PACKERS KITCHEN + BAR

HAPPY HOUR

ENJOY \$1 OFF DRAFT BEER, WINE BY THE GLASS + HOUSE COCKTAILS

BITES

MARINATED OLIVES 8

house marinated olives, orange, garlic + thyme VE, \mbox{GL}

BREAD + BUTTER 7

avenue bread baguette, golden glen butter + smoked salt V

FRENCH FRIES 9 crispy thin cut, ketchup, black garlic aioli VE

DUNGENESS CRAB CAKES 19

two dungeness crab cakes, harissa aioli, wakame salad + lime GL on request

CHICKEN WINGS 14 choice of classic buffalo, barbecue, or gochujang DF

CALAMARI 16 fried calamari, tartar sauce + lemon

SEMIAHMOO DOUBLE DELUXE 19

2 smashed patties, american & cheddar cheese, moo sauce, lettuce, onion, dill pickle on a brioche bun + fries dairy-free cheese +2 | add bacon +4 | beyond burger +4 GL/DF on request

SOUP + SALAD

TOMATO SOUP 8/14 cream of tomato, basil, sherry, micro chervil GL, V

SEMIAHMOO CHOWDER 10/16

clams, salmon, cod, bacon, potato GL

MIXED GREEN SALAD 12

whatcom blue, toasted hazelnut, dried blueberry, golden balsamic vinaigrette V, GL, DF on request

CAESAR SALAD 13

romaine, anchovy dressing, croutons, parmesan, lemon GL/DF on request

PIZZA

BUILD YOUR OWN PIZZA 19

sauce

tomato, pesto, or garlic cream

cheese +2

ferndale farmstead mozzarella, whatcom blue, ricotta, round bale parmesan

meat +3

pepperoni, bacon, ham, rotating cured meat*

vegetable +2

confit cherry tomato, basil, pineapple, bell pepper, roasted mushroom, black olive, jalapeño, calabrian chili, mama lil's, pickled onion, poached figs, roasted seasonal vegetables*

*ask your server for today's selection dairy free cheese +2 | gluten-less dough +2

V - vegetarian GL - gluten-less 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. Parties of six or more subject to single check per table.