week

\$1 OFF: Draft Beers, Hard Cider and Well Drinks
\$2 OFF: Specialty Cocktails and Wine by-the-Glass

Specialty Cocktails

Ivarita	10
Sauza Blue 100% Agave Silver Tequila, margarita mix, cranberry, float of Cointreau	
Gasworks Mule	9
Vodka, St. Germain, grapefruit juice, ginger beer, lemon	
High Fashioned	9
Jameson Caskmates, Kahlua, Scrappy's Orange Bitters	
Troll Grog	9
Fremont Mischief Gin, house-made lavender-honey syrup, Fremont IPA, lemons	
Lake Union Fizz	10
Oola vodka, pomegranate syrup, sparkling wine, cucumber	
Brown Sugar Sidecar	9
Brown Sugar Bourbon, orange juice, Lillet Blanc, limes	
Torres de Casta Rosé Sangria	8
Torres de Casta Rosé, brandy, orange juice, triple sec, fresh fruit. Available by Pitcher ~ 24	

Draft Beers & Cider ~ 6

Ask about our seasonal rotating handles!

Mac and Jack's "African Amber"	Redmond, WA
Manny's Pale Ale	Georgetown, WA
Pyramid Hefeweizen	Seattle, WA
Bud Light	St. Louis, MO
Seattle Cider Semi Sweet	Seattle, WA
Fremont "Interurban" IPA	Seattle, WA
Hale's Supergoose IPA	Seattle, WA
Chuckanut Pilsner	Bellingham, WA
Reuben's Brews Robust Porter	Seattle, WA
Seapine "Candle Fly" Kolsch	Seattle, WA

Bottles & Cans

Budweiser	5 ⁵⁰	Redhook ESB	16oz Can	6
Coors Light	5 ⁵⁰	Kona Lager	16oz Can	6
Heineken	6	Fremont Summer		
Omission IPA	Gluten Free 6	Solstice	16oz Can	6
Corona	6	Schillings "Passport"		
		Hard Cider	16oz Can	6

Non-Alcoholic

Pom-berry Soda	4 ⁵⁰
Pomegranate syrup, cranberry juice, mint leaves, lime, lemon-lime soda	
Wildberry Fizz	4 ⁵⁰
Fresh lemonade, wildberry purée, lemon-lime soda	
San Pellegrino	4
Sparkling or Still	
Fresh-Squeezed Lemonade	4 ⁵⁰
Regular, Strawberry, Raspberry or Blackberry	
Henry Weinhard's Sodas	4
Root Beer, Vanilla Cream, Black Cherry	
Martinelli's Sparkling Cider	12
Split	6

White Wine by the Glass

Sauvignon Blanc

Hogue Cellars (WA)	8 ⁵⁰
Matthews Cellars "Blackboard" (WA)	11
Kim Crawford (NZ)	10

Pinot Gris / Grigio / Blanc

Hogue Cellars Pinot Grigio (WA)	8 ⁵⁰
Adelsheim Pinot Gris (OR)	10 ⁵⁰
Ponzi Pinot Gris (OR)	11
Apolloni Pinot Blanc (OR)	9 ⁷⁵

Chardonnay

14 Hands (WA)	8
Chateau Ste. Michelle "Indian Wells" (WA)	11
Argyle (OR)	11 ⁷⁵
La Crema (CA)	13

Additional Whites / Bubbles

Chateau Ste. Michelle Riesling (WA)	8
Kyra Chenin Blanc (WA)	9
Thurston Wolfe PGV (WA)	10 ⁵⁰
Bellafina Prosecco (Italy)	8

Red Wine by the Glass

Pinot Noir

Eola Hills (OR)	10 ⁵⁰
Erath (OR)	12 ²⁵
La Crema (OR)	15
Lange (OR)	13 ⁵⁰

Merlot

Chateau Ste. Michelle "Indian Wells" (WA)	11
Columbia (WA)	9 ²⁵

Syrah

Chateau Ste. Michelle (WA)	9 ⁷⁵
Alexander Valley (CA)	10 ⁵⁰
Foppiano Estate Petite Sirah (CA)	11

