



## SHAREABLES

### CHICKEN WINGS 19

1 lb. Bone-in or Boneless Wings served with carrots & celery. Sauces: BBQ, Hot BBQ, Franks Hot, Mango Habanero, Creole Dry Rub, Teriyaki, Parmesan Garlic or Thai Peanut Sauce.

### ASADERO BBQ PULLED PORK NACHOS 24

Smoked BBQ pulled pork with melted asadero cheese then topped with tomato, olive, onion and jalapenos. Served with salsa, sour cream and guacamole on the side.

### COCONUT PRAWNS 16

Fried lightly and served with Sweet Thai chili sauce.

### SPICY CRAB CAKES 17

Made in house, lightly fried and topped with Sriracha aioli and green onions.

### BEER BASIL CLAMS\*\* 22

1 lb. Baby Clams sautéed in garlic with Andouille sausage and Basil then simmered in our Red Ale. Served with our Stout garlic beer bread.

### TRUFFLE FRIES 8/14

### SPICY BEER CHEESE AND PRETZELS 14

Our Red Ale beer cheese served with 4 salted pretzel sticks. Extra pretzel sticks 1\$ each.

### SEARED AHI TUNA\*\* 19

Blackened or Sesame Seed crusted 6oz Ahi Tuna seared to perfection. Served with pickled ginger, wasabi paste, wasabi mustard and soy sauce.

### FRIED CHEESE CURDS 13

A delicious bite of Goodness!!  
Served with our Red Ale beer mustard

### IHB CANDIED BACON 11

Slow baked with Bruneau Brown and brown sugar with light chocolate drizzle.

### BEER BATTERED O-RINGS 8/14

### BEER BATTERED FRIES 6/9

### THREE CHEESE MUSHROOM CROQUETTE 16

Fried cheese and cremini mushroom croquettes topped with stoneground aioli.

# Ice Harbor

MARINA

## 100% WAGYU BURGERS & SANDWICHES



All burgers are served on a Hawaiian bun. Sub chicken or a vegan patty at no charge or make it a wrap. Burgers and Sandwiches come with lettuce, tomato & onion a choice of side and a pickle. GF Bun \$3

### BLACKENED SALMON BURGER\*\* 20

A 6oz Atlantic Salmon coated with Cajun seasoning then topped with melted pepper-jack and house tartar sauce.

### BACON JAM BURGER\*\* 18

Topped with our house made Bacon Jam and stone-ground aioli.

### COWBOY BURGER\*\* 19

Apple-wood smoked bacon and melted cheddar topped with house made frizzled onions and Red Ale BBQ sauce.

### SOUTHWEST CHICKEN WRAP 17

Grilled chicken, apple-wood smoked bacon, avocado, tomato, onion, lettuce and black beans tossed in chipotle mayo and served with our house aioli.

### SPICY BURGER\*\* 19

Topped with our house made Tangerine Mango spicy sauce, jalapenos and pepper-jack.

### IHB CUBAN 20

Slow cooked tender short rib served with pickled peppers, stoneground aioli and Asadero cheese all on a ciabatta bun.

### HALIBUT BURGER\*\* 19

Lightly fried, beer battered Halibut topped with house made tartar sauce.

### PRIME RIB DIP 19

Thinly sliced prime rib on a toasted hoagie roll with our house made Stour Au-jus. Add cheese, mushrooms, onion or peppers \$1 ea.

### STONEGROUND CHICKEN SANDWICH 18

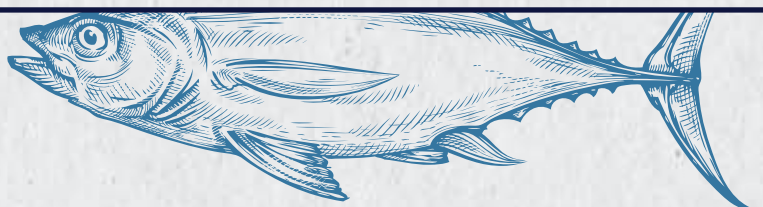
Chicken Breast coated in our Harvest Pale Ale beer batter and panko mix, fried golden brown and topped with our Tangerine stoneground aioli slaw.

