



SUNDAY 10-4

BREAKFAST

- CLASSIC EGGS BENEDICT | 21**
toasted Avenue Bread rosemary English muffin, poached local farm eggs, ham, hollandaise sauce
- TWO EGG BREAKFAST | 16**
two local farm eggs, toast, house-made jam, with your choice of sausage, ham, or bacon
*add flat iron steak | 12
- PRIME RIB HASH | 22**
roasted prime rib, crispy Yukon Gold potatoes, peppers, onions, two poached eggs, hollandaise
- LEMON RICOTTA PANCAKES | 16**
real maple syrup, two local farm eggs, choice of sausage or bacon
- CHICKEN FRIED STEAK | 28**
8oz chicken fried steak, sausage gravy, two local farm eggs, crispy Yukon gold potatoes

BURGERS & SUCH

- CLASSIC CHEESEBURGER | 19**
8 oz American kobe beef patty, lettuce, tomato, red onion, house-made pickles, roasted garlic aioli, cheddar cheese, brioche bun, fries
- THAI FRIED CHICKEN SANDWICH | 19**
crispy fried chicken breast, green curry honey, pickled vegetables, Thai slaw, five spice mayonnaise, fries.
- FRENCH DIP | 24**
oven roasted prime rib, swiss cheese, Avenue Bread baguette, au jus, fries
- VEGGIE SANDWICH | 14**
Avenue Bread baguette, avocado, cucumber, pickled peppers, lettuce, onion, tomato, swiss, mayo, mustard, fries
- BEER BATTERED FISH AND CHIPS | 19**
two pieces of wild caught Haddock, crispy tempura beer batter, coleslaw, fries GL/DF
- HALIBUT & CHIPS | 34**
two pieces of wild halibut in a crispy tempura beer batter, coleslaw, fries GL / DF

VEGAN & VEGETARIAN
*We are happy to serve our vegan and vegetarian guests! If you don't see a menu option that suits your dietary needs, please ask your server - our kitchen will gladly accommodate your request.

SMALL PLATES

- SEASONAL BRUSCHETTA | 10**
rotating flavors on grilled Avenue Bread baguette
- PIRI PIRI SHRIMP | 16**
Six jumbo shrimp, Portuguese pepper sauce GF
- STEAMER CLAMS | 23**
1lb fresh clams, white wine, butter, garlic, herbs, red chili, Avenue Bread baguette
- CRISPY CHICKEN WINGS | 17**
breaded wings in your choice of honey garlic, buffalo, or BBQ, served with ranch or blue cheese
- CHILLED SHRIMP COCKTAIL | 16**
Marinated jumbo shrimp, cocktail sauce, lemon
- GRILLED AHI TUNA | 17**
Scallion oil, citrus ponzu, shaved radish, pickled fresno chilis, avocado buttermilk dressing

SOUPS & SALADS

- CLASSIC WEDGE SALAD | 15**
Iceberg lettuce, buttermilk ranch dressing, tomatoes, pickled red onion, bacon, Whatcom bleu cheese GL
- WARM BRUSSEL SPROUT SALAD | 15**
bacon, frisee, crispy quinoa, lemon vinaigrette, ricotta, local apples GF
- HOUSE SALAD 9 | 14**
mixed greens, seasonal fruit, Holmquist hazelnuts, chevre, sherry vinaigrette V / CN
- CAESAR SALAD 9 | 14**
romaine, parmesan, herbed croutons, creamy anchovy dressing
- SEAFOOD CHOWDER 9 | 13**
GL
- SOUP OF THE DAY 8 | 11**

ADD TO ANY SALAD:
grilled chicken 9 | grilled steak 12
steelhead 14 | halibut 22

We love our rivers, lakes, and oceans!
Whenever possible our seafood, meat and produce are local, seasonal, traceable & ethical.

