

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	
Barrel Aged Manhattan	13
In-house barrel aged Rittenhouse Rye, sweet vermouth, Scrappy's orange bitters	
Blood Orange Cosmo	9 ⁵⁰
Vodka, orange liqueur, blood orange, cranberry juice, lime	
Rain Delay	9
Deep Eddie grapefruit infused vodka, grapefruit juice, soda	
Bramble On	9
Gin, lemons, Sprite, raspberry syrup	
Lavender Moscow Mule	11
Vodka, lavender syrup, ginger beer, lime	
Crisp Autumn Sangria	10
Red wine, brandy, Honeycrisp apples, cinnamon, apple cider, orange, lemon	

Draft Beers & Cider ~ 6⁵⁰

Ask about our seasonal rotating handles!

Bud Light	<i>St. Louis, MO</i>
Reuben's Robust Porter	<i>Seattle, WA</i>
Kulshan Red Cap	<i>Bellingham, WA</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	Heineken	6
Coors Light	5 ⁵⁰	Kaliber N/A	6
Rainier	6	Diamond Knot Blonde	6
<small>16oz Can</small>		Georgetown Lucille IPA	6
Corona	6	Silver City Ridgetop Red	6
Guinness Stout	6	Iron Horse Irish Death	6
<small>16oz Can</small>			

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 Shrimp Shooters †	each	1 ⁵⁰
Rockfish Taco *	each	4
Cilantro-cabbage slaw, chipotle-lime 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 chowder		
Classic Caesar Salad		6
Parmesan cheese ribbons, house-made croutons		
Bacon & Blue "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
Orange marmalade dipping sauce	
Salmon Cake Sliders	9
Chipotle-lime aioli, cilantro lemon slaw, brioche	
Fresh Penn Cove Mussels †	10 ⁵⁰
Spicy tomato oil, white wine, basil, crispy shallots	
Ivar's Traditional Steamed Manila Clams †	10 ⁵⁰

Big Bites

Ivar's World-Famous Fish 'n Chips	10
Sautéed Shrimp & Mushrooms †	10 ⁵⁰
Garlic-herb butter and white wine	
Alder Grilled Wild 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	
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	
Wild Salmon Duo †*	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.