



## SMALL PLATES

### **Bread and Butter \$4**

Warm French bread with Bay Brown Butter (V)

### **Seafood Chowder \$13**

Lummi Island Wild Smoked Salmon, clams, potatoes, corn, cream. French bread (GF)

### **Steamed Totten Inlet Mussels \$15**

Tomato, fennel, saffron, garlic and white wine. French Bread (GF)

### **Shiitake Mushroom and Daikon Rolls \$11**

Sauteed Cascadia Farms Shiitake, Daikon, Pickled Ginger, Ginger-Rosemary Vinaigrette. (GF) (V)

### **Greek Fries \$9**

Crispy fries, creamy garlic Sauce, parsley, mizithra cheese. (GF) (V)

Add Spiced Gyro Meat \$3

### **French Lentil Salad \$14**

Marinated lentils, winter citrus, sunflower greens, feta, toasted quinoa, red wine vinaigrette (GF) (V)

### **Sicilian Seafood Salad \$16**

Bay Shrimp, LI Wild smoked salmon, mussels, romaine, celery, toasted fennel and lemon dressing. (GF)

## LARGE PLATES

### **The Beach Store Burger \$19**

Smashed grass fed beef\* (6oz), American cheese, grilled onions, pickles, iceberg lettuce, cafe sauce, toasted bun. Served with French Fries (or Salad +\$2)

Substitute Beyond Meat burger +\$2 (V)

Substitute Gluten Free Bun +\$1

Substitute Tillamook Cheddar \$1

Add Bacon \$2

### **Fish and Chips \$21**

Lummi Island Wild Pink Salmon, fries, coleslaw, tartar sauce, malt vinegar.

### **Chicken and Spinach Salad \$18**

Pan Seared chicken thighs, baby spinach, bacon, shiitake mushrooms, pickled red onion, sharp cheddar, ranch dressing. (GF)

## 'DETROIT STYLE' SQUARE PAN PIZZAS

All Pizzas topped with Tomato Sauce, Whole Milk Mozzarella and Pecorino Romano, unless noted.

Gluten free crust (12" thin crust) +\$3

Substitute Vegan Cheese +\$2

### **The Pepe**

Pepperoni. Lots and lots of Liguria Pepperoni

\$19

Make it a Spicy Pepe: Add fresh jalapeños and pineapple relish.

+\$2

### **The Lucanica**

Hot fennel sausage, sweet peppers, red onions, ricotta.

\$20

### **The Salvecchio**

LI Wild Smoked salmon, pickled red onion, preserved lemon, creme fraiche. (No tomato)

\$21

### **The Fun Guy**

Crimini mushrooms, mushroom duxelle, garlic.

\$18(V)

### **The Donair**

Spiced gyro meat, garlic, cherry tomatoes, shallots, donair sauce. (No tomato)

\$19

### **The Melanzane**

Eggplant Caponata, Feta Cheese, Toasted Pine Nuts. (No tomato)

\$19

## FOR KIDS

**Pepperoni or Plain Cheese Pizza \$7**

**Mini Beach Store Burger and French fries 9**

**Mini Fish and Chips \$10**

**Noodles with tomato sauce or butter and cheese \$7**

GF= Gluten Free, V= Vegetarian, Vg= Vegan

### **NOTICE**

Consuming Raw or Undercooked Meats,

Poultry, Seafood, Shellfish or Eggs may Increase Your Risk of Foodborne Illness. (\*) Asterix indicates dishes that can be prepared raw or undercooked.



## **DRAUGHT BEER \$6**

**Wanderlust IPA, Breakside Brewery, OR**

**Shelter n' Haze IPA, Stemma Brewing, WA**

**Adams Pilsner, Single Hill Brewing, WA**

**Rain or Shine Pale Ale, Stemma Brewing, WA**

**Guava Seltzer (12oz), Stemma Brewing, WA**

## **CANNED BEERS & SELTZER**

**PNW Lager, Premium Northwest, WA (16oz) \$4**

**Robust Porter, Reuben's Brews, WA \$6**

**Saison, Dupont Brewery, BEL (160z) \$8**

**Dark Lager, Kostritzer Brewery, GER \$7**

**Drive Pilsner, Non-Alcoholic, Bitburger, GER \$5**

**Gluten Free Beer, Evasion Brewing, OR \$6**

**Grapefruit Seltzer, Reuben's Brewery, WA \$6**

**Hopped Cider, Incline Cider Co, WA \$6**

**Golden Delicious, Washington Gold Ciders, WA \$6**

## **NON-ALCOHOLIC BEVERAGES \$3**

**Ice Tea**

**Arnold Palmer**

**Assorted Bottled Soda**

**Tony's Coffee and Flying Bird  
Botanicals Teas**

## WHITE WINE

### **Prosecco, Lunetta, ITALY**

Split \$8.50

### **Prosecco, Casa Canevel, ITALY**

Bottle \$30

### **Vinho Verde, Avelada Wines, PORTUGAL**

Glass \$7 Bottle 25

### **Rosé, Natura Organic, CHILE**

Glass \$8 | Bottle \$29

### **Grüner Veltliner, Lenz Moser, AUSTRIA**

Glass \$8 | 1L Bottle \$30 (5 glasses)

### **Sauvignon Blanc, Juggernaut Wines, CA**

Glass \$10 | Bottle \$34

### **Pinot Gris, King Estate, OR**

Glass \$12 | Bottle \$38

### **Albariño, Bodega Garzon, URUGUAY**

Glass \$12 | Bottle \$38

### **Chardonnay, MacRostie Winery, CA**

Glass \$14 | Bottle \$45

## RED WINE ON TAP

### **Winemaker's Red Blend Merryhill Winery, OR**

Glass \$8 500ml Carafe \$22 1L Carafe \$40

### **Pinot Noir, Eola Hills, OR**

Glass \$10 500ml Carafe \$26 1L Carafe \$48

### **Cabernet Sauvignon, Angeline Vineyards, CA**

Glass \$11 500ml Carafe \$28 1L Carafe \$54

## RED WINE BY THE BOTTLE

### **Sangiovese, Kiona Vineyards, WA \$28**

### **Red Blend, Gundlach Bundschu, CA \$33**

### **Barbera, Casa Smith, WA, \$45**

### **Cabernet Sauvignon, Alexander Valley Vineyards, CA \$48**

### **Barolo Nebbiolo, Franco Molino, ITALY, \$55**