

# PACKERS BAR

## ALL DAY MENU

### SNACKS & STARTERS

#### MARINATED OLIVES 8

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

#### BAY SHRIMP HUSHPUPPIES 16

old bay remoulade, pickled celery

#### ANCHOVY & GARLIC FLATBREAD 14

parmesan cheese, bagna cauda, house flatbread, lemon oil

#### DUNGENESS CRAB CAKE 18

wholegrain mustard sauce, pickled peppers, frisee salad

#### FRIES 9

crispy thin cut or sweet potato fries, black garlic aioli

#### CHICKEN WINGS 14

choice of classic buffalo, barbecue, or gochujang DF

#### SEAFOOD STARTER PLATTER 42

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

### PIZZA

#### CHEESE 14

tomato sauce, ferndale farmstead mozzarella V

#### PEPPERONI 16

tomato sauce, Ferndale farmstead mozzarella, pepperoni

#### VEGGIE 15

tomato sauce, ferndale farmstead mozzarella, local mushrooms, roasted red peppers, onions, zucchini

#### MUSHROOM & BLUE 16

garlic cream sauce, mozzarella, local mushrooms, Whatcom Bleu cheese, pancetta

### ENTREE PLATES

#### LE FILET 18

beer battered cod, tarter sauce, american cheese, butter lettuce, brioche bun, fries

#### ROASTED CULOTTE STEAK 27

fried brussels sprouts, blue cheese, balsamic reduction GF

#### FISH + CHIPS 23/27

2 or 3 piece beer battered cod, french fries, coleslaw, tartar + lemon  
*sub halibut +10*

#### SEMIAHMOO BACON BURGER 17

6oz american kobe patty, lettuce, tomato, pickle, onion, moo sauce, cheddar, bacon, brioche bun, fries  
*extra patty +9*

#### CRAB MAC 36

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

### SALADS + SOUP

#### CAESAR SALAD 13

romaine, anchovy dressing, croutons, parmesan, lemon GF/DF on request

#### MIXED GREEN SALAD 12

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

#### ITALIAN CHICKEN CHOPPED SALAD 20

grilled chicken breast, giardiniera, chickpeas, butter lettuce, fresh mozzarella, tomatoes, basil green goddess dressing

#### TOMATO SALAD 10/14

local tomatoes, smashed cucumbers, sesame seeds, dill vinaigrette V, GF

#### SEMIAHMOO CHOWDER 10/16

clams, salmon, cod, bacon, potato GF

#### TOMATO SOUP 8/14

tomato, basil, sherry, micro chervil V, GF

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

# PACKERS BAR

## DRINK MENU

### LIBATIONS

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#### 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

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#### 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

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Treveri Semiahmoo Brut  
Columbia Valley, WA

12 / 36

Treveri Semiahmoo Sparkling Rose  
Columbia Valley, WA

12 / 36

Chloe Prosecco  
Prosecco, IT

11 / 34

### WHITE

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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

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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

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#### 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