



STARTERS

Crab Dip 20

with charred corn cream and cheese,
serrano wonton AWF

Crispy Masa Chalupa 14

with choice of:
sauteed mushrooms, mint chimichurri V, WF
or
carnitas, green sauce, onions and radish, WF

Crab and Halibut Cakes 22

spicy chipotle aioli, avocado, radish, cilantro

Sea Scallops 20

with shellfish veloute WF

Yangnyeom Cauliflower 14

tempura-fried cauliflower, sweet and sour
gochujang sauce, house kimchi AWF, V

Crispy Brussels 12

tomato onion jam, chicharrons WF, AV

House-Made Bread 6

Cairnspring Mills Skagit-grown wheat, served
with herbed butter V

SALADS and SOUPS

Acorn Squash and Arugula Salad 15

kosho-miso vinaigrette, candied pumpkin seeds
V, WF

Boston Bibb Salad 12

herbs, shallot vinaigrette, aged gouda V, WF

Southwest Vegetable Poblano Soup 13

with fire roasted poblano, cauliflower, corn and
croutons V, AWF

MAINS

6 oz Filet Mignon* 44

house-cut beef tenderloin with king trumpet and
cremini mushrooms, fingerling potatoes,
bordelaise WF

Prawn and Pesto Pasta 30

house-made lemon trottole, pine nut pesto,
roasted tomatoes, crumbled feta

Seared Duck Leg 41

with orange glaze, mashed potatoes and
toasted hazelnut carrots AWF

Wild Mushroom Risotto 28

roasted mushrooms, coconut cream sauce,
fresh herbs and parmigiano reggiano V, WF

Stuffed Chicken Breast 32

goat cheese and spinach stuffed chicken breast
with orzo, herb caper cream sauce and
broccolini

Harbor House Burger* 25

Waygu beef, tomato onion jam, bacon,
cheddar, arugula, aioli, potato bun, with duck
fat fries AWF

available vegetarian with Beyond Patty

Island Lamb Burger* 28

Stillwater Ranch lamb, feta cheese, mint aioli,
arugula, pickled red onion, duck fat crispy
smashed potatoes AWF

available vegetarian with Beyond Patty

WF wheat-free | V vegetarian | AWF available wheat-free | AV available vegetarian

*Please be aware: consumption of raw or undercooked animal product may cause foodborne illness.

Let your server know of any food allergies or sensitivities. Split checks will not be accommodated for parties of six or more.
Service charge of 21% will be added to the total bill for parties of six or more. Of that amount, 100% will be pooled and paid
to the servers, bussers and bartenders serving you. Split mains - 10.

SPECIALTY COCKTAILS

PNW Martini 17

Timberline vodka or Big gin, Brovo dry vermouth, douglas fir spritz, olives

Rum Manhattan 18

Bacardi rum, Amaro Montenegro, sweet vermouth, grapefruit bitters

Curious George 18

Rittenhouse rye, Campari, banane du Bresil, Amontillado sherry, banana brulee

American Camp 19

Woodinville rye, Bellewood apple brandy, demerara syrup, orange bitters

English Camp 16

cucumber vodka, elderflower liqueur, California brut sparkling wine, cardamom, lemon

Cascadia 15

pet-nat, Danodan hemp flower CBD, lemon

Island Sunset 16

mezcal, Cynar 70, lime, simple syrup

Red Fox 18

Bataga reposado, Yellow Chartreuse, Thai basil, lemon

Smoked Blueberry Margarita 16

house-smoked blueberries, Sauza gold, lime, fresh citrus sour, shiso furikake rim

Deception Pass 17

mezcal, Cynar, rye, peche de vigne, orgeat, lemon

NON-ALCOHOLIC

Custom Zero-Proof Cocktail 10

Trepache - pineapple ginger juice 7

Wellbeing NA IPA OR 7

Clausthaler Original NA Germany 5

San Pellegrino Sparkling Water 4/7

Acqua Panna Still Spring Water 4/7

Unsweetened Brewed Iced Tea 4

Soda Pepsi, Diet Pepsi, Sierra Mist 4

Lemon "Hop Water" Seltzer 6

Dad's root beer 4

Cock n Bull Ginger Beer 4

House Lemonade 5

ask for today's available flavors

Danodan Hemp Flower CBD 4

add a shot to any beverage

WHITE & SPARKLING WINE

Madrone Cellars Brut Pet-Nat Riesling 13/46
Yakima, WA 2019

Dopff & Irion Cremant d'Alsace Rose 14/49
Alsace, FR, NV

Cedergreen Sauvignon Blanc 12/42
Yakima Valley, WA 2017

Friday Harbor House Chardonnay 15/53
Columbia Valley, WA 2019

Goose Ridge Revelation Rosé 14/49
Benton, WA 2021

Madrone Cellars Pinot Gris 13/46
Naches Heights, WA 2020

Teutonic Jazz Odyssey off-dry 12/42
Wilamette Valley, OR 2022

RED WINE

Kiona Sangiovese 15/53
Red Mountain AVA, WA 2021

Saltaire Resident's Reserve Tempranillo 15/53
Columbia Valley, WA 2019

Soter Planet Oregon Pinot Noir 15/53
Willamette Valley, OR 2020

Casasmith "Procospino" Zinfandel 13/46
Wahluke Slope, WA 2020

Friday Harbor House Bordeaux Blend 15/53
Columbia Valley, WA 2016

Delille "Metier" Cabernet Sauvignon 15/53
Columbia Valley, WA 2021

BEER

SJI Brewing Czech Pilsner, WA, draft pint 8

Stemma IPA, WA, draft pint 8

SJI Brewing Imperial Stout, WA, draft pint 8

District Brewing "Buzz Lightbeer," WA 12 oz can 5

54-40 "Red Zeppelin" Amber, WA, 12 oz can 6

Aslan "Bellingham Brown," WA, 12 oz can 6

Reubens Robust Porter, WA, 12 oz can 6

Fort George dark lager, WA, 16 oz can 8

Wander "Right Here Right Now" IPA, WA, 16 oz can 9

pFriem Barrel-Aged Doppelbock, OR 375 ml 14

Alesong "Rhino Suit" Stout, WA, 500 ml bottle 14

Everybody's Prickly Pear Sour, WA, 12 oz can 6

Tieton Dry Apple Cider, WA, 12 oz can 6

Yonder Sunnyslope Cider, WA, 16 oz can 7