

PACKERS KITCHEN

DINNER MENU

TO START OR SHARE

MARINATED OLIVES 8

house marinated olives, orange, garlic + thyme VE, GF

BREAD + BUTTER 7

avenue bread baguette, butter, smoked salt V

OYSTERS ON THE HALF SHELL 20/40

mignonette, horseradish + lemon GF, DF

BROILED OYSTERS 20/40

bacon, leeks, jalapenos, cream GF

CALAMARI SALAD 15

roasted red peppers, red onion, lemon vinaigrette GF

TOMATO SOUP 8/14

tomato, basil, sherry, micro chervil GF, V

SEMAIHMUO CHOWDER 10/16

clams, salmon, cod, bacon, potato GF

MIXED GREEN SALAD 12

whatcom blue, toasted hazelnuts, dried blueberries, golden balsamic vinaigrette V, GF

TOMATO SALAD 13

smashed cucumbers, dill vinaigrette GF

LOCAL ALBACORE CRUDO 26

summer corn salad & cilantro GF

CHICKEN WINGS 14

choice of classic buffalo, barbecue, or gochujang DF

BAY SHRIMP HUSHPUPPIES 16

old bay remoulade, pickled celery

SEAFOOD STARTER PLATTER 42

marinated mussels, smoked salmon dip, pickled shrimp, half dozen raw oysters, flatbread

FROM THE SEA

SALISH SEA CIOPPINO 42

clams, cod, salmon, prawns + chorizo in a tomato saffron broth with toasted baguette DF/GF on request

STEAMED MUSSELS 23

shaved fennel, white wine, cream, herbs, baguette GF

KING SALMON 38

creamed corn, chow-chow, crispy potatoes GF

ROASTED ROCKFISH 32

summer vegetable cassoulet, smoked tomato vinaigrette GF/DF

SEARED SCALLOPS 38

beluga lentils, pancetta, roasted carrots, nuoc cham GF

CRAB MAC 36

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

FROM THE LAND

SEMAIHMUO BACON BURGER 17

6oz american kobe patty, lettuce, tomato, pickle, onion, Moo sauce, cheddar, bacon, brioche bun, fries

14 OZ RIBEYE 48

mashed potatoes, seasonal vegetables, black pepper sauce GF

ROASTED CHICKEN BREAST 28

leek soubise, kale and farro hash, local mushrooms GF

FLAT IRON STEAK 32

blue cheese croquettes, butter lettuce salad, green goddess dressing

BONE-IN MAPLE BRINED PORK CHOP 34

Corn and tomato relish, roasted fingerling potatoes, maple rosemary glaze GF

V - vegetarian

GF - 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. Parties of six or more subject to single check per table.

DRINK MENU

LIBATIONS

WHITE SQUALL 15

florescence grapefruit & pomelo vodka, brovo rosé pink vermouth, orange bitters

HEART OF TE FITI 15

rum, brovo 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 & peychauds bitters

TRUE SPIRIT 16

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

PROMISE ME, ROSE 16

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

FORBIDDEN SEA'S 14

local vodka + your choice:

- hibiscus lime, ginger beer
- desert pear, lime, ginger beer
- strawberry, lemon, ginger beer

ZERO PROOF

MARY'S MULES 8

fluere n/a spirit + your choice:

- strawberry, lemon, ginger beer
- desert pear, lime, ginger beer
- hibiscus, lime, ginger beer

THE KATHERINE 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, soda

THE LANE 9

greenbar unwhiskey, lemon, simple, cherry, dram bitters

FORGETTING HANNAH MARSHALL 6

athletic brewing golden dawn blonde, sprite, lemonade

SPARKLING

Treveri Semiahmoo Brut

Columbia Valley, WA

12 / 36

Treveri Semiahmoo Sparkling Rose

Columbia Valley, WA

12 / 36

Chloe Prosecco

Prosecco, IT

11 / 34

WHITE

13 Celsius Pinot Grigio

Delle Venezie DOC, IT

13 / 20 / 45

Thurston Wolf Pinot Gris Viognier

Columbia Valley, WA

12 / 18 / 40

Among the Giants Chardonnay

Goose Gap, 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

CS Cabernet Sauvignon

Columbia Valley, WA

11 / 17 / 37

Bonanza Cabernet Sauvignon

California

15 / 22 / 50

Row 503 Pinot Noir

Willamette Valley, OR

14 / 21 / 48

Trivento Malbec

Mendoza, AR

11 / 17 / 37

Ancient Peaks Renegade Red Blend

Paso Robles, CA

15 / 22 / 50

Chateau Ste. Michelle Indian Wells Red Blend

Woodinville, WA

14 / 21 / 48

The Spanish Quarter Tempranillo Blend

Catalunya, ES

13 / 20 / 45

SELTZER / CIDER / BEER

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