



Pub

JAN 2026

MENU

11 AM TO CLOSE

\$ 25 & UNDER

Baked Brie 22

Apples, Crackers, Candied Pecans, Pomegranates, Onion Jam, Rosemary Honey

Fresh Oysters * 25

Champagne Mignonette

Crispy Calamari 21

Charred Lemon, Pickled Chilies, Aleppo Aioli

Salmon Cakes 20

Smoked Chili Remoulade, Seasonal Compressed Fruit

BBQ Pork Belly 21

Compressed Melon, Frisee, Red Onion Vinaigrette, Whatcom Blue Cheese

Cod & Chips 24

Local Wild Caught Fresh Cod, Beer Batter, Vegetable Slaw, French Fries
Make it Halibut & Chips +8

Soup & Salad Combo 20

Caesar Salad, Cup of Clam Chowder or Tomato Soup, Baguette

Soup & Sandwich Combo 22

Cup of Clam Chowder or Tomato Soup, Turkey BLTA Sandwich
Add French Fries +\$4

Chicken Caesar Salad 19

Grilled Chicken, Caesar Salad with Romaine Gems, Grana Padano, Croutons
Add Prawns +4 | Add Wild Salmon +10

Chicken Cobb Salad 24

Romaine, Tomato, Blue Cheese Crumble, Egg, Avocado, Bacon, Ranch
Make it a Prawn Cobb Salad 28

Lighthouse Burger & Brew 25

Ground Chuck, Housemade Bacon, Gem Lettuce, Tomato, Sharp White Cheddar, Remoulade, Onion Jam.
Served with a Draft Brew
Add French Fries +\$4

Steak Sliders 22

Searched Tenderloin Strips, Roasted Garlic Aioli, Onion Jam, Blue Cheese, Arugula
Add French Fries +\$4

Pomodoro & Spaghetti 22

Pomodoro Sauce, Fresh Bellingham Pasta Co Spaghetti, Grana Padano
Add Grilled Chicken +8 | Prawns +12

\$ 25 PLUS

Prime Rib Dip 27

Roasted Garlic Aioli, Caramelized Onions, Gruyere Served with Fries

Miso Mussels 27

Miso Sauce, Shallot, Garlic, Ginger, Baguette