

# PACKERS KITCHEN + BAR

## DINNER

### STARTERS

#### OYSTERS ON THE HALF SHELL 20 / 40

mignonette, harseradish, lemon  
GF, DF

#### DUNGENESS CRAB CAKE 18

wholegrain mustard sauce, pickled peppers,  
frisee salad  
DF

#### MARINATED OLIVE MEDLEY 10

house marinated olive mix, house marinated white  
beans, roasted red peppers, orange, garlic, thyme  
GF, DF, VE

#### BLACK TRUFFLE FRIES 14

black truffle oil, parmesan, parsley, black garlic aioli  
V UR - DF, VE

#### CHICKEN WINGS 14

choice of buffalo, barbeque, or gochujang  
UR - DF

#### BAY SHRIMP HUSHPUPIES 16

old bay remoulade, pickled celery

#### SEAFOOD PLATTER 42

smoked salmon dip, calamari salad, pickled shrimp,  
half dozen raw oysters, lemon parmesan flatbread

### SOUP & SALAD

#### SOUP OF THE MOMENT 8/14

crafted fresh by our wonderful chefs

#### SEMI AHMOO CHOWDER 10/16

clams, salmon, cod, bacon, potato  
GF

#### MIXED GREEN SALAD 12

whatcom blue cheese, toasted hazelnut,  
dried blueberry, golden balsamic vinaigrette  
CN, GF, V UR - DF, VE

#### CAESAR SALAD 13

romaine, black garlic caesar dressing, croutons,  
parmesan, lemon  
UR - GF

#### CHICKEN CHOPPED SALAD 20

grilled chicken breast, giardiniera, chickpeas,  
butter lettuce, fresh mozzarella, cherry tomatoes,  
green goddess dressing  
GF

#### TOMATO SALAD 13

local tomatoes, smashed cucumbers, sesame seeds,  
dill vinaigrette  
GF, DF, V

### FROM THE SEA

#### SALISH SEA CIOPPINO 42

clams, mussels, cod, salmon, prawns, chorizo,  
tomato saffron broth, toasted baguette  
DF UR - GF

#### STEAMERS 23

clams, mussels, shaved fennel, white wine, cream,  
herbs, toasted baguette  
UR - GF

#### KING SALMON 38

creamed corn, giardiniera, crispy potatoes  
UR - GF

#### SEARED SCALLOPS 38

beluga lentils, pancetta, roasted carrots, nuoc cham  
GF

#### FISH & CHIPS 23/27

choice of 2 or 3 piece beer battered cod, tartar  
sauce, lemon, coleslaw, fries  
*sub halibut +10*

#### CRAB MAC 36

dungeness crab, white cheddar, parmesan, fresh  
pasta, buttered breadcrumbs, chives

### FROM THE LAND

#### 14oz RIBEYE 48

mashed potatoes, seasonal vegetables, garlic herb  
butter, demi-glace  
GF

#### SEMI AHMOO BACON BURGER 17

6oz American beef, thick cut bacon, cheddar cheese,  
lettuce, tomato, red onion, pickle, black garlic aioli,  
brioche bun, fries

*sub beyond burger +5 sub black truffle fries +5*  
UR - GF, DF, V, VE

#### STEAK FRITES 32

7oz culotte, crispy black truffle fries, black garlic aioli,  
parmesan, parsley  
GF UR - DF

#### Add to any item:

sautéed Shrimp +11 | grilled chicken breast +11  
pan seared salmon +14 | broiled culotte +18

UR - Upon Request V - vegetarian GF - gluten-free VE - vegan CN - contains nuts DF - dairy-free

Please inform your server of any dietary restrictions. Consuming raw or undercooked food can lead to food-borne illnesses.  
\$5 split fee is automatically charged for all kitchen plated items. 20% taxable service charge will be automatically added to parties of six or more.