Cabernet Sauvignon

14 Hands (WA)	8
Seven Falls (WA)	10 ²⁵
Woodward Canyon Nelms Road (WA)	15

Additional Reds & Blends

Hedges CMS (WA)	9 ⁵⁰
Santa Julia Malbec (Argentina)	8 ⁵⁰
Foundry Vineyard Red (WA)	12 ⁵⁰
Thurston Wolfe "D.R. Wolfe's Family Red" (WA)	11

~ Be Sure To Join Us For ~

Half Price Wine Monday & Tuesdays

Stop in every Monday and Tuesday to sample
half price wine (on select bottles)

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Small Bites

Prawn Shooters*	each	1⁵⁰
Rockfish Taco	each	4
Cilantro-cabbage slaw, sweet chili taco sauce, mango salsa, pico de gallo		
Ivar's Famous White Clam Chowder		5
Bowl of Northwest-style clam chowder with bacon		
Wild Alaska Smoked Salmon Chowder		6
Slightly spicy red chowder		
Classic Caesar Salad		5
Parmesan cheese ribbons, house-made croutons		
Bacon and Blue "Knife and Fork" Salad*		7
Rogue River Blue Cheese, candied walnuts, bacon, Fuji apple		

Shareables

Sesame Seared Rare Ahi Tuna		12
Soy-ginger sauce, wasabi-mirin crème		
Alder Grilled Salmon Skewers		7
Sweet chili-lime sauce		
Jumbo Coconut Crusted Prawns		9
Orange marmalade dipping sauce		
Smoked Chicken Quesadilla		8⁵⁰
Red onion, smoked mozzarella, BBQ sauce		
Salmon Cake Sliders		9
Chipotle-lime aioli, cilantro lemon slaw, brioche		
Crispy Calamari		9⁷⁵
Chipotle-lime aioli, crispy spinach leaves		
Steamed Penn Cove Mussels		10⁵⁰
Chuckanut Pilsner, garlic, basil, butter		
Steamed Penn Cove Manila Clams*		10⁵⁰
White wine, garlic, lemon, herbs, onions, celery, carrots		

Big Bites

Ivar's World-Famous Fish 'n Chips		9⁷⁵
Original recipe since 1938!		
Alder Grilled Sockeye Salmon Sandwich		10
Sockeye salmon filet, fresh tomatoes, seasonal greens, red onion, basil-pesto aioli, brioche bun, fries		
Blackened Salmon Caesar Salad		9⁵⁰
Classic Caesar salad with Cajun-spiced salmon fillet		
Crab Mac & Cheese		14
Dungeness crab, aged white cheddar sauce, caramelized sweet peppers & onions, radiatori pasta		
Seafood Cannelloni		9
Salmon, halibut, True cod, Ricotta, celery, carrot, onion, garlic, fresh spinach pasta, Rosa sauce		
Salmon Sampler*		17
Coho and Sockeye salmon, lemon-fennel beurre blanc, Yukon Gold garlic mashed potatoes, vegetable		
Salmon House Seafood Medley*		15
Penn Cove clams & mussels, scallops, shrimp, salmon, halibut, cod, fennel, tomato and saffron broth		
Half Pound "Prime Ground" Cheese Burger		9
Tillamook cheddar, lettuce, tomato, onion, French fries		

Desserts

Vanilla Bean Burnt Cream Tasting Size		5
Caramelized sugar crust, fan wafer cookie		
Chocolate Hazelnut Torte Tasting Size		5
Chocolate cake, hazelnuts, chocolate mousse, caramel sauce		

**Denotes gluten free menu items. Other items may be made gluten free by modification.
Ask your server for details.*

*The King County Health Department would like to remind you that eating raw or undercooked shellfish, fish
or meat may increase your risk of developing food-borne illness. All of our steaks and fish are cooked to order.*