



STARTERS & SHARABLES

Yangnyeom Cauliflower 14

tempura-fried cauliflower, sweet & spicy gochujang sauce, house kimchi WF, V

French Onion Soup 15

local beef bone broth, caramelized onions, gruyere, brioche crouton

Buttermilk Fried Chicken Wings 16

lemongrass coriander glaze

Blackberry-Poached Pear Salad 18

Mama Bird Farm spring mix, candied hazelnut, baked brie, blackberry vinaigrette V, AWF

Boston Bibb Salad 12

herbs, shallot vinaigrette, aged gouda V, WF

'Nduja Pizza Rolls 10

spiced sausage, house sauce, mozzarella, house ranch

SIDES & SMALLS

Baby Bok Choy 7

Roasted with ginger and garlic glaze V, WF

Mashed Potatoes 7

Yukon Gold potatoes whipped with butter and cream V, WF

Smoked Carrots 12

applewood-smoked carrots, with candied habanero-orange glaze V, WF

House-Made Bread 6

Cairnspring Mills Skagit-grown wheat, served with house compound butter V

Duck Fat Country Potatoes 9

with rosemary aioli AV, WF, DF

FROM THE SEA

Smoked Salmon Board 24

cold-smoked with blackberry glaze, triple cream brie, spent rye crackers, pear compote

Alaskan Halibut and Asparagus 36

with beurre blanc, potato rissole, roasted carrots ADF

Rockfish Amandine 28

seared rockfish with toasted almond and lemon sauce, mushroom duxelles filled tomato AWF

Crab Pasta 38

Cavatelli pasta with crab, gouda cheese, charred corn and poblano pepper cream sauce

Seared Scallops and Leek 48

pesto veloute, charred brussel sprouts, roasted tomatoes bacon fat browned butter WF

FROM THE LAND

Kabocha Squash Risotto 28

roasted winter squash, crispy sage, pumpkin seeds, and parmigiano reggiano V, WF, ADF

Grilled Mushrooms 26

leek confit, smoked potato gratin, chimichurri V, WF

Seared Pork Medallions 24

sweet potato puree, flambee apples, apple-madrona glaze WF

Shepherd's Pie 38

Stillwater Ranch ground lamb, peas, carrots and mashed potatoes WF

Braised Beef Short Rib 36

mashed Yukon Gold potatoes, roasted baby carrots, charred onion WF

Harbor House Burger* 27

Wagyu beef patty, tomato onion jam, bacon, cheddar, arugula, aioli, brioche bun, with duck fat fries AWF, ADF

Available vegetarian with Beyond Patty

DF dairy-free | 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.

SPECIALTY COCKTAILS

PNW Martini 17

Timberline vodka or Big gin, madrone rose & thorn vermouth, douglas fir spritz, olives

It's Giving Thanks 19

Sennza Finne Autumn amaro, Bellewood pumpkin spice, Nixta liquour, star anise, orange

Curious George 18

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

Rum Manhattan 18

Blackwell's Jamaican rum, amaro montenegro, sweet vermouth, grapefruit bitters

Wise Old Fashioned 17

Oola bourbon, sage honey simple, bitters

Espresso Martini 20

Blue Spirits espresso vodka, Naranja liqueur, SJ roasters espresso, simple syrup

American Camp 19

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

English Camp 16

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

Deception Pass 17

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

NON-ALCOHOLIC

San Pellegrino Sparkling Water 4/7

Acqua Panna Still Spring Water 4/7

Unsweetened Brewed Iced Tea 4

Soda - Pepsi, Diet Pepsi, Starry 4

Dad's Root Beer 4

Cock n Bull Ginger Beer 4

Yuzu Orange Blossom Hop Water 6

House Lemonade 5

Traditional Lemon, Berry-Basil, or Pink Guava

Danodan Hemp Flower CBD 4

add a shot to any beverage

Bitburger NA Beer, Germany 12 oz bottle 6

Alesmith N/A IPA, San Diego, CA 12 oz can 6

WHITE, ROSE & SPARKLING WINE

Tirridis House Blanc 12/42

Washington State, Non-Vintage

Savage Grace Sauvignon Blanc 16/56

Red Willow Vineyard, Yakima Valley, WA 2022

Anne Amie Pinot Gris 12/42

Willamette Valley, OR 2022

Friday Harbor House Chardonnay 15/53

Columbia Valley, WA 2018

Gård Rosé Grand Klasse Reserve 14/49

Grenache, Royal Slope, WA 2021

Ovum Big Salt White Blend 13/46

Willamette Valley, OR 2022

RED WINE

King Estates "Inscription" Pinot Noir 14/49

Willamette Valley, OR 2021

Casasmith "Porcospino" Zinfandel 13/46

Wahluke Slope, WA 2020

Friday Harbor House Bordeaux Blend 15/53

Columbia Valley, WA 2016

Hightower Cellars Murray Syrah 14/49

Red Mountain, WA 2019

Secret Squirrel Cabernet Sauvignon 16/56

Columbia Valley, WA 2018

BEER

Island Hoppin' K-Pod Kolsch, WA draft pint 8

San Juan Brewing Bull Kelp ESB, WA draft pint 8

Airways Jumbo Juice IPA, WA draft pint 8

Buoy Czech Pilsner, OR 12 oz can 6

Scuttlebutt Amber Ale, WA, 12 oz can 6

Aslan Bellingham Brown, WA, 12 oz can 6

Wander Right Here, Right Now IPA, WA 16 oz can 8

Pike Kilt Lifter Scotch Ale, WA 12 oz can 7

Reuben's Robust Porter, WA, 12 oz can 6

Wander Correspondent Stout, WA 16 oz can 9

Everybody's Brewing White Peach Sour, WA, 12 oz can 6

HARD CIDER

Double Mtn Little Martha's Perry, dry, OR, 500 ml bottle 16

Tieton North Field Semi-Sweet Cider, WA, 16 oz can 8

Yonder Wenatchee Wave Dry Cider, WA, 16 oz can 8

Terramar Harvest Fruited Semi-Dry Cider, WA 16 oz can 8

Jerome Forget Cidre Paysan, off-dry, FR, 750 ml 48