



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 mini pork shanks, Calypso Kitchen's blueberry tamarind glaze	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	19.75
Warm Spinach Salad cherry tomatoes, brie, crispy onions, bacon, golden balsamic vinaigrette N	12.75

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. A 18% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel.

Devin Kellogg, Executive Chef
Andrew Tucker, Chef de Cuisine