

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	10
Sauza Blue Silver, Cointreau, sour mix, cranberry juice	
Barrel Aged Manhattan	14
In-house barrel aged Rittenhouse Rye, sweet vermouth, Angostura Bitters	
Blood Orange Cosmo	9 ⁵⁰
Vodka, orange liqueur, blood orange, cranberry juice, lime	
Lavender Mule	9 ⁵⁰
Vodka, house-infused lavender syrup, Cock 'n Bull Ginger Beer, lime	
Cucumber Rosemary Gimlet	12
Bombay Sapphire Gin, fresh lime, cucumber, rosemary, simple syrup	
Rum-ble on the Barge	11
Rum, Disaronno Amaretto, pineapple juice, lime, mint	
Aperol Spritz	10
Aperol, Prosecco, soda	
Lake Union Blues	9
House-infused blueberry vodka, sour mix, soda	
Sangria Roja	10
Red wine, brandy, orange juice, fresh seasonal fruit	
Sangria Blanca	10
White wine, brandy, ginger ale, fresh seasonal fruit	

Draft Beers & Cider ~ 6⁷⁵

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 <small>16oz Can</small>	6	Diamond Knot Blonde	6 ²⁵
Corona	6	Georgetown Lucille IPA	6 ²⁵
Guinness Stout <small>16oz Can</small>	6	Silver City Ridgetop Red	6 ²⁵
		Fremont Summer Ale	6 ²⁵

Non-Alcoholic

Pom-berry Soda	5
Pomegranate syrup, cranberry juice, mint leaves, lime, lemon-lime soda	
Wildberry Fizz	5
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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~ No substitutions during Happy Hour ~

Small Bites

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

Shareables

Crispy Calamari		10
Chipotle-lime aioli, crispy spinach leaves		
Alder Grilled Salmon Skewers *		9
Sweet chili-lime sauce		
Deep Fried Wild Alaska Cod Dumplings		9
Asian style dumplings, hoisin-sambal dipping sauce, seaweed cucumber salad		
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		
Fresh Penn Cove Mussels		10 ⁵⁰
Hoisin-sambal broth, fresh cilantro and green onion		
Ivar's Traditional Steamed Manila Clams		11
Local Manila clams, garlic broth, shallots, carrots, celery, onions, wine, butter, garlic toast points		

Big Bites

Ivar's World-Famous Fish 'n Chips		10
Alder Grilled Wild Salmon Sandwich *		11
Fresh tomatoes, seasonal greens, red onion, basil-pesto aioli, brioche bun, fries		
Country Natural Beef Cheeseburger *		9
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.