

PACKERS KITCHEN + BAR

LUNCH

STARTERS

DUNGENESS CRAB CAKE 18

wholegrain mustard sauce, pickled peppers, frisee salad
DF

MARINATED OLIVE MEDLEY 10

house marinated olives, 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

PIZZA

CHEESE 14

tomato sauce, ferndale farmstead mozzarella
V UR - GF, DF, VE

PEPPERONI 16

tomato sauce, ferndale farmstead mozzarella, pepperoni
UR - GF, DF

VEGGIE 15

tomato sauce, ferndale farmstead mozzarella, local mushrooms, roasted red peppers, red onions, zucchini
V UR - GF, DF, VE

MUSHROOM & BLUE 16

garlic cream sauce, 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
sub halibut +10

SEMAIHMUO 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

CRAB MAC 36

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

SOUP & SALAD

SOUP OF THE MOMENT 8/14

crafted fresh by our wonderful chefs

SEMAIHMUO 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

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.

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LIBATIONS

COCKTAILS

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

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

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

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

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

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