Consuming raw or undercooked food can lead to food-borne illnesses.
20% taxable service charge will be automatically added to parties of six or more.
\$3 Split Fee for all large plate items

V - Vegetarian | VE - Vegan | DF - Dairy Free | GL - Gluten-Less | CN - Contains Nuts

THE BAR
AT
GREAT BLUE HERON GRILL

OUT OF BOUNDS COCKTAILS

- KENTUCKY PEACH 12**
Deep Eddy peach vodka, orange juice, Sprite, float of Buffalo Trace whiskey
- PURPLE BIRDIE 12**
Empress gin, sparkling rosé, lemonade
- RASPBERRY WHIFF 13**
tequila, Grace Harbor raspberry juice, lemon & orange bitters
- RENDITION RYE MANHATTEN 17**
Wildwood Spirits rye, sweet vermouth, bitters
- KUR GIN BEES KNEES 15**
Wildwood Spirits Kur gin, honey simple, lemon

SHAKER COCKTAILS

- JALAPEÑO EXPRESS MARGARITA | 15**
tequila, triple sec, pineapple, jalapeño simple syrup, fresh lime juice, splash sweet & sour
- MARIONBERRY BOURBON SMASH**
bourbon, marionberry puree, ginger ale, lime
- PAMA PALOMA**
tequila, Pama pomagranate liqueur, grapefruit juice, soda, lime
- TRANSFUSION**
local Outfitters vodka, grape juice & ginger ale
- DROPS | 15**
lemon vodka, fresh lemon juice, triple sec, & choice of flavor:
raspberry, lavender, prickly pear, mango, or peach

DRAFT AND...

- DRAFT BEER**

Lager

Stemma Hazy IPA

Boneyard IPA

Stella Artois

Irish Death

Moose Drool Brown Ale

Manny's Pale Ale

Kulshan Amber

Beach Cat - CBR

Michelob Ultra

Ghost Fish Gluten Free Beer
- N/A BEER**

O'Douls

Clausthauler Original

Clausthauler Dark

Athletic Hazy IPA

Guinness N/A

CIDERS

Blood Orange

North Ranch Apple

Mandarin Juniper

MOCKTAILS

- JALAPEÑO EXPRESS VIRGIN MARGARITA 6**
pineapple juice, jalapeño simple syrup, lime juice, splash sweet & sour
- STRAWBERRY SPRITZ 5**
strawberry puree, Sprite, soda
- FLAVORED LEMONADE 5**
lemonade, splash soda, choice of raspberry, strawberry, lavender

VITAMIN "C" COCKTAILS

- BLOODY MARY OR CAESAR | 12**
house-made mix, vodka, salted rim
add bacon +3
- CLASSIC MIMOSA | 10**
**make it bottomless | +10*
sparkling wine & choice of orange, pineapple, grapefruit, or cranberry juice
- BLUE HERON SPRITZER 13**
prosecco, soda, choice of Limoncello, Elderflower, Pama or Aperol
- MAN-MOSA | 14**
sparkling wine, vodka & choice of orange, cranberry, pineapple, or grapefruit juice
**try it with lemon, cucumber or peach vodka*
- DIY MIMOSA | 30**
Bottle of Cava sparkling wine and a flight of juices:
orange, cranberry, pineapple, and pink grapefruit

- UPGRADE YOUR MIMOSA BUBBLES**
- Veuve Clicquot Champagne, FR 750ml | 110
- La Bella Prosecco/Rosé Prosecco, Italy | 39
- Borgo Molino Rosé Prosecco, Italy | 45

PERFECT FOR TWO... 375ml bottles

- Cakebread Cellars Chardonnay, Napa CA 50
- Rombauer Chardonnay, Napa CA 40
- Rombauer Sauvignon Blanc, Napa CA 35
- Sonoma Cutrer, Russian River Ranches Pinot Noir 40
- Frog's Leap Cabernet, Rutherford Napa CA 55
- Veuve Clicquot Champagne, FR 375ml 60

WINE BY THE GLASS

- WHITES GL / BTL**
- Rodney Strong, Chalk Hill Chardonnay, CA 13 / 52
- Ryan Patrick, Chardonnay, WA 10 / 38
- Ryan Patrick, Pinot Grigio, WA 11 / 42
- Tohu, Sauvignon Blanc, NZ 12 / 46
- Millbrandt Riesling, WA 11 / 42
- Thurston Wolfe, Albariño, WA 13 / 50
- Chemin de Provence, French Rosé, FR 12 / 46
- REDS**
- LUKE Cabernet, WA 14 / 55
- Cline, Sonoma, Pinot Noir, CA 13 / 50
- Samson Syrah, WA 13 / 50
- Brian Carter, Abracadabra, Red Blend, WA 13 / 50
- Steak Malbec, Argentina 11 / 42
- House Red 10 / 38
- N/A WINES**
- Luna de Murviedro Ice Cold sparkling rosé 10
- Fre cabernet sauvignon 11
- Fre chardonnay 11

