

harbour pub

231 parfitt way sw, bainbridge isl, parfittway.com

this menu is also available for delivery,
service bar or parking lot pick-up too.



2022 post-COVID-19 closure realities: Your order is ready at the service bar when your pager flashes.
You may take advantage of our outside tables and chairs on the deck or boardwalk.
Thank you for your business! Stay Calm & Stay Healthy!

PUB FAVOURITES

PUB FAMOUS CHOWDER \$22

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

BELGIAN-STYLE MUSSELS IN BEER \$20

Locally harvested Mediterranean mussels steamed with shallots & beer Served with mayo & pub fries

RIBOLLITA \$16

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

KIMCHI POUTINE \$14

A bowl 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, humanely caught Alaskan 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 \$7

SMOKED SALMON TARTINE \$18

Pub-smoked, Pacific wild salmon, goat cheese, capers & red onion served on fingers of toasted whole wheat 9-grain bread On Butler Green® organic salad greens dressed in our sherry vinaigrette

Visit Island Bite for deliveries



Most items delivered in a
reusable, recyclable,
microwave safe, plastic
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
Smoked Oysters \$8

Salad Dressings:

Caesar, Sherry Vinaigrette, Ginger
Vinaigrette, Balsamic Vinaigrette,
Ranch

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

SMOKED OYSTER FLATBREAD \$18

Grilled naan bread with house-smoked Goose Point® Pacific oysters, Butler Green Farms organic greens, pickled vegetables Mama Lil's® Sweet Hot peppers & our curried yogurt dressing

LARGE PUB CAESAR SALAD \$9

Fresh organic romaine lettuce tossed with our anchovy Caesar dressing, parmesan cheese & pub croutons

LARGE PUB FAVOURITES SALAD \$10

Fresh organic greens & veggies - Choice of dressing

MACARONI & CHEESE BOWL \$13 add bacon \$4

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

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BURGERS, FRIES & OTHER FAVOURITES

PUB SMASH BURGER WITH CHEESE \$16 add bacon \$4
All natural, 100% grass-fed burger patty griddled & finished with a slice of Tillamook® sharp cheddar
Served on a Montana Wheat® potato bun with lettuce, tomato, onion & a side of Pub relish
With a bag of Tim's Chips®

AKUA® VEGAN KELP BURGER \$15
The world's first Kelp Burger A 100% vegan, plant-based, non-GMO, soy-free, gluten-free burger created from ocean farmed kelp, mushrooms, & superfoods
Served on a Montana Wheat® potato bun with our radish slaw & a side of our savory granola
With Bag of Tim's Chips®

PUB-CUT FRENCH FRIED POTATOES \$6
Hand-cut WA & ID russets, deep-fried in heart-healthy rice bran oil, & Salish Sea Greens® Kelp Seasoning

PUB-CUT FRENCH FRIED SWEET POTATOES \$7
Hand-cut, deep-fried in heart-healthy rice bran oil, & Salish Sea Greens® Kelp Seasoning

SOUP & SANDWICH \$12
Pub-made cream of tomato soup & grilled cheese sandwich with whole wheat 9-grain bread & Beecher's Flagship® cheese

SOFT DRINKS

Steven Smith® Hot Tea	\$3
Pegasus® Organic Coffee	\$3
Pegasus® Organic Decaf Coffee	\$3
Steven Smith® Iced Tea	\$3
Ginger Ale	\$3
Fresh Squeezed Lemonade	\$4
S. Pellegrino® Sparkling Water	\$4
Goslings® Ginger Beer	\$4
Boutique Tonic Water 9oz	\$2
Coca-Cola™ Diet Coke™ & Sprite™	\$3
Barq's™ Root Beer	\$3

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.

MIXED TO ORDER HARD POPS

PUB DOUBLE MARGARITA \$12
Thai Chili, Cranberry, or Grapefruit \$14

PUB PUSSERS® PAINKILLER \$10

WORLD'S BEST BAINBRIDGE MULE \$11

SPICED APPLE MULE \$12
Suspect® spiced apple whiskey, muddled lemon & Gosling's® ginger beer

DOUBLE GOSLINGS® DARK & STORMY \$13

CRAN RYE \$12
a rye whiskey Old Fashioned with real cranberry juice

AMARETTO SOUR \$9
with fresh lime, lemon & orange juices

RUM SWIZZLE \$12
Seattle's 3 Howls® Rum, pineapple juice, fresh lime & Angostura® bitters

SUNRISE MIMOSA \$12
Zardetto® Reserve Prosecco, fresh orange & grapefruit juices with a float of Starvation Alley® 100% cranberry

GIN LAVENDER LEMONADE \$13
Fresh lemonade spiked with our house gin, Sparky's® Lavender Bitters & some bubbles

PUB CLASSIC BLOODY MARY \$11

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

In accordance with WSLCB guidelines, we are able to fill take-out alcohol drink orders only with a food order.

Ordered 'to-go' alcohol items will only be served IAW state guidelines.