



3 - 10 PM DAILY

SHARED PLATES

BLACKBERRY HABANERO
STICKY WINGS
6pc 14 | 12pc 26
sweet and spicy pacific inspired
chicken wings

SALMON SLIDERS (2) 22
brioche bun, house slaw,
cornichons, dijonnaise

FRIED CALAMARI 19
jalapeno aioli, candied citrus

STREET CORN RIBS (GF, V) 16
split and roasted sweet corn, paprika,
butter, cotija cheese, fresh lime

POLAR CHIPS & DIP (GF, V) 12
house fried chips,
caramelized onion dip

TRUFFLE FRY BASKET (GF, V) 16
fried herbs, parmesan, sea salt

SOUPS AND SALADS

add to any soup or salad

toasted demi baguette +1, hanger steak +15, king salmon +18, organic chicken breast +8, togarashi seared tofu +8

CLAM CHOWDER CUP 8 BOWL 16
New England style, norkotah potatoes,
green onion, peppered bacon

KALE CAESAR (V) 18
artisanal baby kale, lemon garlic vinaigrette,
sourdough croutons, parmesan tuille

WEDGE SALAD 22
ruby gem lettuce, Oregon Blue, peppered bacon,
ranch, sourdough croutons, tomato

BEET & BURRATA (V) 20
roasted baby beets, burrata, frisée,
chipotle blood orange vinaigrette, thai basil,
demi baguette

ENTREES

ARCTIC BURGER* 26
8 oz patty, Tillamook cheddar,
romaine, pickled red onions,
green tomato relish, fries, bacon

STEAK FRITES (GF) 28
hanger steak, fries, chimichurri,
smoked tomato ketchup

FRENCH DIP 28
shaved prime rib,
creamed horseradish, Beecher's cheddar,
au jus, fries, demi baguette

FALAFEL WRAP (V) 18
tandoori naan, hummus, falafel,
shaved onion, tomato, garden greens,
tzatziki, house torshi pickles

FISH AND CHIPS 25
beer battered king salmon, fries, tartar sauce,
Washington apple slaw, fresh lemon


FORAGERS FLATBREAD (V) 28
house grilled flatbread, foraged mushrooms,
goat cheese, caramelized onions,
hazelnut pesto, fresh sprouts

substitutions available upon request: beyond burger meatless patty, gluten free buns, organic tofu

(GF) GLUTEN FREE (V) VEGETARIAN

*The state of washington would like you to know that consuming raw or undercooked proteins may increase risk of food borne illness.

A 20% taxable service charge is added to all guest checks. 98% of this service charge is distributed between our service staff's members. The remaining 2% is retained by the culinary staff members responsible for the meal experience.



POLAR
BAR
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FINISHING BITES

PACIFIC CHEESE BOARD (V) 24

Oregon blue, Beechers flagship,
fontina, red grapes, nuts,
olives, honey, crostini

FLOURLESS CHOCOLATE TORTE (GF, V) 15

chocolate ganache,
seasonal fresh berries, chantilly cream

STICKY TOFFEE PUDDING (V) 15

bourbon date cake,
salted caramel, fresh apples

MACARON FLIGHT (6) (GF, V) 16

house variety of flavors

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