



POLAR

BAR

The State of Washington would like you to know that consuming raw or under cooked proteins may increase risk of food borne illness.

All left tabs are closed with a gratuity of 18%

Parties of 6 or more will be presented one check and a gratuity of 18% will be added

Outside wine subject to a corkage fee of \$20

HAPPY HOUR

Weekdays 3 p.m. - 6 p.m.

1/2 Price Bar Bites

Cocktail of the Day \$7

**House Chardonnay or
Cabernet by the Glass \$5**

Draft Beer \$5

BAR FOOD

*Full dinner menu available upon request

JUNO CLAM CHOWDER

Cream | Bacon | Celery
Potato

5/7

SESAME TUNA TARTAR

Avocado Salsa | Tomato |
Szechuan Dressing |
Wasabi Cucumber Aioli
Tropical Chips

13

CHARCUTERIE

Pork Head Cheese | Copa | Cambozola
Crostoni | Red Onion Jam

13

ARCTIC CRAB CAKES

House Seasoning | Frisée
Red Pepper Aioli

13

FISH & CHIPS

Panko Crusted Alaskan Cod
Sweet & Spicy Slaw | Fries

16

JUNO BURGER

½ lb. Kobe Beef | Cheddar
Crispy Onion | Bacon | Tomato
Pickle | Bistro Aioli | Brioche Bun | Fries

16

KOBE BEEF SLIDERS

Roasted Red Pepper
Red Pepper Aioli | Garlic Fries

12

RUSTIC FLATBREAD PIZZA

Fresh Mozzarella | Basil | Peppers
Onions | Tomato | Pesto
Balsamic Reduction

13

HOUSE SALAD

Mesclun Greens | Apple | Goat Cheese
Tomato | Candied Pecans

7

WINE

SPARKLING

MICHELLE *Brut*

Columbia Valley, Washington 8/32

LOUIS BOUILLOT *Rosé Brut*

Nuits St. Georges, France 11/40

WHITE

ERATH *Pinot Gris*

Willamette Valley, Oregon 10/38

MARYHILL *Sauvignon Blanc*

Columbia Valley, Washington 10/38

SOZO *Chardonnay*

Columbia Valley, Washington 8/30

CLARENDELLE *Bordeaux Blanc*

Bordeaux, France 12/46

PATTERSON CELLARS *Rosé*

Columbia Valley, Washington 10/38

RED

SOZO *Cabernet Sauvignon*

Columbia Valley, Washington 10/36

THREE RIVERS *River's Red Blend*

Columbia Valley, Washington 9/34

ERATH *Pinot Noir*

Oregon 11/40

DRUMHELLER *Merlot*

Columbia Valley, Washington 9/34

DRY CREEK VINEYARDS *Cabernet Sauvignon*

California 13/50

ASK YOUR SERVER FOR SELECTIONS BY THE
BOTTLE.

DRAFT BEERS

Manny's Pale Ale, Georgetown, WA	6
Trumer Pilsner, Berkley, CA	6

BOTTLED BEERS

Budweiser	5
Bud Light	5
Coors Light	5
Corona	5.5
Deschutes Black Butte Porter	5.5
Guinness Draft Can	6.5
Heineken	5.5
New Belgium Fat Tire Amber Ale	6.5
Old Rasputin Russian Imperial Stout	6.5
Pike Brewing IPA	5.5
Red Hook ESB	5.5
Sierra Nevada Pale Ale	5.5
Stella Artois	6.5
Widmer Hefeweizen	5.5
Kaliber N/A	5

BOTTLED CIDERS

Tieton Cider Works	8
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ALCOHOL FREE FAVORITES

COCK & BULL GINGER BEER 5

THOMAS KEMPER ROOT BEER 5

PELLEGRINO 5

Sparkling | Limonata | Aranciata

BAR BITES

[1/2 Price during Happy Hour]

