

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

Specialty Cocktails

Ivarita	9 ⁵⁰
Sauza Blue Silver, Cointreau, sour mix, splash cranberry juice	
Lavender Moscow Mule	11
Vodka, lavender syrup, ginger beer, lime	
Summer Dream	10
Gin, lemon, St. Germain, Sprite, muddled basil	
Sun Tonic	9
Gin, lime, cucumber, tonic	
Young Buck	9
Whiskey, lemon, strawberry, bitters, ginger beer	
Sangria Roja	10
Red wine, brandy, macerated orange, strawberry and blueberry	
Sangria Blanca	10
White wine, Cognac, macerated pineapple, peach and strawberry	
Pirate's Folly	11
Absolut Raspberri, SeaQuench Ale, bar sour, lime	

Draft Beers & Cider ~ 6⁵⁰

Ask about our seasonal rotating handles!

Bud Light	<i>St. Louis, MO</i>
Scuttlebutt's Night Circus Coconut Coffee	Dark Ale <i>Everett, WA</i>
Dogfish Head's SeaQuench Ale	<i>Milton, DE</i>
Chuckanut Pilsner	<i>Bellingham, WA</i>
Fremont "Interurban" 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
Rainier <small>16oz Can</small>	6	Manny's Lucille IPA <small>12oz Can</small>	6
Corona	6	Silver City Ridgetop Red <small>12oz Can</small>	6
Guinness Stout <small>16oz Can</small>	6	Fremont Summer Ale <small>12oz Can</small>	6
Heineken	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	
Fresh-Squeezed Lemonade	4 ⁵⁰
Regular, Strawberry, Raspberry or Blackberry	
Henry Weinhard's Sodas	4 ⁵⁰
Root Beer, Vanilla Cream, Black Cherry	
Martinelli's Sparkling Cider	12
Split	6

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Small Bites

Oyster or Wild Pink Shrimp Shooters †	each	1 ⁵⁰
Rockfish Taco *	each	4
Cilantro-cabbage slaw, sweet chili taco sauce, mango salsa, pico de gallo		
Ivar's Famous White Clam Chowder		5 ⁵⁰
Bowl of Northwest-style clam chowder with bacon		
Wild Alaska Smoked Salmon Chowder		6 ⁵⁰
Slightly spicy red chowder		
Classic Caesar Salad		6
Parmesan cheese ribbons, house-made croutons		
Knife and Fork Salad †		7
Blue Cheese, candied walnuts, bacon, Fuji apple		

Shareables

Crispy Calamari	9 ⁷⁵
Chipotle-lime aioli, crispy spinach leaves	
Alder Grilled Salmon Skewers *	8
Sweet chili-lime sauce	
Sweet Mango Barbecue Wings	10
Seven wings with mango nectar-barbecue sauce, mango-lime salsa, blue cheese dressing	
Coconut Crusted Shrimp	9
Wild pink shrimp, orange marmalade dipping sauce	
Salmon Cake Sliders	9
Chipotle-lime aioli, cilantro lemon slaw, brioche	
Sailor-Style Penn Cove Mussels †	10 ⁵⁰
Hard cider and leek broth, butter, lemon, crème fraiche	
Ivar's Traditional Steamed Manila Clams †	10 ⁵⁰

Big Bites

Ivar's World-Famous Fish 'n Chips	10
Wild Pink Jumbo Shrimp & Mushrooms †	10 ⁵⁰
Sautéed with garlic-herb butter and white wine	
Alder Grilled Sockeye Salmon Sandwich *	11
Fresh tomatoes, seasonal greens, red onion, basil-pesto aioli, brioche bun, fries	
Half Pound "Prime Ground" Cheeseburger *	10
Tillamook cheddar, lettuce, tomato, onion, French fries	
Grilled Portobello Caesar	8
Classic Caesar salad with grilled Portobello mushroom slices and Italian tomato salsa	
Blackened Salmon Caesar Salad *	9 ⁵⁰
Classic Caesar salad with Cajun-spiced salmon fillet	
Beef and Blue Salad †*	9 ⁵⁰
Grilled medium flank steak, Rogue River blue cheese, red onion, romaine heart	
Dungeness Crab and Watermelon Salad	12
Seasonal greens, romaine, Feta cheese, preserved lemon dressing	
Salmon Sampler †*	17
Coho and Sockeye salmon, lemon-fennel beurre blanc, Yukon Gold garlic mashed potatoes, vegetable	

Desserts

Vanilla Bean Burnt Cream Tasting Size	5
Caramelized sugar crust, fan wafer cookie	
Chocolate Hazelnut Torte Tasting Size	5
Hazelnuts, chocolate mousse, caramel sauce	
Flourless Chocolate Raspberry Decadence †	5
Dark chocolate, almond flour, raspberry sauce, whipped cream	

† 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.