



# Kitchen

## For the Table

### Beer Hall Soft Pretzel 10.5

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 10.5

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

### Split Pea Soup 9/15

Norwegian Yellow Split Pea soup packed with a colorful medley of root vegetables braised in a savory vegetable broth. Side of toasted rye (df, gf - without bread) *Add Bacon +2*

### 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 10/17

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

### Ullr's Kale Caesar 19

Mix of fresh baby kale, tender delicata squash, toasted hazelnuts, & croutons tossed in a zesty caesar dressing & grated gruyere cheese  
*+Grilled Salmon or Shrimp 8 +Chicken 6*

### Grilled Broccolini Garlic pepper, lemon (v, gf, df) 8

## Rustic Bites

*New larger portions! 4oz tapas to share*

### Pork Belly spiced applesauce (gf,df) 7.5

### Chicken Thigh green goddess dressing (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

### Grilled Shrimp Old Bay, lemon (df, gf) 10

### 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 bacon +3 | Sub Vegan Black Bean Patty +2*

### Tavern Cheeseburger \*\* 19.5

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

### Grilled Gjetost Sandwich 19.5

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

### Fish & Chips 22

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,, crispy onion, & housemade tartar sauce

### Pølse & Pint Deal 20

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

### Second Breakfast

Sun 11a-2p

### Happy Hour

Weekdays: Open-6p

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

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.



## Beer, Mead, & Cider

Scan QR code for our full beer, mead, & cider menu. Beer list also available on wall behind back bar

## 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

**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

## Wine

**Gård Vinters (WA) Slope Life Cabernet Sauvignon** 13

**Gård Vinters (WA) Freyja White Blend** 13

**Land Mass (OR) Sparkling Rosé** 14

## Booze Adjacent (Zero Proof)

**Fireside Spritz** cherry, orange, lemon, juniper, soda 11

**The Teetotaler** warm black tea, lime, orange, honey, cinnamon, clove, star anise 11

**Sparkling Hop Water** Yuzu Orange Blossom 6

**Dram Cardamom & Black Tea Sparkling Water** 5.5

**Dru Bru Root Beer** Draft 6.5

**Timber City Ginger Beer** Draft 8

**Lemonade** 5 *Make it a lingonberry +1*

**Hot Tea** Ask for Flavors 5

## Cocktails

**Bestemor's Tipple** 13

Grandma's mug was never filled with just tea, child. Warm black tea, Hardware cardamom aquavit, lime, orange, honey, cinnamon, clove, star anise

**Ode to Krampus** 14

We know you've misbehaved! Might as well keep going. Chuckanut Bay Krampus hazelnut & winter spice liqueur, lemon, simple syrup, cocktail foam

**Walk in the Woods** 16

Your companion on a trek through the Winter wonderland. Woodinville whiskey, berry mead, Campari, twist

**Send a Bolt of Lightning** 15

Not so very frightening "espresso martini". Chuckanut Bay coffee liqueur, Brennivin aquavit, simple, cream

**Bergen Mule** 13

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

**Lady of the Locks** 16

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

**Odin Fashioned** 15

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

*Sub aquavit for Woodinville Whiskey +1*

**The Seafarer** 16

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

*Sub aquavit for Woodinville Whiskey +1*



## Aquavit & Spirits

Scan QR code for full list or grab menu at back bar. **Ask about flights**

**Beer + Shot Deal** 13

Aass Pilsner + Brennivin

**Shot Sword Challenge**

Options for 2 or 3 people!

**Deadliest Catch** 13

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