

HAPPY HOUR

3pm-Close 7 Days A Week

~ \$3⁵⁰ Drafts • \$3⁵⁰ Wells • \$3⁵⁰ Selected Wines ~

~ SMALL BITES ~

	Reg Price	Happy Hour
Fresh Steamed Clams Local manila clams lightly steamed, butter	12	8
Fresh Sautéed Penn Cove Mussels Coconut yellow curry sauce and fresh cilantro	11	7
Oyster Shooters Six oysters served over Ivar's cocktail sauce	6	4
Ivar's World-Famous Chowder Bowl of traditional white, original red clam chowder or Alaskan seafood chowder	6 ⁵⁰	4 ⁵⁰
Roasted Beet Salad Walnut vinaigrette dressed baby arugula, creamy Bavaria blue cheese and candied walnuts	7 ⁵⁰	4
Grilled Achiote Marinated White Prawns Uli's chorizo sausage and cilantro polenta, lime dressed cabbage and cilantro oil	8	5 ⁵⁰
Ahi Tuna Duo Pacific Ahi Tuna seared rare and tartare with avocado, taro chips, pickled ginger and wasabi	11	7
Roasted Garlic Hummus Basil marinated olives, pickled vegetables and warm pita	7	4 ⁵⁰
Crispy Calamari Chipotle-lime aioli	10	6
Ivar's Seafood Cocktail Lemon poached white prawns, white shrimp, Snow Crab claws, Dungeness Crab, mango avocado salad, shredded fresh horseradish	13	9
Grilled Beef Skewers Cilantro marinated beef with a black bean, corn and avocado salad, with a roasted red pepper coulis	9	7

~ BIG BITES ~

Blackened Salmon Caesar Salad	10	6 ⁵⁰
Salmon BLT Grilled wild Alaskan salmon on a Macrina Bakery brioche bun, hardwood smoked bacon and fries	10	6 ⁵⁰
Crab Cake Slider Dungeness crab cake, stone ground mustard aioli, tomato and a Macrina Bakery brioche bun	9	6 ⁵⁰
Butternut Squash Ravioli Sage brown butter sauce, toasted almonds, shaved fennel and baby arugula	8	5
Crab and Goat Cheese Stuffed Lingcod Thyme jus, roasted baby Yukon gold potatoes	12	9
Prime Nebraska Beef Cheddar Burger Tillamook cheddar, apple wood-smoked bacon, lettuce, tomato, sweet onion and mayo	10	6 ⁵⁰
Ivar's Seafood Tacos <i>Your choice of blackened True cod or grilled achiote marinated white prawns</i> , with lime cilantro crème fraiche, shredded napa cabbage, avocado, pico de gallo	11	6 ⁵⁰
Ivar's Fish 'n Chips An Ivar's original recipe since 1938!	12	7 ⁷⁵
Fried Prawns 'n Chips 5 prawns, lightly breaded and fried to perfection	12	8
Fried Clam Strips 'n Chips Served with French fries	9	6

~ DESSERTS ~

Vanilla Bean Crème Brulee	6	4
Snoqualmie Gourmet Ice Creams	4 ²⁵	3

~ SPECIALTY COCKTAILS ~

Near Pear'fection Absolut Vanilla, Absolut Pear, apple juice	7
Blood Orange Cosmopolitan Vodka, triple sec, blood orange, cranberry juice	8 ⁵⁰
Hot Buttered Vanilla Rum Whaler's Vanilla Rum, Harvey's rum batter	7 ⁵⁰
Ivarita Cuervo tequila, grangala orange liqueur, lemon juice, lime juice and splash of cranberry	8
Pumpkin Martini Goldschlager, baileys, kahlua	8 ⁵⁰
Sex On the Pier Tanqueray, disaronno, bitters, sour	8
Fire and Ice Hot or frozen "hot chocolate" with one of the following: ~ Baileys ~ Kahlua ~ Crème de menthe ~ Butterscotch schnapps ~ White Chocolate ~ Dark Chocolate ~ Peppermint schnapps	7 ⁵⁰



~ NORTHWEST SPIRITS ~

Aviation Gin <i>Portland, OR</i>	7 ⁵⁰
Dry Fly Vodka <i>Spokane, WA</i>	8
Dry Fly Gin <i>Spokane, WA</i>	8
Voyager Gin <i>Woodinville, WA</i>	7 ⁵⁰
Ebb & Flow Vodka <i>Seattle, WA</i>	9
Yazi Ginger Vodka <i>Hood River, OR</i> Add \$2 ⁵⁰ for a martini with olives or a twist	7 ⁵⁰

~ DRAFT BEERS ~

Pint (16oz.)...\$5

Please ask your server for our seasonal draft

Manny's Pale Ale ~ Seattle, WA
Pyramid Hefeweizen ~ Seattle, WA
Alaskan Amber ~ Juneau, AK
Ninkasi IPA ~ Eugene, OR
Elysian Mens Room Red ~ Seattle, WA
Hale's Seasonal Draft ~ Fremont, WA
Georgetown Nine Pound Porter ~ Seattle, WA
Maritime Pacific, Portage Bay Pilsner ~ Ballard, WA
Pint (16oz.)...\$4
Coors Light

~ BOTTLED BREWS ~

Rogue Dead Guy Ale	4 ²⁵	Corona	4 ²⁵
MGD	3 ⁵⁰	Heineken	4 ²⁵
Budweiser	3 ⁵⁰	Amstel Light	4 ²⁵
Bud Light	3 ⁵⁰	O'Doul's (NA)	3 ⁵⁰
Michelob "Ultra"	3 ⁵⁰	Haake Beck (NA)	4
Seasonal	4 ²⁵		

~ NON-ALCOHOLIC ~

Henry Weinhard's Sodas Rootbeer, Cream Soda or Orange Cream	3 ²⁵
San Pellegrino or Aqua Panna Sparkling or Still	3 ⁵⁰
Fresh-Squeezed Lemonade Regular, Strawberry or Blackberry	3 ⁷⁵
Martinelli's Sparkling cider in a champagne glass	3

*The King County Health Department would like to remind you that eating raw or undercooked shellfish or fish may increase your risk of developing food-borne illness. We add a 17% gratuity to parties of 8 or more.