



DINNER

SMALL PLATES

PIRI PIRI SHRIMP | 16
Six jumbo shrimp, Portuguese pepper sauce

SEASONAL BRUSCHETTA | 12
Rotating flavors on grilled Avenue Bread baguette

STEAMER CLAMS | 23
1lb fresh clams, white wine, butter, garlic, herbs, red chili, Avenue Bread baguette

SEARED AHI TUNA | 17
Scallion oil, citrus ponzu, shaved radish, pickled fresno chilis, avocado buttermilk dressing

CHILLED SHRIMP COCKTAIL | 16
Marinated jumbo shrimp, cocktail sauce, lemon

SOUP + SALADS

WARM SHREDDED BRUSSELS SPROUT SALAD | 16
Bacon, frisee, crispy quinoa, lemon vinaigrette, ricotta, local apples GF

CLASSIC WEDGE SALAD | 16
Iceberg lettuce, buttermilk ranch dressing, tomatoes, pickled red onion, bacon, Whatcom bleu cheese GL

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 10 | 14
GL

SOUP OF THE DAY 8 | 11

ADD TO ANY SALAD:
grilled chicken 12 | grilled steak 13
halibut 22 | steelhead 14

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.

ENTREES

WILD HALIBUT AND SAFFRON RISOTTO | 37
Chorizo and red pepper sofrito GL

MUSHROOM PIEROGI | 22
West Coast Dumpling Co. mushroom pierogi, local mushrooms, shallots, creme fraiche, arugula V

XO GLAZED STEELHEAD | 34
Grilled sweet potatoes, poblano sauce, garlic green beans

GRILLED 12OZ RIBEYE | 52
Baby potatoes, red wine demiglace, seasonal vegetables GL

STEAK FRITES | 24
6oz grilled flat iron steak, garlic fries, beef demiglace

BUCATINI & CLAMS | 32
Bellingham Pasta Co. fresh bucatini, clams, wine, garlic, red chili, herbs

CHICKEN POT PIE | 27
Braised chicken, carrots, onions, celery, gravy, house-made buttermilk biscuit crust

BEER BATTERED HALIBUT & CHIPS | 34
Two pieces of wild halibut in crispy tempura beer batter, coleslaw, fries GL, DF

BLEU CHEESE MUSHROOM BURGER | 22
8 oz American kobe beef patty, bleu cheese, garlic mushrooms, lettuce, tomato, red onion, house-made pickles, brioche bun, fries

DESSERT

CRÈME BRULEE | 10
Ask your server for flavor of the week GL, V

SIGNATURE CARROT CAKE | 12
Cream cheese frosting, salted caramel V, CN

SEASONAL DESSERT
Ask your server for dessert of the week

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.
\$5 split fee for all Entree items, \$3 for all other split 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 13

Deep Eddy peach vodka, orange juice, Sprite, float of Buffalo Trace whiskey

RASPBERRY WHIFF 13

Tequila, Grace Harbor raspberry juice, lemon, orange bitters

PURPLE BIRDIE 13

Empress gin, sparkling rosé, lemonade

KUR GIN FLOWER POWER 15

Wildwood Spirits Kur gin, St. Germaine Elderflower liqueur, tonic, lime

RENDITION RYE MANHATTEN 17

Wildwood Spirits rye, sweet vermouth, bitters

BLUE HERON SPRITZER 13

prosecco, soda, choice of Limoncello, Elderflower, Pama or Aperol

SHAKER COCKTAILS 15

JALAPEÑO EXPRESS MARGARITA

Tequila, triple sec, pineapple, jalapeño simple syrup, limes, 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

Deep Eddy Lemon vodka, sweet & sour, triple sec, & choice of flavors: marionberry, raspberry, strawberry, lavender or classic lemon

DRAFT AND...

DRAFT BEER

Kona Big Wave Lager
Stemma Hazy IPA
Black Raven Trickster IPA
Stella Artois
Irish Death
Big Sky Moose Drool
Manny’s Pale Ale
Scuttlebutt Amber
Beach Cat Lager- CBR
Michelob Ultra

N/A BEER

O’Douls
Clausthauler Original
Clausthauler Dark
Athletic Hazy IPA
Bud Zero

TIETON CIDERS

Blood Orange
Huckleberry
North Ranch Apple
Blackberry

Ghostfish Belgian White Ale Gluten Free Beer

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 & flavor of choice -marionberry, raspberry, peach, strawberry, strawberry rose or lavender

WINE BY THE BOTTLE

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

CHARDONNAY

Cakebread Cellars, Napa CA 95
Jordan, Russian River, CA 75
Cline Family Cellars, North Coast CA 40

OTHER WHITES

Thurston Wolfe Albariño, WA 50
Two Angels Sauvignon Blanc, CA 68
Santa Margherita Pinot Grigio, Italy 65
Les Charmes Du Barrois Petit Chablis FR 55
Chemin de Provence, French Rosé, FR 46

CABERNET SAUVIGNON

J. Bookwalter Protagonist, Columbia Valley, WA 85
Caymus 50th Anniversary, Napa Valley, CA 110
Fidelitas Quintessence, Red Mountain, WA 120
LUKE, Wahluke Slope, WA 54
Rodney Strong, Sonoma County, CA 54

PINOT NOIR

Lange, Willamette Valley, OR 80
Imagery, Monterey County, CA 70
Gust, Petaluma Gap, Sonoma CA 65

OTHER REDS

Maryhill Proprietor's Reserve Zinfandel, WA 90
Rombauer Zinfandel, Napa Valley, CA 95
DeLille Cellars D2 Red Blend, Columbia Valley, WA 135
Northstar Merlot, Columbia Valley, WA 80
Milbrandt Merlot, Wahluke Slope, WA 75
Samson Syrah, WA 50
Brook & Bull Cab Franc, Walla Walla, WA 85
La Tannerie, Organic, FR 55

BUBBLES

Veuve Clicquot Champagne, FR 750ml 110
La Bella Prosecco/Rosé Prosecco, Italy 46
Borgo Molino Rosé Prosecco, Italy 45
Bonaval Cava, Spain 46

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
Prosecco, Rosé Prosecco, or CAVA 12

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

