

Draft Beer

Pint (16oz.) ~ 6⁵⁰

- Pyramid Hefeweizen** Seattle, WA
- Silver City Ridgetop Red Ale** Silverdale, WA
- Maritime Pacific**
- “Old Seattle Lager”** Ballard, WA
- Georgetown Manny’s Pale Ale** Seattle, WA
- Tieton Cranberry Cider** Yakima, WA
- Reuben’s IPA** Seattle, WA
- Seasonal Dark ~ Ask your server!**
- Seasonal IPA ~ Ask your server!**
- Seasonal Rotator ~ Ask your server!**
- Rainier** US 5⁵⁰

Bottles & Cans

- Budweiser** 5
- Bud Light** 5
- Coors Light** 5
- Michelob Ultra** 5
- Corona** 5⁵⁰
- Pike Brewing Space Needle Golden IPA** 6
- Incline Marionberry Cider** 6
- Tieton Apple Cider** 6
- Heineken** 5⁵⁰
- Amstel Light** 5⁵⁰
- Clausthaler NA** 5

Specialty Cocktails

- Ivarita** 10
Sauza Blue 100% Agave Silver Tequila, margarita mix, cranberry, Cointreau
- Huckleberry Drop** 10
44 North Huckleberry Vodka, fresh lemon juice, simple syrup, huckleberries
- Autumn Mule** 9
Tito’s Vodka, Martinelli’s Sparkling Cider, ginger beer, Addition Cinnamon Bitters
- Snow Cap** 12
Hendrick’s Gin, muddled mint and lime, Chartreuse
- Cherry Old Fashion** 11
Marker’s Mark, Luxardo Maraschino Liqueur, walnut bitters. Served over a large rock or hot
- Sparkling Cranberry Sangria** 9
Red Blend, Effen Blood Orange Vodka, Calvados, cinnamon, oranges, cranberries, Tieton Cranberry Cider

NOTE:

† Denotes gluten free menu items. Other items may be made gluten free by modification. Ask your server 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.

Clam Digger Happy Hour

[3pm-Close Daily]

\$1 OFF: Draft Beers and Well Drinks

\$2 OFF: Specialty Cocktails and Wine by-the-Glass

	REG	HH
Ivar’s Famous Chowders	8 ⁵⁰	5 ⁵⁰
Bowl of White Clam Chowder, NW Seafood Chowder † or House-Smoked Salmon & Corn Chowder †		
Chowder Sampler	9 ⁷⁵	7
Try three 4oz samples of our chowders: Northwest-style White Clam Chowder, Salmon & Corn Chowder & NW Seafood Chowder		
Coconut Shrimp	12	9
Lemongrass Thai chili sauce, green cabbage		
Crispy Calamari †	10	7
Seasoned rice flour, spicy house-made chipotle-lime aioli, crispy spinach leaves		
Classic White Wine Clams †	17	12
Garlic broth, shallots, carrots, celery, onions, wine, butter		
Coconut Curry Mussels †	15	10
Yellow curry coconut sauce, green onions, cilantro		
House-Smoked Bacon Mac ‘n Cheese	13	9
Cavatappi noodles, Coastal Cheddar Cheese sauce, Ivar’s house-smoked bacon		
Cold Smoked Alaska Weathervane Scallops †	14	9
Pink peppercorn vinaigrette, goat cheese mousse, shaved fennel, baby arugula, house bacon		
Bruschetta	12 ⁵⁰	8
Fresh grape tomatoes, aged balsamic vinegar, Greek olive oil, Parmesan cheese, toasted Essential Bakery bread		
World-Famous 2pc Fish ‘n Chips	14	9
Alaska True Cod		
Spicy Blackened Wild Salmon Caesar Salad*	13	9 ⁵⁰
Anchovy garlic dressing, Parmesan cheese ribbons, house-made croutons		
True Cod Tacos †	13	9
2 spicy seared cod tacos, lime-cilantro sour cream, green cabbage, jalapeno pickled carrots, chips and roasted tomato salsa		
Alaska True Cod Poppers	9	6
Yellow curry-orange vinaigrette, plum hoisin chutney, green onions		
Garlic Truffle Fries †	9	6
Crispy fries tossed with Parmesan cheese, garlic, herbs, truffle oil, roasted garlic aioli		
Beet Salad	9	6
Mixed greens, rock salt rosemary roasted beets, vanilla bean vinaigrette, goat cheese crostini		
Crème Brûlée †	8	5
House-made vanilla bean crème brûlée		