

BAINBRIDGE'S NEIGHBOURHOOD PUB

231 parfitt way sw, on the waterfront, 206.842.0969

SINCE 1991



VISA, MASTERCARD, DISCOVER, AMERICAN EXPRESS & COLD HARD CASH ALWAYS ACCEPTED, NO PERSONAL CHECKS
If you forget to close your tab before departing an 18% service charge will be automatically applied.
\$2 Surcharge fee for all to-go orders.



Slow Food®
Small Business Supporter

"...that our land passes in and out of our bodies just as our bodies pass in and out of our land; that as we and our land are part of one another, so all who are living as neighbors here, human and plant and animal, are part of one another, and so cannot flourish alone..."

Wendell Berry -
Unsettling of America: Culture & Agriculture

LOCAL SEAFOOD & FAVOURITES

PUB FAMOUS CHOWDER \$22

A New England Classic using the best of the local PNW ingredients! Bowl of your choice of in the shell Baywater® Salish Blue Clams **OR** in the shell Hood Canal Mussels; **OR** Pub-smoked Pacific Salmon; **OR** Goose Point® Pacific Oysters, organic potatoes, onion, bacon, white wine & cream sautéed to order Garnished with a traditional pat of butter & garlic toast Served with a side of garlic baguette

STEAMED CLAMS \$20

Baywater® Salish Blue clams, steamed in white wine and garlic with a side of garlic baguette **add Chorizo \$3**

BELGIAN-STYLE MUSSELS IN BEER \$20

Locally harvested Penn Cove Mediterranean mussels steamed with shallots, garlic & beer Served with mayo & pub fries **add Chorizo \$3**

RIBOLLITA \$16

A hearty Tuscan bread soup made of tomatoes, garlic, mushrooms, zucchini, white beans & vegetable broth Ladled over fresh spinach Topped with toasted baguette & Parmesan cheese

KIMCHI POUTINE \$14

A plate of pub-cut fries, fried in heart-healthy rice bran oil with Beecher's® Cheese Curd & smothered in pub-made, gluten-free, roasted-vegetable gravy & topped with our pub-made kimchi & kelp seasoning

LINE CAUGHT ALASKAN COD FISH & CHIPS \$19

Pub-made beer-batter dipped, Alaskan Blue North® cod Served with traditional pub-cut potato fries, fried in heart-healthy rice bran oil, Cole Slaw, lemon & our own tartar sauce — **extra fish piece \$6**

ALASKAN SOCKEYE SALMON & CHIPS \$22

Beer-batter dipped, sockeye salmon filet Served with traditional pub-cut potato fries, fried in heart-healthy rice bran oil, Cole Slaw, lemon & our own tartar sauce — **extra fish piece \$6**

SMOKED SALMON TARTINE \$18

Pub-smoked, Pacific wild salmon, goat cheese, capers & red onion served on fingers of toasted sourdough bread On Butler Green® organic salad greens dressed in our sherry vinaigrette

MORE FAVOURITES

ASIAN SALMON SALAD \$24

Miso-marinated & pan-fried Bristol Bay sockeye salmon filet on a bed of organic spinach With warm Asian slaw & ginger vinaigrette Sprinkled with fried Wontons

PEPPER SEARED TUNA & FARRO SALAD \$19

Bluebird Grain Farms® Emmer Farro, sweet peppers, celery & carrots tossed with olive oil & lemon juice Served over mixed greens Topped with WA TreFin® Dayboat albacore tuna seared rare & chilled

PUB CAESAR SALAD \$9

A large, fresh organic Romaine salad tossed with our anchovy Caesar dressing, parmesan cheese & pub croutons

PUB FAVOURITES SALAD \$10

A large helping of fresh organic greens & veggies & your choice of dressing

MACARONI & CHEESE BOWL \$13 add Bacon \$4 / add Crab \$16

Elbow macaroni in our creamy garlic-herbed cheese sauce made from 3 cheeses - Tillamook® cheddar, domestic Parmesan & Goat - Served with a side of garlic baguette

DESSERTS

Key Lime Pie, pub-made - of course - with whipped cream \$7

Bread Pudding with Bourbon Sauce & whipped cream \$7

Apple Cranberry Crisp à la mode (whipped cream on to-go orders) \$8

Brownie with caramel sauce, à la mode (whipped cream on to-go orders) \$7

SOFT DRINKS

Steven Smith® Hot Tea \$4
Pegasus® Organic Coffee / Decaf Coffee \$4
Iced Tea \$4
Vernor's® Ginger Ale \$4
Fresh Squeezed Lemonade \$5
S. Pellegrino® Sparkling Water \$5
Goslings Stormy® Ginger Beer \$4
Boutique Tonic Water 9oz \$4
Coca-Cola™ Diet Coke™ & Sprite™ \$4
Barq's™ Root Beer \$4

SHOT-CUTERIE

OYSTER SHOOTER \$3 One raw, Willapa Bay, Goose Point® Pacific oyster in a shot glass with fresh lemon and our own cocktail sauce (The Health District wants us to remind you that eating raw foods can increase your risk of foodborne illness.)

