

# Polar Bar

700 3rd Ave 98104-1894 · +12067769090 · Updated: Jan 14, 2026

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## SHARED PLATES 9

### BLACKBERRY HABENERO STICKY WINGS (GF)

lime zest, grilled lime

#### AVAILABLE OPTIONS

6 PC: \$14.00

12 PC: \$26.00

### SHRIMP TOASTS ROCKERFELLER

ground shrimp, onion, spinach, scallions, Pernod, panko & parmesan fried on bread, Cajun sesame aioli

**\$18.00**

### SPICE BAG

fries, fried popcorn chicken, red peppers, onions, garlic, Chinese spice mix, curry ketchup aioli

**\$18.00**

### DUCK CONFIT SPRING ROLLS (DF)

cabbage carrot slaw, ginger, mint, duck fat hoisin sauce

**\$18.00**

### PACIFIC CHEESEBOARD (V)

assortment of local cheeses, crackers, dried fruits, olives, bourbon street nut mix

**\$24.00**

### CRISPY BRUSSELS SPROUTS (GF, V+)

smoky red pepper almond romesco, balsamic glaze

**\$16.00**

### SKILLET BAKED BRIE (V)

peach walnut compote, sliced herb baguette

#### AVAILABLE OPTIONS

\$16.00

sub gf & vegan bread: \$1.00

### TRUFFLE FRIES (GF, V)

fried herbs, parmesan, white truffle oil, truffle-infused salt

**\$18.00**

### HUMMUS DUO (V)

black bean hummus, green chickpea hummus, grilled naan

#### AVAILABLE OPTIONS

\$16.00

sub gf & vegan bread: \$1.00

## SOUPS AND SALADS 5

### NORTHWEST CIOPPINO

mussels, shrimp, Icelandic cod, aromatic tomato broth, toasted demi baguette

**\$24.00**

### SOUP DU JOUR

please ask about our soup of the day CUP 8 | BOWL 16

### FARRO & FENNEL SALAD (V+)

arugula, fennel, hot-agave grilled peaches and long-stemmed artichokes, toasted walnuts, champagne vinaigrette

**\$20.00**

<b>CAESAR SALAD (V)</b>	<b>\$18.00</b>
romaine, purple kale, parmesan, fennel pollen-dusted croutons, balsamic reduction, lemon caesar dressing	
<b>CRAB LOUIE STACK (GF)</b>	<b>\$25.00</b>
lump crab, shredded romaine, cucumber, radish, cherry tomato, furikake rice paper crisps, shaved salted duck egg yolk, citrus remoulade	

## ENTREES 6

<b>FRENCH DIP</b>	<b>\$28.00</b>
house-smoked shaved prime rib, bourbon green peppercorn aioli, Beecher's Marco Polo cheddar, baguette, au jus, fries	
<b>ARCTIC BURGER</b>	<b>\$28.00</b>
6oz brisket short rib patty*, Beecher's Marco Polo Cheddar, romaine, tomato, caramelized onion aioli, frizzled onions, fries	
<b>STUFFED CHICKEN</b>	<b>\$30.00</b>
goat cheese stuffed chicken breast, chickpea flour crust, potato croquette, seasonal vegetables, green goddess vermouth sauce	
<b>FISH AND CHIPS</b>	<b>\$30.00</b>
Seattle ale-battered Icelandic cod, Washington apple slaw, house tartar sauce, fresh lemon	
<b>SPICY SESAME NOODLES (GF, V+)</b>	<b>\$24.00</b>
flat rice noodles, miso-seared king oyster mushrooms, spinach, roasted eggplant, Sichuan chili crisp	
<b>BLACKJACK PRAWNS (GF)</b>	<b>\$28.00</b>
blackened tiger prawns, fennel jalapeño cheesy polenta, sambuca, cabbage citrus slaw	

## DESSERTS 3

<b>CROSSAINT BEIGNETS (V)</b>	<b>\$15.00</b>
espresso crème anglaise, powdered sugar	
<b>ICE BOX CAKE (GF, V+)</b>	<b>\$12.00</b>
graham cracker layers with strawberry compote, coconut milk mousse, matcha powder dust	
<b>RUMCHATA BREAD PUDDING (V)</b>	<b>\$12.00</b>
cinnamon brioche, spiced caramel, chantilly	