

# Bellingham Alive!

NORTH SOUND LIFE

WHATCOMB | SKAGIT | SAN JUAN



Northwest Washi

Bread Lab Tall Ship Play

## CULINARY EVENTS

### Barbeque Beach Bash

**Fridays in August, 5:30–8:30 p.m.**

Enjoy the ultimate beach barbeque with friends and family at Semiahmoo Resort. The barbeque will be on the lawn overlooking the beach and will feature live music, games, and a delicious dinner of pulled pork sliders, barbeque chicken and pork ribs, coleslaw, and roasted corn on the cob.

Semiahmoo Resort  
9565 Semiahmoo Parkway, Blaine | [semiahmoo.com](http://semiahmoo.com)

### La Conner Wildlife Cruise

**August 4 and 18, 10:30 a.m.–5:30 p.m.**

Take a day-long cruise through the San Juan Islands, traveling underneath Deception Pass Bridge and stopping in La Conner. The tour will be fully narrated by wildlife guides and will feature a lunch of lasagna, Caesar salad, breadsticks, and dessert, as well as a bar with a selection of Northwest beers and wines.

San Juan Cruises  
355 Harris Ave., Bellingham | [whales.com](http://whales.com)

### Taste of Woodinville Dinner Cruise

**August 18, 5–9 p.m.**

This summer cruise will feature the wine of several wineries from Woodinville: Stevens Winery, Damsel Cellars and Darby Winery. Guests can look forward to all-you-can-eat Dungeness crab along with several side dishes of pasta and salad, plus appetizers and dessert.

Hellams Vineyard  
109 N. First St., La Conner | [hellamsvineyard.com](http://hellamsvineyard.com)

### Ales N' Sails Dinner Cruise

**August 23, 6–9 p.m.**

Watch the sunset from a 160-foot sailing ship while enjoying beer provided by Aslan Brewing Co and delicious dinner prepared by the ship's cook. Representatives from the local brewery will be present to answer questions about the brewing process and the inspiration behind the recipes.

Schooner Zodiac  
355 Harris Ave., Bellingham | [schoonerzodiac.com](http://schoonerzodiac.com)

## DINE Dining Guide

### SAKURA JAPANESE STEAKHOUSE *Japanese*

1830 S. Burlington Blvd., Burlington  
360.588.4281, [sakuraburlington.com](http://sakuraburlington.com)

Professional Teppan Yaki chefs take you on a journey of delicious and interactive dining at Burlington's Sakura Japanese Steakhouse. Using the freshest ingredients and perfect seasonings, they stir-fry your meal right before your eyes, creating a fabulous feast. Choose from steak and chicken to salmon and shrimp; each meal is served with soup, salad, rice, and vegetables. If it's sushi you crave, they also offer a full sushi bar for even the most discriminating taste buds.

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### SKAGIT RIVER BREWERY *American*

404 S. 3rd St., Mount Vernon  
360.336.2884, [skagitbrew.com](http://skagitbrew.com)

Inspiration bred from English and German brews and made with Yakima Valley hops and Northwest barley and wheat, Skagit River Brewery produces the finest beers with distinguishable tastes. If you prefer heavy beer, go for the Stealie Brown, a rich, malty brew that is light on bitterness and hops. Try Sculler's IPA or Gospel IPA if you want a combination of crisp and refreshing flavors of citrus and grapefruit with varying degrees of hop-piness. Seasonal beers also appear on the menu for locals to try something new. For those under 21 or those preferring non-alcoholic options, check out Skagit River Brewery's homemade root beer and even have the root beer float for dessert. To complement the beers and non-alcoholic drinks, the brewery also prides itself on its selection of foods from wood-fired pizza to Chelan cherry wood-smoked ribs to clams simmered in a lemon sauce. Beer brings people together. At least it's proven so in the Pacific Northwest. So, if you're an avid beer drinker or know people who are, come to Skagit River Brewery to enjoy the ales and agers brewed in town.

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## SAN JUAN

### TOBY'S TAVERN *Seafood*

8 Front St., Coupeville  
360.678.4222, [tobysuds.com](http://tobysuds.com)

Overlooking the scenic Penn Cove in the center of old Coupeville, Toby's Tavern offers diners a dive bar ambience with a delicious menu of seafood favorites. Their famous bowls of Penn Cove mussels—served by the pound!—come fresh from the adjacent cove, and keep shellfish connoisseurs clamoring for a regular fix. Steamed and soaked in a scrumptious mix of simple seasonings, wine, and juices, Toby's robust offering of mussels makes for a memorable visit. Fish and chips arrive hot, deliciously flaky, and generous in size, with sides of sweet coleslaw and fries deserving mention for their merit.

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### VINNY'S *Seafood*

165 W. St., Friday Harbor  
360.378.1934 [vinnysfridayharbor.com](http://vinnysfridayharbor.com)

Ciao! Vinny's welcomes diners to their Friday Harbor Ristorante, mirroring the feel of this warm Italian restaurant. Dishes change monthly and reflect the desire to serve simple, gourmet Pacific Northwest seafood, and modern comfort Italian. Appetizers of Fior de Latte—a caprese salad—and mushroom medley (mushrooms with a Marsala demi-glace and cambozola cheese) are perfect for sharing and leave space for a summery Capellini Mediterranea (prawns and clams in a light white wine and olive oil sauce). As well as a good selection of pastas, Vinny's has seafood and meat entrées, many of them traditional favorites like Veal Marsala and Chicken Picatta. Top off a meal with crème brûlée—a light, room-temperature custard topped with a layer of burnt sugar.

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