



AVAILABLE FOR DINE IN ONLY

FRESH OYSTERS* 6 or 12 half-shell local selection, mignonette, lemon	18/30
MUSSELS* seafood fumet, tomatoes, chili, basil, butter, baguette	18
BEEF CARPACCIO* fried capers, horseradish aioli, parmesan	12
SEARED SCALLOPS pan seared scallops, pickled fennel, fingerling potato, spinach, white wine, tangerine citrus butter sauce	16
DUCK CONFIT cured and broiled duck leg, plum and red wine gastrique, arugula, pickled pearl onion, mustard seed	16
BEET GNOCCHI ricotta and beet dumpling, maple glazed delicata squash, lacinto kale, seasonal mushrooms, yam and mushroom broth, chevre, pine nuts	21
RIBEYE* roasted fingerling potatoes, black currant & beef demi-glace, local mushrooms	32
PAN SEARED KING SALMON creamy cauliflower and couscous, sauteed brussels sprouts, tarragon white wine butter sauce	29
OYSTERS ROCKEFELLER* four oysters, pork belly, spinach, bread crumbs, parmesan	14

AVAILABLE FOR TAKE OUT OR DINE IN

BRUSSELS SPROUTS balsamic reduction, fried sage, pepita crumble add fried pork belly +3	11 10
POUTINE duck gravy, cheese curds, scallions add fried pork belly +3	
HOUSE-CUT FRIES norkotah potatoes, ketchup add tartar or magic sauce +.50	5
SHISHITO PEPPERS blistered peppers, sesame seeds, miso aioli	9
MIXED GREENS SALAD black currant vinaigrette, fresh opal apples, walnuts, gorgonzola	6/9
BEET SALAD roasted red and gold beets, watermelon and classic radish, herbed chevre, moroccan spice honey vinaigrette, creme fraiche, dill oil, hazelnuts	11
CURRIED COUSCOUS roasted cauliflower, couscous, curry spices, parmesan, cream	8/12
FISH & CHIPS 2 pieces beer-battered cod, fries, tartar sauce	15/18
BURGER lettuce, tomato, onion, magic sauce, side of house-cut fries add gorgonzola or aged cheddar +1 add bacon +1	16
PAN FRIED OYSTERS cornmeal-dredged fried oysters, ginger apple slaw, lemon, tartar	14
CHOCOLATE TORTE dark chocolate, butter, cream, egg	5

Due to the nature of limited amounts of business during the pandemic, please understand that the menu may often change or experience sold out items for the sake of maintaining limited pars for freshness.
Thank you for your business and continued support.

*The Items marked may contain raw or undercooked product.
The Whatcom County Health Department would like us to inform you that eating raw or undercooked foods may increase your chances of contracting a food borne illness.

HAND CRAFTED COCKTAILS

- FABLE** zubrowka bison grass vodka, cocchi americano, apple cider, passionfruit, anise || \$11
HAVAIANA barrel-aged cachaça, laird's apple brandy, lime, tropical bitters, cinnamon, demerara || \$11
VOW OF SILENCE rosemary-infused gin, yellow chartreuse, rosso vermouth || \$12
BOAT TO HOWTH jameson caskmates stout edition, coldbrew, toasted coconut || \$11
A LITTLE LESS CONVERSATION bourbon, brennivin, banane du bresil, burlesque bitters || \$12
HONEYWILYA strawberry-infused rum, clairin, orange, lemon, orgeat, falernum, bitters || \$12
APEROL BLITZ rye, aperol, curaçao, citrus, sparkling wine, orange wheel || \$11
PALOMA reposado tequila, citrus, jarritos grapefruit soda || \$10
HOUSE MANHATTAN bourbon, sweet vermouth, bitters || \$10
EGOCENTRIST mezcal, carpano botanic bitter, reduced raisin scotch || \$12
QUILTING CIRCLE vodka, beet shrub, lemon, dubonnet rouge, curaçao, hellfire bitters || \$11
-
-

DRAFT BEER / CIDER

- BLACK RAVEN** TRICKSTER IPA 6.9% || \$6
STEMMA FIRST AMBER 5.3% || \$6
STRUCTURES ZIPPY BELGIAN SUMMER WIT 5.0% || \$6
REUBEN'S BREWS HAZEALICIOUS HAZY IPA 6.0% || \$6
CHUCKANUT KOLSCH 4.5% || \$6
RAINIER AMERICAN LAGER 4.6% || \$3.5
GUINNESS DRAUGHT NITRO DRY STOUT 4.3% || \$6
LEFT HAND NITRO MILK STOUT 6.0% || \$6
ELEMENTAL BLOOD ORANGE CIDER 6.0% || \$7
-
-

BOTTLES & CANS

- FREMONT LUSH** • IPA. 16oz. 7.0% || \$5
GROUND BREAKER • IPA no. 5. gluten free. 12oz. 5.5% || \$4
LONGUEVILLE • normandie cider. 750ml. 4.5% || \$12
2 TOWNS • marionberry cider. 12oz. 6.0% || \$4

NON-ALCOHOLIC

- ROCK & RYE GINGER BEER** ginger root, lemon, honey || \$4
BASIL LIMEADE fresh basil, lime, sugar, soda || \$4
TOPO CHICO MINERAL WATER 12oz bottle || \$2
BRADLEY'S TONIC cinchona bark, spices, citrus oils || \$3
ATHLETIC BREWING upside dawn n/a golden ale. 12oz || \$4
ATHLETIC BREWING run wild n/a ipa. 12oz || \$4
-
-

APERITIF / DIGESTIF / DESSERT WINE

- APERITIVO** • GIULIO COCCHI AMERICANO • ASTI, ITALY || \$6
APERITIF • LILLET BLANC • BORDEAUX, FRANCE. || \$6
VERMUT • CARPANO BIANCO • MILANO, ITALY || \$7
APERITIF • LILLET ROSÉ • BORDEAUX, FRANCE || \$6
APERITIF • DUBONNET ROUGE • FRANCE, BY WAY OF BARDSTOWN, KENTUCKY || \$10
OLOROSO SHERRY • LUSTAU "DON NUÑO" • JEREZ DE LA FRONTERA, SPAIN || \$9
OLOROSO/PEDRO XIMÉNEZ SHERRY • LUSTAU "EAST INDIA SOLERA" • JEREZ DE LA FRONTERA, SPAIN || \$10
PEDRO XIMÉNEZ SHERRY • LUSTAU "SAN EMILIO" • JEREZ DE LA FRONTERA, SPAIN || \$15
MADEIRA • HENRIQUES & HENRIQUES "RAINWATER" 3YR • MADEIRA, PORTUGAL || \$7
MADEIRA • HENRIQUES & HENRIQUES SECO ESPECIAL 5YR • MADEIRA, PORTUGAL || \$10
RUBY PORT • FONSECA "BIN NO.27" RESERVE • DOURO VALLEY, PORTUGAL || \$6
TAWNY PORT • WARRE'S "KING'S" 3YR • DOURO VALLEY, PORTUGAL || \$6
TAWNY PORT • NIEPOORT 10YR • DOURO VALLEY, PORTUGAL || \$12
RANCIO OF GRENACHE NOIR • DERNIER BASTION MAURY 2008 • ROUSSILLON, FRANCE || \$10
QUINQUINA • BYRRH • ROUSSILLON, FRANCE || \$6
BAROLO CHINATO • GIULIO COCCHI • ASTI, ITALY || \$10