



LUNCH

11:30AM
to 5:00PM

TO SHARE

- Avenue Bread Focaccia** sun-dried tomato spread, garlic herb butter, olive tapenade 5.25
- Roasted Garlic Fries** black garlic aioli add chevre, Parmesan, or smoked cheddar 2 7.50
- Brussels Sprouts** brown butter, bacon GF 6.50
- Garlic Mushrooms** shallots, white wine, butter, Avenue bread V, GF 6.50
- Soft Pretzels** beer cheese sauce V 9.75
- Jumbo Chicken Wings** Rads Pepper Sauce "buffalo" style, Whatcom Blue dip, fresh celery 14.50
- Pork Wings** crispy pork ribs, apricot glaze, fresh cilantro, cabbage 13.75
- PNW Charcuterie and Cheese Platter** pickles, mustard, fruit, berries 15.50
- Fish Tacos** corn tortilla, cabbage slaw, cilantro cream, chipotle salsa GF 9.25
- Peel 'n' Eat Shrimp** cocktail sauce 15.75
- Spicy Crispy Fried Calamari** buttermilk dip 14.50
- PNW Oysters** lemon, cucumber mignonette chef's daily selection DF 6 - 15.25
12 - 25.75

SALADS

- add chicken 7 add salmon 10 add steak 9
- Baby Lettuces** caramelized pear, toasted almonds, Whatcom blue, golden balsamic vinaigrette V, Ve, N 5/9.50
- Caesar Salad** romaine, sourdough croutons, shaved Parmesan 6/11.50
- Ahi Tuna Poke** ginger, yuzu, togaroshi, nori, avocado, Sriracha aioli, cucumber, wakame, pickled mushrooms DF 12.75
- Warm Spinach Salad** cherry tomatoes, brie, crispy onions, bacon, golden balsamic vinaigrette N 19.75

OUR LOCAL PARTNERS

- Avenue Breads
- Bellingham Pasta Co.
- Misty Meadows Farms
- Rads Pepper Sauce
- Hempler's Smoked Meats
- Twin Sisters Creamery
- Growing Veterans Farms
- Taylor Shellfish
- Nerka Salmon

PUB FARE

- Semiahmoo Seafood Chowder** cup or bowl 7.25/13.50
sourdough bread bowl 16.75
- Dockside Beer-Battered Pacific Cod** one piece, tartar sauce, coleslaw, French fries 15.25
two-piece 18.25 three-piece 21.25
- Classic Grilled Cheese** cheddar, pepperjack, Swiss, Avenue bakery bread, house-made chips V half-grilled cheese with soup 13.75 or salad 12.25 14.25
- The Moo Grilled Cheese** caramelized pear, sweet onion, brie, Whatcom Blue, fig spread, house chips V 15.75
- Salmon BLT** micro argula, fresh tomato, Applewood-smoked bacon, sundried tomato spread, dill aioli, Avenue Bread focaccia, house-made chips 16.50
- Grilled Vegetable Sandwich** balsamic roasted red pepper, butternut squash, miatake mushroom, red onion, micro greens, sundried tomato aioli, goat cheese, Avenue Bread focaccia 15.75
- American Kobe Beef Burger** lettuce, tomato, onion, pickle, black garlic aioli, French fries add cheese 2 add half avocado 3 add bacon 3 16.25
- Bacon Cheese Burger** cheddar, Applewood-smoked bacon, beer cheese spread, lettuce, tomato, onion, pickle, French fries 17.25
- Mushroom, Avocado & Swiss Burger** lettuce, tomato, onion, pickle, aioli, French fries 17.75

FROM THE HEARTH

- Semiahmoo Steamers** clams or mussels, butter, white wine, garlic, herbs, Avenue bread 19.50
- Cauliflower "Steak"** stewed white beans, tofu aioli, baby spinach, smoked paprika Ve, GF, DF 17.50
- Fig & Blue Pizza** port-soaked figs, pickled shallots, Whatcom blue, balsamic glaze V 15.50
- Roasted Vegetable Pizza** seasonal fresh vegetables, fresh chevre, pesto V, N 14.50
- Pepperoni Pizza** pepperoni, tomato sauce, mozzarella 14.50
- Margherita Pizza** roasted heirloom cherry tomatoes, fresh mozzarella, basil V 14.50

V - Vegetarian Ve - Vegan GF - Gluten-Free

DF - Dairy-Free N - Contains Nuts

- 50% or more locally-sourced

We love our rivers, lakes, and oceans; the majority of our seafood is local, seasonal, and always traceable and ethical. Consuming raw or undercooked food can lead to food-borne illnesses. An automatic 18% gratuity will be added to parties of 6 or more.

Devin Kellogg, Executive Chef
Andrew Tucker, Chef de Cuisine