

Whalemaker Lounge Menu

Happy Hour 3pm-6pm ■ 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	12
Sauza Blue Silver, Cointreau, sour mix, cranberry juice	
Blood Orange Cosmo	12
Vodka orange liqueur, blood orange, cranberry juice, lime	
Fig Old Fashioned	15
Maker's Mark, fig jam, orange bitters, orange, cherry	
Corpse Rev-Ivar #2	14
Bombay Sapphire gin, Cointreau, Lillet Blanc, absinthe mist	
Pumpkin Hot Buttered Rum	13
Captain Morgan Spiced Rum, house-made pumpkin hot buttered rum mix	
Winter Sparkler	11
House-infused cinnamon and clove vodka, cranberry juice, prosecco	
Sangria Roja	11
Red wine, brandy, orange liqueur, fruit juice	

Zero Proof Cocktails

Dry Land Ivarita	10
Ritual Zero Proof Tequila, Daily's triple sec, sour mix, cranberry juice	
Calm Before the Dark & Stormy	12
Ritual Zero Proof Rum, Cock-n-Bull ginger beer, lime	
Tutti Negroni	13
Lyre's London Dry Gin, Lyre's Italian Orange Aperitif, orange zest	
Blood & Sand	13
Ritual Zero Proof Scotch, blood orange juice	

Draft Beers & Cider ~ 7⁵⁰

Manny's Pale Ale	Georgetown, WA
Mac and Jack's African Amber	Redmond, WA
Fremont Interurban IPA	Seattle, WA
Elysian Space Dust IPA	Seattle, WA
Fremont Dark Star	
Imperial Oatmeal Stout	Seattle, WA
Stoup Pilsner	Ballard, WA
Diamond Knott Hefeweizen	Mukilteo, WA
Bale Breaker Hazy L IPA	Yakima Valley, WA
Maritime Pacific Old Seattle Lager	Seattle, WA
Schilling Excelsior Cider	Seattle, WA

ASK ABOUT OUR SEASONAL & ROTATING DRAFTS!

Bottles & Cans

Bud Light	5 ⁵⁰	Georgetown Bodhizafa	6 ²⁵
Coors Light	5 ⁵⁰	Silver City Ridgetop Red Ale	6 ²⁵
Rainier	6	Guinness	6 ²⁵
<small>16oz Can</small>			
Corona	6	N/A Athletic Brewing	
Heineken	6	Run Wild IPA	6 ²⁵

Whalemaker Lounge Menu

Happy Hour 3pm-6pm ■ 7 Days A Week

NO SUBSTITUTIONS • DURING HAPPY HOUR

Small Bites

	Regular	Happy
Oyster or Shrimp Shooters <i>GF</i> each	3	2
Blackened Tacos * each		
Cilantro-cabbage slaw, chipotle-lime aioli, cojita cheese, mango salsa, pico de gallo, tortilla chips		
Alaska True Cod	9	5 ⁵⁰
Wild Alaska Salmon	9 ⁵⁰	6
Prawn Cocktail <i>GF</i>	15	12
Two 16/20 prawns, baby prawns, celery, cocktail sauce		
Seared Rare Ahi Tuna <i>GF*</i>	20	16
Sesame-red chili crust, cucumber-seaweed salad, sweet chili sauce, wasabi, pickled ginger		
Ivar's World-Famous White Clam Chowder	10	8 ⁵⁰
Bowl of Northwest-style clam chowder with bacon		
Bacon & Blue "Knife and Fork" Salad <i>GF</i>	12	9
Sweet Gem lettuce, Rogue River bleu cheese, candied walnuts, crispy bacon, shaved red onion, spun carrots, Fuji apples, bleu cheese dressing		
Classic Caesar Salad	10	8 ⁵⁰
Anchovy-garlic dressing, Parmesan, croutons		

Shareables

Bread Basket	6	6
Four Macrina Bakery sourdough rolls, herb-sea salt rolls, or 2 and 2, whipped butter		
Crispy Calamari	19	15
Chipotle-lime aioli, crispy spinach leaves		
Alder Grilled Salmon Skewers <i>GF*</i>	17	14
Sweet chili-lime sauce, mango salsa		
Coconut Crusted Shrimp	19	15
Sesame-plum dipping sauce, cucumber-seaweed salad		
Curry Mussels *	20	15
Mire poix, green onions, cilantro, curry broth, alder grilled toast		
Fresh Sautéed Manila Clams *	20	15
Local Manila clams, garlic butter, shallots, carrots, celery, onions, wine, clam nectar, alder grilled toast		
Beef Tips *	17	13
In au jus with crispy onions, crostini, button mushrooms		

Big Bites

Seafood Sauté * <i>GF</i>	20	15
Salmon, halibut, baby shrimp, baby scallops, blackberries, mushrooms, hazelnuts, lemon butter sauce, balsamic syrup, red skinned mashed potatoes, seasonal vegetable		
Ivar's 3pc World-Famous Fish 'n Chips	21 ⁵⁰	15
Cajun Salmon 'n Chips	24 ⁵⁰	16
Alaska, French fries		
Honey-Dijon Chicken Sandwich	18	13
Crispy chicken breast, pepper Jack cheese, lettuce, tomatoes, onion, honey-dijon dressing, pickle, fries		
Alder Grilled Wild Salmon Duo * <i>GF</i>	29	22
Sockeye and Coho, lemon beurre blanc, balsamic reduction, red skinned mashed potatoes, vegetable		
Alder Grilled Wild Salmon Sandwich *	20	15
Fresh tomatoes, lettuce, red onion, jalapeño-ginger tartar sauce, brioche bun, fries		
Newport Pride Cheeseburger *	19	15
Tillamook cheddar, lettuce, tomato, onion, fries		
Blackened Salmon Caesar Salad *	22	15
Classic Caesar salad with Cajun-spiced salmon filet		

* 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.