SMOKED SALMON TACOS

House Smoked Salmon | Tomato
Lettuce | Roasted Red Pepper
Chipotle Aioli | Flour Tortillas
13

PAINTED HILLS

PULLED PORK SLIDERS

Toasted Bun | Whiskey BBQ
13

CALAMARI

Chipotle Batter | Chipotle Aioli
14

HOT WINGS

Spicy Hoisin BBQ Sauce
11

TRUFFLE FRIES

Truffle Salt | Parsley
10

TEMPURA GREEN BEANS

Cucumber Wasabi Dipping Sauce
10

CHEESE CURD FRITTERS

Crispy Kale
Tomato Basil Dipping Sauce
12

EDAMAME HUMMUS

Pickled Vegetables | Warm Pita
10

BLEU CHEESE RISOTTO CROQUETTES

Truffle Sea Salt | Red Onion Jam
11

POLAR BAR COCKTAILS

*Many of the cocktail names reference the Arctic Club history

ARCTIC CLUB MANHATTAN 12

Rye | Sweet Vermouth | Bitters
Ardbeg Rinse | Bordeaux Cherry

MOONLIGHT EXCURSION 12

Grey Goose La Poire | Lime | Bubbles

THE FALCON JOSLIN 14

Patrón Reposado | Calvados
Yellow Chartreuse | Pear | Lemon

EXPEDITION 12

Bourbon | Apple Puree
Barrel Aged Bitters | Sparkling Cider

SEATTLE REGRADE 12

Rye | Cynar 70 Amaro
Angostura Bitters | Simple Syrup

SEATTLE SOUR 10

Bourbon | Sweet & Sour | Merlot Float
Bordeaux Cherry

HEMINGWAY DAIQUIRI 12

Bacardi 8 | Grapefruit
Lemon | Simple Syrup

THE BRIDGE PARTY 14

Patrón Reposado | Cointreau
St. Germain | Aperol | Lemon | Soda

WARREN GOULD 14

Hendrick's Gin | Cynar 70 Amaro
Yellow Chartreuse | Cardamom Bitters

SOPHIE TUCKER 10

Bourbon | Apricot Liqueur | Bubbles

BOULEVARDIER 11

Bourbon | Campari
Sweet Vermouth | Lemon

SAZERAC 12

Rye | Limoncello
Absinthe Rinse | Peychaud's Bitters | Lemon

ARCTIC CLUB OLD FASHIONED 12

Rye | Cointreau | Sugar
Bitters | Orange

LAST WORD 13

Gin | Luxardo | Green Chartreuse | Lime

AVIATION 12

Gin | Luxardo | Crème de Violette | Lemon

CORPSE REVIVER #2 13

Gin | Lillet | Cointreau | Lemon
Absinthe Rinse

HUCKLEBERRY LEMON DROP 12

44 North Vodka | Limoncello
Lemon | Sugar Rim

THE 007 14

Absolut Elyx Vodka | Plymouth Gin
Lillet | Lemon

GREY GOOSE MOSCOW MULE 12

Grey Goose Vodka
Ginger Beer | Lime

SCOTTISH OLD FASHIONED 14

Glenfiddich 14 | Sugar | Orange
Bitters | Soda

THE WALRUS & THE TEA 14

Lucid Absinthe | St. Germaine
Ginger Ale

WARM COCKTAILS

THE STOWAWAY 10

Rum | Barrel Aged Bitters | Cider

J.G. CIGAR COMPANY 12

Oola Smoked Whiskey | Black Tea
Sugar | Ardbeg Rinse

ZIONCHECK 10

Bourbon | Apple Puree
Simple Syrup | Star Anise

ABSINTHE

Absinthe is served using the traditional fountain preparation by slowly dripping ice water over a sugar cube. Sugar cube may be lit on fire (Bohemian style) or plain dripped (French style).

BUTTERFLY Switzerland	23
GRANDE ABSENTE France	21
LUCID France	18
PACIFIQUE Washington	14
PERNOD France	19