CRAB COCKTAIL \$14 picked Pacific Coast Dungeness Crab with lemon & our house cocktail sauce

SPICED CHEESE CURDS \$8 Beecher's® Curds marinated in extra virgin olive oil & Harissa spices

ALBACORE POKÉ \$12 Tre-Fin® Day Boat Albacore Tuna lightly spiced & served raw on crispy prawn crackers & wasabi furikake

COD CAKE SLIDERS \$12 Two crispy cod patties on Kings Hawaiian® buns with pickled cucumber & cajun tartar sauce

GREEN GARBANZO HUMMUS \$7 blended with lemon juice, tahini & roasted garlic Served with pita chips



We deep fry exclusively in heart healthy rice bran oil.
The waste fryer oil is recycled into biofuel and other products.

MAKE SURE TO CHECK OUT OUR CHALKBOARDS FOR TODAY'S SPECIALS

BURGER, FRIES & OTHER FAVOURITES

DUNGENESS CRAB ROLL \$30

3½ ounces of fresh local dungeness crab mixed with celery & our aioli Served on a traditional bun With a side of Cole Slaw & a bag of Tim's Chips®

PUB SMASH BURGER WITH CHEESE \$16

All natural, Harlow Cattle Co.® 100% grass-fed burger patty griddled & finished with a slice of Tillamook® sharp cheddar Served on a potato flour bun with lettuce, onion & a side of Pub-made relish With a bag of Tim's Chips®

add bacon \$4 OR add bacon relish \$3

THE HARBOUR HOT WIENER \$13

Hill's Premium Meats® 100% Natural pork old-fashioned frankfurter on a white bun with cream cheese & topped with Mama Lil's® Sweet Hot Peppers With a bag of Tim's Chips®

THE PUB'S VEGAN BURGER \$18 Griddled, Pub-made patty of white beans, Bluebird Grain Farms® Emmer Farro, quinoa & kelp flakes Served on our potato bun with a Korean Gochujang slaw & sliced avocado With Bag of Tim's Chips®

BRAISED BEEF BARBEQUE SANDWICH \$18 All natural, Harlow Cattle Co.® 100% grass-fed beef, slow-braised with BBQ sauce, shredded & stacked with Cole Slaw & served on a potato flour burger bun Served with a bag of Tim's Chips®

SOCKEYE SALMON SANDWICH \$19 Bristol Bay Alaskan Sockeye, cajun spice blackened & Served on a baguette with lettuce, onion & Pub-made sun-dried tomato & caper tartar sauce With a bag of Tim's Chips®

PUB-CUT FRENCH FRIED POTATOES \$6

Hand-cut WA & ID russets, deep-fried in heart-healthy rice bran oil, sprinkled with Pub-made dried Kelp & Sea Salt Seasoning Fancier? Add raw, chopped garlic, parmesan & truffle oil \$3

PUB-CUT FRENCH FRIED SWEET POTATOES \$7

Hand-cut, deep-fried in heart-healthy rice bran oil, & Pub-made dried Kelp & Sea Salt Seasoning

SOUP & SANDWICH \$12

Pub-made cream of tomato soup & grilled cheese sandwich with sourdough bread & Beecher's Flagship® cheese Or sub a plain Hill's® Hot Dog for the Grilled Cheese \$1



\$2 buck shuck

Friday
Slurpy
Hour 4PM

Visit
Island Bite
for deliveries

Many items delivered in a reuseable, recyclable, microwave safe, bowl with leak resistant lid.

Salad Add-ons:
Sockeye Salmon Filet (pan-fried) \$8
Pacific Cod Filet (deep or pan-fried) \$7
Smoked Salmon \$7
Dungeness Crab Meat \$16
Salad Dressings:
Caesar, Sherry Vinaigrette, Ginger Vinaigrette, Balsamic Vinaigrette, Ranch, Blue Cheese
\$2 Surcharge fee for all to-go orders

Our entire staff truly enjoys serving you!

To ensure our mostly hidden, but equally deserving kitchen staff share in your thanks and generosity, a pre-tax 5% service charge will be automatically added to your check. The entire charge is distributed to the kitchen team. The customary tip line will be left for your discretion and is designated for just your server(s). *Tipping on the 5% service charge (or sales tax) is not expected, of course.*