



3 - 11 PM DAILY

SIGNATURE COCKTAILS

POLAR BAR OLD FASHIONED 20

Old Overholt rye, sugar,
orange bitters

FEMME FATALE 18

Empress gin, lemon
Fever-Tree tonic

GINGER ROGERS 16

Vodka, ginger liqueur, lemon
lavender, rhubarb bitters

MARIE ANTOINETTE 17

Gin, elderflower liqueur
lemon, sparkling wine

PIONEER SOUR 18

Bourbon, egg white* (*optional*),
sugar, cardamom bitters

VIVA ZAPATA 17

Hornitos Reposado, ginger liqueur
cilantro, lime, Angostura bitters
green tabasco

AMARO SELECTIONS

AVERNA/ CARD AMARO/ CYNAR

DELLE SIRENE/ FERNET BRANCA
GRAN CLASSICO/ NONINO/
RAMAZZOTTI



WHISKEY OF THE WEEK

DISCOUNT OFF OUR WEEKLY WHISKEY SELECTION. SEE BARTENDER FOR DETAILS.

BARREL AGED COCKTAILS

ARCTIC CLUB MANHATTAN 19

Bourbon, sweet vermouth
Angostura & Peychaud's bitters,
Ardbeg rinse

I AM THE WALRUS 18

Old Overholt rye, campari,
sweet vermouth

GOLD RUSH WOMAN 17

Santa Teresa rum, dry vermouth
apricot liqueur, cardamom bitters

SMOKE & MIRRORS 18

Dewars, sugar, orange bitters

NON-ALCOHOLIC DRINKS

ANTHONY HOPKINS 10

Mango, lime, orange juice
rose syrup

BOYS IN THE BOAT 10

Raspberry, lemon, sugar
pomegranate

CILANTRO LIMEADE 9

Lime, sugar, cilantro



WINE

WHITE

LA PETITE PERRIERE
SAUVIGNON BLANC

France 2018

14/70

CAMBRIA KATHERINE'S
VINEYARD CHARDONNAY

California 2015

16/80

PREJUGES CHARDONNAY

Maison Ventenac, France 2018

18/90

RED

CHATEAU ST. MICHELLE
CABERNET SAUVIGNON

Columbia Valley, Washington 2016

14/70

PUNDIT SYRAH

Columbia Valley, Washington 2016

16/80

ERATH PINOT NOIR

Willamette Valley, Washington 2017

18/90



APPETIZERS

JALAPENO BACON CLAM CHOWDER 15

Chopped clams, rock shrimp,
applewood smoked bacon,
roasted jalapeno

CHARCUTERIE BOARD 22

Chef's selection

FRIED OYSTERS 22

Hearts of palm with aleppo aioli
and mignonette

TRUFFLE FRIES 15

TRUFFLE POPCORN 8

FLATBREADS

BUFFALO MOZZARELLA 22

Artichoke, tomato, basil
and capers

PESTO, CHICKEN, ARUGULA 22

Roasted red peppers and
goat cheese

BBQ CHICKEN AND RED ONIONS 20

PEPPERONI 18



SALADS

GRILLED CAESAR SALAD 15

Grilled hearts of romaine,
bacon tomatoes, croutons
parmesan

HEIRLOOM BEET SALAD 15

Marinated red and gold beets,
goat cheese, arugula, pine nuts

ENTREES

MARKET SALMON 30

Pear butter, roasted cauliflower
baby sweet potato

CHICKEN PICCATA 24

Capers, white wine, lemon butter,
garlic whipped potatoes,
wilted spinach

ROASTED BUTTERNUT SQUASH 17

Butternut squash,
cranberry-almond gremolata,
quinoa, balsamic glaze

STEAK & FRITES 28

Grilled flatiron steak, fries

ARCTIC BURGER 20

8oz Angus beef, romaine,
tomato, pickled onion, applewood smoked bacon,
Beecher's cheddar, brioche bun, fries



POLAR
BAR

*THE STATE OF WASHINGTON WOULD LIKE YOU TO KNOW THAT CONSUMING RAW OR UNDERCOOKED PROTEINS MAY INCREASE RISK OF FOOD BORNE ILLNESS.

ALL LEFT TABS ARE CLOSED WITH A GRATUITY OF 20%.

FOR PARTIES OF 6 OR MORE, A SERVICE CHARGE OF 20% WILL BE ADDED AND FULLY DISTRIBUTED TO SERVER(S). ONE CHECK WILL BE RUN AND MAY BE SPLIT UP TO 4 WAYS.

OUTSIDE WINE SUBJECT TO A CORKAGE FEE OF \$30.