

DINE-IN MENU



FRESH OYSTERS

ON THE HALF-SHELL 6 or 12 washington oysters, mignonette, lemon 18/30

SMALL PLATES

AHI TATAKI sesame-crusted & seared ahi tuna, sweet chili-dressed cucumber, edamame 14

BRUSSELS SPROUTS balsamic reduction, fried sage, pepita crumble 11
add fried pork belly +3

POUTINE duck gravy, cheese curds, scallions 10
add fried pork belly +3

DUCK CONFIT cured and broiled duck leg, plum and red wine gastrique, arugula, pickled 16
pearl onion, mustard seed

HOUSE-CUT FRIES norkotah potatoes, ketchup 5
add tartar or magic sauce +.50

PAN FRIED OYSTERS cornmeal-dredged fried oysters, ginger apple slaw, lemon, tartar 14

OYSTERS ROCKEFELLER four oysters, pork belly, spinach, bread crumbs, parmesan 14

SEARED SCALLOPS pan seared scallops, pickled fennel, fingerling potato, spinach, white 16
wine, tangerine citrus butter sauce

CURRIED COUSCOUS roasted cauliflower, couscous, curry spices, parmesan, cream 8/12

SHISHITO PEPPERS broiled chilis, miso aioli, sesame seeds 9

BEEF CARPACCIO fried capers, horseradish aioli, parmesan 12

MIXED GREENS SALAD apple & walnut vinaigrette, fresh apple, walnuts, gorgonzola 6/9

BEET SALAD roasted red and gold beets, moroccan spice honey vinaigrette, hazelnuts, 11
herbed chevre, watermelon and classic radish, creme fraiche, dill oil

DINNER

MUSSELS seafood fumet, tomatoes, chili, basil, butter, baguette 18

BEET GNOCCHI ricotta and beet dumpling, yellow squash, snap pea, lacinto kale, green 21
pea puree, chevre, pine nuts

FISH & CHIPS 2 or 3 pieces beer-battered cod, fries, tartar sauce 15/18
sub house salad +3

BURGER* lettuce, tomato, onion, magic sauce, side of house-cut fries 16
add gorgonzola or aged cheddar +1
add bacon +1

PAN SEARED HALIBUT fresh halibut, creamy cauliflower and couscous, sauteed brussels 27
sprouts, tarragon white wine butter sauce

RIBEYE* roasted fingerling potatoes, cilantro & roasted garlic chimichurri, mushrooms 32

DESSERT

CHOCOLATE TORTE dark chocolate, butter, cream, egg, raspberry and port coulis 5

*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

- JAMBOREE'S SLANTED SIDECAR** cognac, fancy blackberry shrub, lemon, curacao || \$12
RED SKIES AT MORNING guayana rum, lime, passionfruit, orgeat, ancho reyes verde || \$12
COMPASS BOX PENICILLIN compass box blended scotch, lemon, honey-ginger syrup || \$12
TAPESTRY malfy con limone gin, darjeeling, amaro nonino, amaro di angostura || \$12
APEROL BLITZ rye, aperol, orange curacao, citrus, sparkling wine, orange wheel || \$11
OLD CUBAN rum, lime, mint, sugar, orange curacao, aromatic bitters, bubbly || \$11
LUSH LIFE gin or vodka, lemon, rotating summer-sunshine flavor || \$10
HOUSE MANHATTAN bourbon, sweet vermouth, bitters || \$10
STATE STREET SHANDY laird's apple brandy, elderflower, lemon, aslan czech lager || \$10
A LITTLE LESS CONVERSATION bourbon, brennivin, banane du bresil, burlesque bitters || \$12
PALOMA reposado tequila, citrus, jarritos grapefruit soda || \$10

WINE BY THE GLASS & BOTTLE

- SPARKLING BRUT ROSÉ** • POL REMY • BOURGOGNE COTE D'OR, FRANCE. NV || \$9/32
CAVA • NIT DEL FOC • REQUENA, SPAIN. NV || \$9/32
ROSÉ DE FRANCE • 1749 • LOIRE VALLEY, FRANCE. 2018 || \$9/32
PINOT GRIGIO • VIAMORA • DELLE VENEZIE, ITALY . NV || \$7/XX
GRÜNER VELTLINER • LENZ MOSER • NIEDERÖSTERREICH, AUSTRIA. 2016 || \$12/42
CHENIN BLANC/COLOMBARD • MONTE XANIC • BAJA, MEXICO. 2018 || \$11/38
SAUVIGNON BLANC • COLUMBIA CREST • COLUMBIA VALLEY, WA. 2015 || \$9/32
CHARDONNAY • KIND STRANGER • COLUMBIA VALLEY, WA. 2017 || \$10/34
RED TABLE WINE • TOWNSHEND CELLAR • COLUMBIA VALLEY, WA. NV || \$7/XX
NEBBIOLO • CA'GIALLA • LANGHE, ITALY. 2018 || \$10/34
PINOT NOIR • GÉRARD BIGONNEAU "REUILLY ROUGE" • LOIRE VALLEY, FRANCE. 2017 || \$11/38
TEMPRANILLO • TORRES ALTOS IBERICOS • RIOJA, SPAIN. 2016 || \$9/32
CABERNET BLEND • LA CARRODILLA "CANTO DE LUNA" • BAJA, MEXICO. 2017 || \$12/42

DRAFT BEER & CIDER

- WANDER BREWING** SHOETOSS IPA 7.0% || \$6
ASLAN BREWING CZECH STYLE PALE LAGER 4.2% || \$6
REUBEN'S BREWS HAZEALICIOUS HAZY IPA 6.0% || \$6
SILVER CITY AMERICAN HEFEWEIZEN 5.4% || \$6
CHUCKANUT KOLSCH 4.5% || \$6
GUINNESS DRAUGHT DRY STOUT 4.3% || \$6
LEFT HAND BREWING NITRO MILK STOUT 6.0% || \$6
SCHILLING CIDER CASCADIA CHERRY 6.6% || \$7

BOTTLES & CANS

- FREMONT LUSH** • IPA. 16oz. 7.0% || \$5
GROUND BREAKER • IPA no. 5. gluten free. 12oz. 5.5% || \$4
UINTA • black lager. 12oz. 5.6% || \$4
ATWOOD ALES • oyster stout. 500ml. 5.0% || \$5
LONGUEVILLE • normandie cider. 750ml. 4.5% || \$12
2 TOWNS • marionberry cider. 12oz. 6.0% || \$4

NON-ALCOHOLIC

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