



Signature Cocktails \$12.00

Decorated with all-natural Snowy River cocktail products made here in Bellingham.

RASPBERRY DROP

Vodka, Lemon, Raspberry

BILLABONG BREW

Vodka, Double Espresso, Kahlua, Simple Syrup

AUSSIE CAMPFIRE

Vodka, Lime, Triple Sec, Mezcal

WHEN DOVES CRY

White Rum, Triple Sec, Crème de Cassis, Lime

CARIBBEAN CRUISE

Mango Rum, Pineapple, Blue Curacao

SUMMER RAIN

Gin, Elderflower, Lavender

CORPSE REVIVER #100

Gin, Dry Vermouth, Cointreau, Anise, Lemon

GALWAY GIRL

Irish Whiskey, Elderflower, Lemon, Cucumber

NEW DAWN

Bourbon, Pear Liqueur, Egg White, Lemon Juice

PRETTY IN PEACH

Tequila, Tepache, Peach Liqueur, Lime Juice

SMOKED PARASOL

Lillet Blanc, Elderflower, Honey, Lemon, Champagne, Mezcal

COCKTAIL FLIGHT \$19.95

3 mini-cocktails

Summer Rain – Raspberry Drop – Doves Cry

Other Options

ALL WELL DRINKS \$8.00

With choice of soda, coke, or juice(s)

MOCKTAILS \$6.00

Selection of fruit juice based drinks

TAP BEERS (12oz) \$5.00

With choice of Pilsner, Amber, IPA and more

Ask about our large Whisky & Spirits Selection!



APPETIZERS

Pork Belly Bites \$9.50

Served with raspberry gastrique.

Tapenade with warm Pita \$7.00

Olive tapenade, capers, micro greens, side of warm salted pita.

Crab and Cucumber Bites \$13.50

Cucumber, Tarragon cream cheese, Dungeness crab.

Mussels \$13.00

Butter, red pepper, white wine, side of bread.

Chicken Wings \$10.00

Choice of Sauce: Marionberry BBQ, Buffalo, Parmesan Garlic, Lemongrass.

SALADS*

Shaved Vegetable Salad \$7.50

Beets, carrots, fennel, pickled red onions, tomato, radish, mint vinaigrette.

House Caesar \$7.50

Romaine heart, parmesan, tomato, red onion, chickpea croutons, in-house dressing.

Mixed Green Salad \$7.50

Tomato, carrots, cucumber, goat cheese, sun-flower seeds, side of dressing.

Add*: Chicken \$5.00 or Salmon (4oz)

Dressing: Ranch, Mint Vinaigrette, Balsamic, Blue Cheese.

ENTREES

Big Snowy Burger \$15.00

Beef, caramelized onions, cheese, lettuce, tomato, house mayonnaise.

Chicken Dinner \$16.00

Hind-quarter, sweetly spiced and slow roasted, side of asparagus and house potato medley.

Seared Salmon \$19.00

Topped with watermelon salsa, side of asparagus.

Petit Steak \$21.00

Choice 8oz cut of the week, demi glaze, side of asparagus and house potato medley.

THE WASHINGTON STATE DEPARTMENT OF HEALTH WOULD LIKE US TO INFORM YOU THAT CONSUMING RAW OR UNDERCOOKED EGGS, SEAFOOD, SHELLFISH, POULTRY, AND MEATS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

*Please always drink responsibly. According to the surgeon general, women should not drink alcoholic beverages during pregnancy because of risk of birth defects. Consumption of alcohol impairs your ability to drive a car, operate machinery & may cause health problems.