# PACKERS KITCHEN + BAR

## LIBATIONS

### COCKTAILS

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#### WHITE SQUALL 15

florescence grapefruit & pomelo vodkas,  
brovo rose pink vermouth, orange bitters

#### HEART OF TE FITI 15

rum, bravo lucky falernum, lime, orgeat, koloa dark rum,  
bordeaux cherry juice

#### THE INFERNO 16

mezcal, lemon, bordeaux cherry juice, cointreau,  
peychauds bitters

#### THE FLYING WASP 16

brovo vodka, lemon, simple, skiprock raspberry liqueur,  
triple sec, passionfruit puree

#### MR. MELVILLE 19

doc swinsons rye, skiprock blackberry liqueur,  
brovo jammy sweet vermouth, cherry, luxardo,  
angostura and peychauds bitters

#### TRUE SPIRIT 16

empress rose elderflower gin, brovo rose geranium  
liqueur, lime, simple, decoy sauvignon blanc selzter

#### PROMISE ME, ROSE 16

infused strawberry reposado tequila, cynar, cointreau,  
citrus, rose simple, orange bitters, rose bubbles

#### FORBIDDEN SEAS 14

local vodka, ginger beer, and your choice:  
-hibiscus and lime  
-desert pear and lime  
-strawberry and lemon

### ZERO PROOF

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#### MARYS MULES 8

fluere n/a spirit, ginger beer, and your choice:  
-strawberry and lemon  
-desert pear and lime

#### THE KATHRINE 6

rotating fruit puree lemonade

#### THE BAILEY 7

elderflower, grapefruit, lemon, simple, soda

#### THE SHARON 8

green tea, mint, lemonade, seasonal monin

#### THE KELLIE 8

fluere botanical spirit, rose, cucumber, lime, sprite

#### THE LANE 9

greenbar unwhiskey, lemon, simple, cherry, dram bitters

#### FORGETTING HANNAH MARSHALL 6

athletic brewing golden dawn blonde, sprite, lemonade

### SPARKLING

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#### Treveri Semiahmoo Brut

Columbia Valley, WA

12 / 36

#### Treveri Semiahmoo Sparkling Rose

Columbia Valley, WA

12 / 36

#### Chloe Prosecco

Prosecco, IT

11 / 34

### WHITE

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#### 13 Celsius Pinot Grigio

Delle Venezie DOC, IT

12 / 20 / 45

#### Thurston Wolf Pinot Gris Viognier

Columbia Valley, WA

12 / 18 / 40

#### Among the Giants Chardonnay

Goose Cap, WA

12 / 18 / 38

#### Rodney Strong Chardonnay

Sonoma County, CA

14 / 20 / 47

#### Whitehaven Sauvignon Blanc

Marlborough, NZ

15 / 22 / 50

#### Milbrant Family Rose

Columbia Valley, WA

12 / 18 / 38

#### Chateau Ste. Michele Riesling

Woodinville, WA

12 / 18 / 38

#### Van Vino Madeline Angevine

Puget Sound, WA

11 / 17 / 37

### RED

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#### CS Cabernet Sauvignon

Columbia Valley, WA

11 / 17 / 37

#### Row 503 Pinot Noir

Willamette Valley, OR

14 / 21 / 48

#### Trivento Malbec

Mendoza, AR

11 / 17 / 37

#### Chateau Ste. Michele Indian Wells Red Blend

Woodinville, WA

12 / 18 / 38

#### The Spanish Quarter Tempranillo Blend

Catalunya, ES

13 / 20 / 45

### SELTZER / CIDER / BEER

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#### SIGNATURE DRAFTS 8 / 10

ask about our rotating selection

#### BOTTLE & CAN 7 / 8

Coors Light  
Bud Light  
Budweiser  
Corona Extra

Guinness  
Local Rotating Beer & Cider  
San Juan Seltzer  
Wild Basin Seltzer

#### N/A BEER 5

Athletic Brewing Run Wild IPA  
Athletic Brewing Golden Ale

Stella Artois N/A  
Guinness N/A