

PACKERS KITCHEN + BAR

LUNCH

STARTERS

*OYSTERS ON THE HALF SHELL 20 / 40

mignonette | horseradish | lemon
GF, DF

MARINATED OLIVE MEDLEY 10

house marinated olives | house marinated white beans
roasted red peppers | orange | garlic | thyme
GF, DF, VE

BLACK TRUFFLE FRIES 16

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

CHICKEN WINGS 15

buffalo, barbeque, or gochujang | celery
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

PIZZA

CHEESE 16

tomato sauce | Ferndale Farmstead mozzarella
V UR - GF, DF, VE

PEPPERONI 17

tomato sauce | Ferndale Farmstead mozzarella
pepperoni
UR - GF, DF

VEGGIE 16

tomato sauce | Ferndale Farmstead mozzarella
local mushrooms | roasted red peppers
red onions | zucchini
V UR - GF, DF, VE

MUSHROOM & BLUE 17

garlic cream sauce | Ferndale Farmstead mozzarella
local mushrooms | Whatcom Blue cheese | pancetta
UR - GF

PLATES

FISH & CHIPS 23/27

choice of 2 or 3 piece beer battered cod
tartar sauce | lemon | coleslaw | fries

*SEMIAHMOO BURGER 23

1/2 pound brisket chuck ground beef | thick cut bacon
fried egg | Kilt Lifter beer cheese | pickled red onion
black garlic aioli | brioche bun | fries
sub beyond burger +6 sub black truffle fries +6
UR - GF, DF, V, VE

PORK BELLY MAC + CHEESE 33

crispy pork belly | fresh radiatorre pasta
sharp cheddar | honey siracha glaze
UR - V

SOUP & SALAD

SOUP OF THE MOMENT 8/14

crafted fresh by our wonderful chefs

SEMIAHMOO CHOWDER 10/16

clams | salmon | cod | bacon | potato
GF

HOUSE 15

petit lettuce | giardiniera | carrot | celery
sharp cheddar | golden balsamic vinaigrette
GF, V UR - DF, VE

CAESAR 14

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

APPLE + ARUGULA 18

arugula and petit lettuce | sunrise magic apples
hazelnut brittle | fennel | turnip
maple bourbon vinaigrette
CN, GF, V UR - DF, VE

Add to any item:

sautéed shrimp +13 | grilled chicken breast +13

*broiled bavette steak +20

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.
All parties of 10 or more will be given one check unless stated otherwise by the server.

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LIBATIONS

COCKTAILS

NIGHTS IN WHITE SATIN 16

clear creek pear brandy | skip rock spiced apple liqueur
cointreau | lemon | cinnamon

BOHEMIAN RHAPSODY 17

kur gin | uncharted rhapsody | douglas fir liqueur
pineberry | lime

INTO THE MYSTIC 17

skip rock rum | brovo boomerang liqueur | amaro montenegro
brown sugar simple | angostura + psychauds bitters

SCARLETT BEGONIAS 16

wild roots cranberry vodka | chloe prosecco
house infused winter citrus simple | lime

LOVE GROWS 16

blanco tequila | pomegranate liqueur | lime
house infused rosemary agave

SMOKE ON THE WATER 18

doc swinson's rye | skip rock nocino liqueur
averna amaro | orange bitters | maple smoke

WILD THINGS 15

local vodka | ginger beer | seasonal flavor
-apple | lemon
-pomegranate | lime
-pear | lemon

DOC SWINSON'S WHISKEY FLIGHT 45

-session blend straight bourbon
-solera rum cask rye
-garryana oak straight bourbon
-golden hour rye

ZERO PROOF

PROUD MARYS 8

seedlip spice 94 n/a spirit | ginger beer | seasonal flavor
-apple | lemon
-pomegranate | lime
-pear | lemon

SPIRIT IN THE SKY 10

roots divino apertif rosso | giffard n/a pamplemousse
lemon | simple

DAYDREAM BELIEVER 9

DHOS gin free | pomegranate | lime | simple
(0.05% alcohol)

HERE COMES THE SUN 10

monday zero alcohol whiskey | lemon | simple
cherry | dram black bitters

COME SAIL AWAY 9

monday zero alcohol gin | pineberry | lime

SPARKLING

TREVERI SEMIAHMOO BRUT

Columbia Valley, WA

13 / 39

TREVERI SEMIAMOO BRUT ROSE

Columbia Valley, WA

13 / 39

CHLOE PROSECCO

Valdobbiadene, IT

12 / 36

BROWNE BITNER ESTATE BRUT ROSE

Albuquerque, NM

14 / 42

WHITE

AMONG THE GIANTS CHARDONNAY

Goose Cap, WA 2023

14 / 20 / 42

SPARKMAN PEARL SAUVIGNON BLANC

Columbia Valley, WA 2023

15 / 22 / 45

CHLOE PINOT GRIS

Valdadige, IT 2023

12 / 17 / 36

CHATEAU STE. MICHELE RIESLING

Woodinville, WA 2023

13 / 18 / 39

RED

SPARKMAN KINDRED CAB SAUV

Columbia Valley, WA 2022

15 / 22 / 45

BROWNE HERITAGE PINOT NOIR

Willamette Valley, OR 2021

16 / 23 / 48

THE PRISONER RED BLEND

Oakville, CA 2021

14 / 20 / 42

ALKI MERLOT

Wahluke Slope, WA 2018

15 / 22 / 45

SELTZER / CIDER / BEER

SIGNATURE DRAFTS 9

ask about our rotating selection

BOTTLE & CAN 8

Coors Light
Bud Light
Budweiser
Corona Extra

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

N/A BEER 6

Athletic Run Wild IPA	0.5%	Stella Artois N/A	0.0%
Athletic Golden Dawn	0.5%	Guinness N/A	0.5%

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