

# Happy Hour

7 Days A Week • 3-6pm and 8pm-Close

\$1 Off Well Drinks, Draft and Bottled Beer

\$2 Off Specialty Drinks, Wine By the Glass

	Regular	Happy
<b>Bread Basket</b> Four Macrina Bakery sourdough rolls, herb-sea salt rolls, or 2 and 2, whipped butter	6	6
<b>Ivar's Famous Clam Chowder</b> Northwest-style white clam chowder <i>with bacon</i>	10	7
<b>Bowl of Clam Chowder &amp; Caesar Salad Combo</b>	18	14
<b>Oyster Shooters</b>	3	2
<b>Knife &amp; Fork Salad</b> Iceberg lettuce, Gorgonzola crumbles, Bleu cheese dressing, bacon, candied walnuts, apples, carrots, red onion	12	9
<b>Fried Brussels Sprouts &amp; Fries GF</b> Bacon-onion aioli, French fries	15	9
<b>Crispy Calamari</b> Chipotle-lime aioli, spinach	19	13
<b>Pork Carnitas Tacos GF</b> Lime-cilantro slaw, Siracha aioli, queso fresco, corn tortilla and chips	17	12
<b>Coconut Shrimp</b> Sesame plum sauce, sweet chili sauce, seaweed salad	20	14
<b>Penn Cove Steamers</b> Manila Clams, Mussels <i>or</i> Combination, w/ garlic bread. <b>Choose from:</b> Classic white wine-butter sauce, <b>OR</b> Thai red curry-coconut-lime broth	20	14
<b>Classic Alaska True Cod Sandwich</b> Lettuce, tomato, house-made bun, tartar sauce, fries	19	13
<b>Seared Rare Ahi Tuna GF*</b> Seaweed salad, wasabi, pickled ginger	18	13
<b>Blackened Prawns</b> Grilled focaccia, chipotle aioli	18	13
<b>Half Pound Newport Pride Beef Burger * 20</b> Bacon, applewood smoked cheddar, smoked onion aioli, lettuce, tomato, onion, steak sauce, fries	20	15
<b>Grilled Sockeye Salmon Sandwich * 20</b> Bacon-onion jam, apple-fennel slaw, tomato, chipotle-lime aioli, house-made focaccia bun	20	14
<b>Pan Seared Blackened Tacos GF*</b> Lime-cilantro slaw, Siracha aioli, queso fresco, corn tortilla, tortilla chips		
<b>Alaska True Cod</b>	16	11
<b>Wild Alaska Salmon</b>	18	13
<b>Ivar's True Cod Fish 'n Chips</b> <i>Original recipe since 1938!</i>	21 <sup>50</sup>	14 <sup>50</sup>
<b>Ivar's Fried Combo</b> Alaska True cod, shrimp, clam strips, fries	23	16
<b>Happy Hour Grilled or Blackened Salmon Caesar Salad*</b>		13

**All of our steaks and fish are cooked to medium unless otherwise specified**

\* Salmon and steak may be cooked to customer preference. Regarding the safety of consuming fresh partially cooked fish, information is available upon request. Consuming raw or undercooked steak may increase your risk of foodborne illness.

We add a 18% gratuity to parties of 8 or more.

# Specialty Drinks

<b>Spring Time Mule</b> Vodka, ginger beer, Whidbey's Raspberry Liqueur, lime	13
<b>Ivarita</b> Pueblo Viejo Silver Tequila, orange liqueur, fresh margarita mix, float of cranberry juice	14
<b>High Tide Barrel Aged Manhattan</b> Bourbon, Luxardo syrup, black walnut bitters, sweet vermouth	18
<b>Rosé Sangria</b> Chambord, Captain Morgan's, grape and cranberry juice	14
<b>Barrell Aged Old Fashion</b> Bourbon, orange bitters, maple syrup	18
<b>Mezcal Mango Rita</b> Tequila, triple sec, float of mezcal, Tajin rim	15
<b>"Elise" the Kraken</b> Our Bartender/hockey fan's twist on the Aperol Spritz, with muddled citrus and Kraken Rum	14
<b>Luis's Perfect Peruvian Pisco Sour</b> Pisco, fresh lime juice, simple syrup, egg white, bitters	14
<b>Blood Orange Cosmo</b> Vodka, fresh lime, cranberry juice	14
<b>Whidbey Lemondrop/Rita</b> Choose from Whidbey Island Distillery's Loganberry, Blackberry, Raspberry or Boysenberry liqueur flavors	15
<b>Eddie's Famous Bloody Mary</b> Our signature award-winning house-made Mary Mix <i>With house-infused cilantro-Jalepeño infused vodka</i>	12 14

## Draft Beer ■ 16oz ~ 8

<b>Diamond Knot IPA</b> Mukilteo, WA
<b>Mac &amp; Jack's African Amber</b> Redmond, WA
<b>Manny's Pale Ale</b> Seattle, WA
<b>Reuben's Robust Porter</b> Seattle, WA
<b>Lazy Boy Hefeweizen</b> Everett, WA
<b>Elysian Space Dust IPA</b> Seattle, WA
<b>Coors Light</b> St. Louis, MO
<b>Chuckanut Pilsner Lager</b> Bellingham, WA
<b>Rotating Seasonal Selection</b>
<b>Incline Rotating Hard Cider</b> Auburn, WA



Scan for Spirits Menu

## Bottles & Cans ~ 7

<b>Rainier 16oz</b>	<b>Guinness Stout</b>
<b>Stella Artois 11.2oz</b>	<b>Ace Pear Cider</b>
<b>Modelo</b>	

## White Wine

Mr. Pink Rosé (WA)	10	40
Vandori Pinot Grigio (Italy)	10	40
Lange "Ivar's" Pinot Gris (OR)	14	56
CSM Harvest Select Riesling (WA)	10	40
Lu & Oly Flowerhead Sauvignon Blanc (WA)	11	44
Chasing Venus Sauvignon Blanc (NZ)	12	48
Milbrandt Chardonnay (WA)	11	44
La Crema Chardonnay (CA)	14	56

## Red Wine

The Vincent Red (WA) <i>Cabernet, Merlot, Malbec, Syrah</i>	12	48
Trapiche Medalla Malbec (Argentina)	12	48
Lange "Ivar's Reserve" Pinot Noir (OR)	14	56
Milbrandt Merlot (WA)	11	44
Lone Birch Syrah (WA)	12	48
Milbrandt Cabernet Sauvignon (WA)	11	44
Januik Cabernet Sauvignon (WA)	15	60