### IHB CLUB 18

Apple-wood smoked bacon with turkey, ham, Beer mustard aioli, lettuce, tomato, and avocado. Your choice of wheat, white, rye or sourdough. Sub chicken \$1

### RUBEN ON RYE 16

Our own Red Ale slow roasted corned beef with 1000 Island, sauerkraut, and melted Swiss

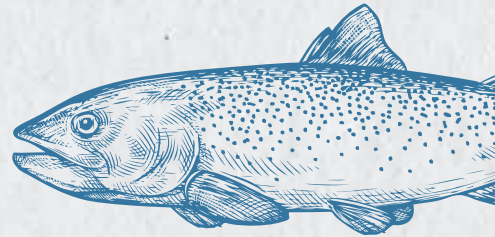




# Ice Harbor

MARINA

## SALADS



Dressing: Ranch, Louie, Bleu Cheese, Thousand Island, Honey Mustard, Italian, Balsamic, Caesar and Oil & Vinegar. Served with our Stout Garlic Beer Bread.

### MARINA LOUIE\*\* 21

Your choice of crab or shrimp, bell peppers, black olives, tomato, red onion, pickled asparagus, avocado and a hard-boiled egg atop fresh romaine. Served with our house made Louie dressing and a lemon wedge.

### CLASSIC CAESAR SALAD 11/13

Crisp Romaine tossed with parmesan cheese, tomatoes, croutons, and creamy Caesar dressing. Add Chicken +4 | Shrimp +7 | Blackened Salmon +10

### GRAND COBB 18

Grilled chicken breast, apple-wood smoked bacon, Gorgonzola, tomatoes, black olives, and a hard-boiled egg atop fresh romaine.

### TACO SALAD 18

A bed of crisp romaine topped with shredded cheddar-jack, tomatoes, black olives and green onions in a crisp wheat tortilla bowl. Served with salsa, sour cream, and guacamole. Choice of ground beef, shredded chicken or vegan burger.

### HOUSE SALAD 8/11

Fresh chopped romaine topped with shredded cheddar-jack, tomatoes, cucumbers and croutons

### SOUP AND SALAD COMBO 13

A cup of our fresh made soup of the day with a small house salad.

### CUP OF SOUP SERVED IN A HOMEMADE STOUT BEER BREAD BOWL 15

HOUSE MADE CLAM CHOWDER 7/12  
FRIDAY THROUGH SUNDAY ONLY!!

## SIDES & UPGRADES

BEER BATTERED FRIES, SALAD, COLE SLAW, OR SEASONAL VEGGIES. CAESAR SALAD +3

ONION RINGS, SWEET POTATO FRIES, OR TRUFFLE FRIES +2

Split Plate Charge +2 | Additional charges for extra dressings & sauces.

Please be aware many of our sauces are made with beer. Let your server know if you are gluten free or have any allergies. Thank you for your continued support of our local businesses. We look forward to serving you! 3% SURCHARGE FOR ALL CREDIT CARD TRANSACTIONS. NO CHARGE FOR DEBIT OR PRE-PAID CREDIT CARD TRANSACTIONS. An automatic 18% tip on all parties of 7 or more.

## SPECIALTIES

### SHORT RIBS & DEMI 24

Our tender short rib served with Garlic mashed potatoes, root veggies and demi glaze drizzled on top.

### HALIBUT & CHIPS MP

Hand cut halibut fillets coated in our Harvest Pale Ale beer batter and panko then fried golden brown. Served with house made Cole Slaw and tartar sauce.

### GOUDA MAC & CHEESE 18

BBQ Pulled Pork 21 or Atlantic Red Crab 28

House made Gouda cheese sauce blended with cavatappi pasta then topped with your choice of smoked pulled pork, caramelized onions, our Red Ale BBQ sauce or Atlantic Red Crab and topped with parmesan breadcrumbs.

### HALIBUT TACOS\*\* 23

Grilled or fried, you decide. Two corn tortillas loaded with Halibut, lettuce, tomatoes, green onions and cotija cheese. Served with cilantro aioli, limes and salsa. Choice of side included.

### CONFIT DUCK STROGANOFF 19

A delicious, creamy tender confit duck stroganoff served over egg noodles.

### PORK BELLY TACOS 16

Fried pork belly tossed in our house made Stout Teriyaki sauce served on two grilled corn tortillas with house made Tangerine Hefe stoneground aioli slaw. Served with your choice of side.

### GLAZED PORK CHOP 24

Seared bone-in pork chop with a sweet Dijon mustard glaze topped with pineapple salsa. Served with garlic mashed potatoes and seasonal veggies.

### 12OZ RIBEYE STEAK\*\* 32

Grilled to your liking with garlic mashed potatoes, seasonal veggies and garlic beer bread. Add grilled mushrooms and onions for \$1 each

### PLANK SALMON\*\* 24

6oz Atlantic Salmon baked on a cedar plank then drizzled with a creamy house made dill sauce. Served with Jasmine rice, seasonal veggies and garlic beer bread.

\*\*Please alert your server if you have any food allergies. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

©US Foods Menu 2025 (5110851)