

For the Table

Beer Hall Soft Pretzel 10

Served with house-made mustard (df,v)
IPA Dijon | Whole Grain | Lingonberry

+ Viking Size (1lb) 4 + Beer Cheese 4

Basket of Fries 10

You'll be talking 'bout these fries! Dill vinegar powder, curry ketchup, lemon aioli (df, v w/o aioli)

Loki's Wings 15

Mead bbq or buffalo sauce, house-made Danish blue cheese dressing & pickled carrots *Half & Half* +2

Popcorn Cod 16

Lightly fried, flaky Pacific cod bites with housemade tartar sauce (gf)

Mac n' Cheese 13

Sharp cheddar, brödsmlur, & chives. Baked to order and served in a cast iron skillet

Beech Mushroom Klynge 10

Beer battered crispy mushroom clusters with lemon aioli (gf, df, v w/o aioli)

Nordic Eats

Kjøttkaker ** 14

Dry-aged beef & pork meatballs, thyme, chive, gjetost gravy, cucumber salad, lingonberry jam

Fiskesuppe 10/17

Traditional Norwegian fish soup with salmon, cod, potatoes & fresh vegetables all simmered in a creamy miso broth. Side of toasted rye

Pickled Herring* 16

Carrot & onion with toasted rye & butter

Nordic Cucumber Salad 6

Thinly-sliced cucumber, dill vinegar brine (v, gf, df)

From the Garden

The Huntress Salad 9/16

Spring mix, Dijon vinaigrette, blueberries, & pickled red onion topped with toasted pistachios (v, gf, df)
+Grilled Salmon 8

Freyja's Grain Bowl 16

Barley, fresh corn, clover sprouts, spring mix, beech mushroom & pickled beets with side of green goddess dressing (v, df) +Grilled Salmon 8 +Pork Belly 6

Grilled Broccolini 8

Garlic pepper, lemon (v, gf, df)

Rustic Bites

New larger portions! 4oz tapas to share

Pork Belly spiced applesauce (gf,df) 7.5

Duck Hearts hunter's spice (gf, df) 8

Venison horseradish sauce (df, gf w/o sauce) 10

Grilled Halloumi spiced applesauce (gf) 7.5

Pacific Salmon smoked salt, lemon (df, gf) 10

Whole Sardine lemon (df, gf) 6

The Jarl's Platter one of each skewer 29

Tavern Fare

Served with choice of beer battered fries or cucumber salad. Sub a side salad +3

Norse Pølse 16

Oslo street vendor-style footlong pork frankfurter, lefse, curry ketchup, IPA dijon mustard, fried onions

Ballard Ave Burger ** 20

Dry-aged ground beef, gruyère, spring mix, crispy onion, & burger dressing on a Kaffeklatsch pretzel bun
Add thick-cut bacon +3 | Sub Vegan Black Bean Patty +2

Tavern Cheeseburger ** 19

Dry-aged ground beef, sharp cheddar, & burger dressing on a Kaffeklatsch pretzel bun
Add thick-cut bacon +3 | Sub Vegan Black Bean Patty +2

Grilled Gjetost Sandwich 19

Caramelized Norwegian goat cheese, cardamom spiced apple chutney, sourdough, lingonberry jam

Fish & Chips 21

Ghostfish beer battered Pacific cod atop a bed of fries. Served with Norwegian cole slaw, housemade tartar sauce & curry ketchup

Salmon Wrap 24

Grilled salmon wrapped in lefse with spring mix, cucumber, crispy onion, & lemon dill horseradish aioli

Pølse & Pint Deal 20

Pint of any 16oz beer + pølse with fries or cuke salad

Second Breakfast

Sun 11a-2p

Happy Hour

Sun-Fri 330-530p

gf (gluten free), v (vegan), df (dairy free)

Please inform your server if you have a severe gluten allergy to clearly indicate potential cross-contact with gluten-containing foods, even on items labeled gluten-free

3% service fee added to all credit card transactions to help offset processing costs

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. **Contains beef



Behind the Bar

Please order at the back bar.

Tusen Takk for joining us to celebrate the Nordic heritage of Ballard! Our house focus is on the Scandinavian spirit, aquavit, and the Nectar of the Gods, mead. We also have a (mostly) full spirits bar to make your favorite cocktails. Ask your bartender.

Mead

This Nectar of the Gods is fermented honey.
5oz pours/750 ml bottles unless otherwise indicated

Dansk Mjød Denmark

Viking's Blod | 19% ABV | 16

Oppegaard Tukwila, WA

Blackberry Peach | 14% ABV | 15/54

Sky River Woodinville, WA

Dry | 14% ABV | 14/52

Odin's Bounty Flight 23 *Three 2.5oz pours*

Sky River Dry, Dansk Mjød Viking's Blod & Seasonal Rotator

Or pick your own three from our lineup +1

Mead Roulette 17

Can't decide? Savor a coveted off-menu mead from our vault



Rotating Beer, Mead, and Wine

Scan QR code or visit back bar for our rotating beer, mead, & wine menu.

Booze Adjacent (Zero Proof)

Mulled Cider Local apples, house spice mix 6.5

You're Plumbelievable Plum syrup, lemon, basil, soda 10

Sparkling Hop Water Yuzu 6

Dram Cardamom & Black Tea Sparkling Water 5

Dru Bru Root Beer Draft 6

Timber City Ginger Beer Draft 7.5

Lemonade 5 *Make it a lingonberry +1*

Valhalla Hot Tea Ask for Flavors 5

Cocktails

Garden of Idunn 14

Let the Norse Goddess of apples warm you up! Ryan Orchards cider mulled in-house with cinnamon, cloves, & allspice + a kick of Hardware cardamom aquavit

Don't Fall For It 14

Like a peek of Autumn sun. Hardware cardamom aquavit, Aperol, lemon juice, soda

Lady of the Locks 16

Sip as the fleet returns to harbor. Harahorn Norwegian gin, 64° Reykjavik rhubarb liqueur, cranberry juice, Triple Sec

Bergen Mule 13

In honor of Seattle's Sister City (Bergen, Norway), a Nordic spin on the classic mule. Norden aquavit, Timber City Ginger Beer, Lime. *Make it a lingonberry mule +1*

Send a Bolt of Lightning 15

Not so very frightening "espresso martini". Æsir Fenrir's Bite coffee mead, Brennivin aquavit, simple, cream

Odin Fashioned 15

Odin hath sent the winds to turn the tide. Høvding aquavit, juniper orange syrup, bitters.

Sub aquavit for Old Log Cabin Whiskey +1

The Seafarer 16

Navigate to the land of fire & ice. Brennivin Sherry Cask aquavit, cherry syrup, dry vermouth, bitters

Sub aquavit for Old Log Cabin Whiskey +1

The Sword in the Stone 15

Summon the Jarl within you. Brennivin Rugbraud aquavit, plum syrup, Bravo Amaro, lemon

Beet & Basil 15

Be rooted in Ballard. House-infused beet Brennivin aquavit, Triple Sec, basil syrup, lemon



Aquavit & Spirits

Scan QR code for full list or grab menu at back bar. **Ask about flights or to challenge the shot sword!**

Beer + Shot Deal 13

Aass Pilsner + Brennivin

Deadliest Catch 12

Feeling brave? Prove it! Pickled Herring Shooter with Brennivin!