

Happy Hour

3pm-Close, 7 Days A Week

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

~ No substitutions during Happy Hour ~

Specialty Cocktails

Ivarita Sauza Blue Silver, Cointreau, sour mix, cranberry juice	10
Barrel Aged Manhattan In-house barrel aged Rittenhouse Rye, sweet vermouth, Angostura Bitters	14
Blood Orange Cosmo Vodka, orange liqueur, blood orange, cranberry juice, lime	9 ⁵⁰
Maple Bourbon Old Fashioned JP Trodden Bourbon, Grade A dark robust maple syrup, orange, Luxardo cherry, Angostura Bitters	13
Cucumber Rosemary Gimlet Bombay Sapphire Gin, fresh lime, cucumber, rosemary, simple syrup	12
Rose and Thorn Aperol, Belleruche Rosé, rose water, soda	11
Sangria Roja Red wine, brandy, fresh seasonal fruit, orange juice, soda	10
Lake Union Blues House-infused blueberry vodka, sour mix, soda	9

Draft Beers & Cider ~ 7

Bud Light <i>St. Louis, MO</i>
Kulshan Red Cap <i>Bellingham, WA</i>
Chuckanut Pilsner <i>Bellingham, WA</i>
Fremont Lush IPA <i>Seattle, WA</i>
Manny's Pale Ale <i>Georgetown, WA</i>
Hale's Supergoose IPA <i>Seattle, WA</i>
Mac and Jack's African Amber <i>Redmond, WA</i>
Pyramid Hefeweizen <i>Seattle, WA</i>
Seattle Cider Semi Sweet <i>Seattle, WA</i>

Bottles & Cans

Budweiser 5 ⁵⁰	Kaliber N/A 6
Coors Light 5 ⁵⁰	Diamond Knot Blonde 6 ²⁵
Rainier 6 <small>16oz Can</small>	Georgetown Bodhizafa 6 ²⁵
Corona 6	Georgetown Lucille IPA 6 ²⁵
Guinness Stout 6 <small>16oz Can</small>	Silver City Ridgetop Red 6 ²⁵
Heineken 6	

Non-Alcoholic

Pom-berry Soda Pomegranate syrup, cranberry juice, mint leaves, lime, lemon-lime soda	5
Wildberry Fizz Fresh lemonade, wildberry purée, lemon-lime soda	5
Fresh-Squeezed Lemonade Regular, Strawberry, Raspberry or Blackberry	4 ⁵⁰
Henry Weinhard's Sodas Root Beer, Vanilla Cream, Black Cherry	4 ⁵⁰
Martinelli's Sparkling Cider Split	12 6

Small Bites

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Rockfish Taco * each Cilantro-cabbage slaw, chipotle-lime taco sauce, mango salsa, pico de gallo, tortilla chips	8	4 ⁵⁰
Ivar's Famous White Clam Chowder & Roll Bowl of Northwest-style clam chowder with bacon	9	6 ²⁵
Classic Caesar Salad Parmesan cheese ribbons, house-made croutons	9	7

Shareable

Crispy Calamari Chipotle-lime aioli, crispy spinach leaves	16	10 ⁵⁰
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Big Bites

Ivar's World-Famous Fish 'n Chips	19	10 ⁵⁰
Alder Grilled Wild Salmon Sandwich * Fresh tomatoes, seasonal greens, balsamic vinaigrette, red onion, basil-pesto aioli, brioche bun, fries	18	11 ⁵⁰
Country Natural Beef Cheeseburger * Tillamook cheddar, lettuce, tomato, onion, French fries	15	9 ²⁵
Blackened Salmon Caesar Salad * Classic Caesar salad with Cajun-spiced salmon filet	19 ⁵⁰	10
Wild Salmon Duo †* Coho and Sockeye salmon, lemon-butter sauce, fingerling potatoes, vegetable	25 ⁵⁰	18

Desserts

Chocolate Hazelnut Torte Hazelnut shortbread crust, chocolate cake, Oregon hazelnuts, white and dark chocolate mousse, caramel sauce	5
New York Cheesecake Tasting Size Passion fruit sauce, shaved white chocolate, honey whipped cream	5



† Denotes gluten free menu items. Other items may be made gluten free by modification. Ask 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. We will gladly provide separate checks for parties of 7 or less.
We add a 18% gratuity to parties of 8 or more.