

Draft Beer

Pint (16oz.) ~ 6⁷⁵

- 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 Seasonal Cider** Yakima, WA
- Georgetown Bodhizafa IPA** Seattle, WA
- Seasonal Dark ~ Ask your server!**
- Seasonal IPA ~ Ask your server!**
- Seasonal Rotator ~ Ask your server!**
- Rainier** US 5⁷⁵

Specialty Cocktails

- Watermelon Martini** 12
Cucumber-mint infused Svedka Vodka,
fresh watermelon puree, lemon, simple syrup
- High Tide** 13
Naked Grouse Scotch, cherry liquor, Antica Vermouth,
blood orange purée
- Grand Clam** 11
Grey Goose Vodka, iced tea, fresh-squeezed
lemonade, lemon
- Ivarita** 10
Sauza Blue 100% Agave Silver Tequila, margarita mix,
cranberry, cointreau
- Strawberry Kentucky Mule** 9
Evan Williams Whiskey, strawberry, ginger beer, lime
- Fall Sangria** 9⁵⁰
Syrah, brandy, pear purée, basil, Martinelli’s
Sparkling Cider

White by the Glass

- Pinot Gris**
- Lange “Ivar’s”** Willamette Valley, OR 10⁵⁰ 40
Orange zest, baking spice, ginger, pear
- Townshend** Columbia Valley, WA 9⁵⁰ 36
Pear, citrus, light herbal notes, clean finish
- Chardonnay**
- Ryan Patrick “Naked”** Washington 9⁵⁰ 36
Stainless steel, crisp, citrus
- Michael David Freakshow** Lodi, CA 11⁵⁰ 44
Fruit forward, buttery, coconut and vanilla finish
- Sauvignon Blanc**
- Oyster Bay** Markborough, New Zealand 10⁵⁰ 40
Passion fruit, floral, crisp
- Additional Whites**
- Thurston Wolfe PGV** Columbia Valley, WA 10⁵⁰ 40
Tangerine, Mango, light floral notes, crisp finish
- Alexandria Nicole a2 Rosé** Horse Heaven Hills, WA 10 38
Fresh strawberry, watermelon, honeydew, clean acidity
- Ryan Patrick Riesling** Columbia Valley, WA 9⁵⁰ 36
Fresh acidity, fruit driven
- Sparkling/Bubbles**
- CSM Rosé** Columbia Valley, WA 9 34
- CSM Brut** Columbia Valley, WA 8⁵⁰ 32
- Vandori Prosecco** Italy 8⁵⁰ 32



Acres of Clams Happy Hour

[3pm-6pm Daily]

\$1 OFF: Draft Beers and Well Drinks

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

- | | REG | HH |
|--|------------------------|------------------------|
| Ivar’s Famous Chowders | 9 | 6 |
| Bowl of White Clam Chowder | | |
| Coconut Shrimp | 13 | 9 |
| Lemongrass Thai chili sauce, green cabbage | | |
| Dipper Fry Nachos | 10 | 8 |
| Cheese, bacon bits, green onions, sour cream,
side of roasted tomato salsa | | |
| Spicy Blackened Wild Salmon Caesar Salad* | 14⁵⁰ | 10⁵⁰ |
| Anchovy garlic dressing, Parmesan cheese,
house-made croutons | | |
| Crispy Calamari | 16 | 11 |
| Spicy house-made chipotle-lime aioli | | |
| Classic White Wine Clams † | 18 | 12⁵⁰ |
| Garlic broth, shallots, carrots, celery,
onions, wine, butter | | |
| Classic Caesar Salad | 8⁷⁵ | 5⁵⁰ |
| Anchovy garlic dressing, Parmesan,
house-made croutons | | |
| True Cod Tacos † | 13⁵⁰ | 9⁵⁰ |
| Spicy seared True Cod, lime-cilantro sour
cream, green cabbage, jalapeño pickled carrots,
tortilla chips, roasted tomato salsa | | |
| World-Famous 2pc Fish ‘n Chips | 15⁵⁰ | 10 |
| Alaska True Cod | | |

Red by the Glass

- Pinot Noir**
- Lange “Ivar’s Reserve”** Willamette Valley, OR 13 50
Rich, raspberries, cherries, hint of licorice
- Erath “Resplendent”** Willamette Valley, OR 12 46
Black cherry, mixed berry, sarsaparilla
- Kings Ridge** Willamette Valley, OR 11 42
Tobacco, smoke, earthy, black fruit
- Merlot**
- CSM Indian Wells** Columbia Valley, WA 11 42
Full body, jammy-ripe berry fruit flavors
- Charles Smith “Velvet Devil”** Washington 9⁵⁰ 36
Red plums, bittersweet cocoa, hints of smoke
- Cabernet Sauvignon**
- Freakshow** Lodi, CA 12⁵⁰ 48
Full body, big and spicy, dark, ripe, plump fruit
- Revelry** Columbia Valley, WA 11 42
*Red fruit, dark chocolate, balanced acidity,
silky smooth*
- Additional Reds**
- Edmeades Zinfandel** Mendocino, CA 10 38
*Velvety tannins, dark berries, spices,
dark chocolate*
- La Linda Malbec** Argentina 9⁵⁰ 36
Delicate, nice tannin, dried cherry, hint of coffee
- Murphy Blend** California 9 34
Rich yet soft mouthfeel, raspberries, Bing cherries

† 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.

~ Get It To-Go ~

\$20 Bottles of Wine

White / Rosé

Anew Rosé
Columbia Valley, WA

Josh Pinot Gris
Columbia Valley, WA

Callaway Chardonnay
California

Imagery Chardonnay
California

Red

Ava Grace Red Blend
Columbia Valley, WA

Ryan Patrick Redheaded Red
Columbia Valley, WA

Callaway Cabernet Sauvignon
California

Imagery Cabernet Sauvignon
California

\$20 for 2 Cans of Wine

Barnard Griffin Sauvignon Blanc • Barnard Griffin Rosé

\$20 White Claw 6-Packs

Grapefruit • Black Cherry • Mango

Draft Beer

64oz
Growlers
\$20

\$15 Refill

- Pyramid Hefeweizen
- Maritime Old Seattle Lager
- Georgetown Bodhizafa IPA
- Rotating IPA
- Rotating Seasonal Draft
- Silver City Ridgetop Red Ale
- Georgetown Manny's Pale Ale
- Rainier
- Teiton Hazy Strawberry Cider

32oz
Growlettes
\$13

\$10 Refill

Desserts

Rosemary Ganache Lava Cake
Huckleberry compote, French Vanilla ice cream **9**

Strawberry Shortcake
Lemon macerated fresh strawberries, lemon pound cake, Cointreau whipped cream cheese mousse **9**

Carrot Cake
Cream cheese frosting, caramel sauce **9**

Snoqualmie Ice Creams
French Vanilla, Salted Caramel, Irish Cream or seasonal selection **5**