



1334 GULF ROAD, POINT ROBERTS, WA, 98281
(360) 945-4042

Thank you for visiting us. It is our pleasure to serve you today.

*If you would like to provide feedback or book your special event at
The Reef, please visit us at*

www.KiniskisReef.com and click Contact Us.

Nick Kiniski, Owner/Operator since 1988

***** Parties of 7 or more will be presented with one check *****

STARTERS & SNACKS

- P CLAMS OR MUSSELS** 18
Steamed in a white wine broth and served with garlic toast for dipping.
- V SPINACH ARTICHOKE DIP** 16
A blend of spinach, artichokes and creamy cheeses served warm with a baguette.
- V GF FRIES** 6
A basket of fries to share.
- POUTINE**..... 15
A basket of fries to share covered with cheese curds and gravy.
- CHICKEN WINGS** 18
Chicken wings (one pound) with either Frank's Red Hot Sauce, Salt -n-Pepper, Mango Habanero, Honey Garlic, BBQ or Teriyaki.
- RP REEF'S CLAM CHOWDER** 5/CUP
Order the house-made chowder -- a long-running favorite. **10/BOWL**
- SOUP OF THE DAY** 5/CUP
Inquire into today's soup selection. **10/BOWL**

ENTRÉE SALADS*

- V GF CAESAR SALAD**..... 15
Crispy romaine lettuce, grated parmesan and Italian seasoned croutons tossed with a creamy Caesar dressing. **Add Grilled Chicken +5 or Prawns +8**
- GF CHEF SALAD** 20
Crispy romaine lettuce tomato, cucumber, ham, turkey, hard-boiled egg and croutons topped with shredded cheese and served with Ranch. (Can substitute dressing).
- V GF MEDITERRANEAN SALAD** 15
Mixed baby greens, cucumber, tomato, bell pepper, olives and feta cheese with Italian Vinaigrette (can substitute dressing). **Add Grilled Chicken +5 or Prawns +8**

* Make it gluten-free without croutons

R for Reef Specialties / V for Vegetarian / GF for Gluten-Free / P for Pescatarian

*** All prices quoted in USD. Parties of 7 or more will be on one check. ***

ALL-DAY DINING

SERVED WITH FRIES

SIDE SUBSTITUTIONS: CAESAR SALAD, GARDEN SALAD, CUP OF SOUP OR CHOWDER.....+3

BURGERS AND SANDWICHES*

- R GF REEF'S POINT BOB BURGER** 19
Includes cheese, bacon, sautéed mushrooms and grilled onions. Choose a hand-formed fresh ground Beef patty, fresh grilled Chicken Breast or Gardenburger®.
- GF BUILD-A-BURGER** starts at 15
Includes: lettuce, tomato, pickle, raw onion
Select protein: hand-formed fresh ground Beef burger, fresh grilled Chicken Breast or Gardenburger®
Select cheese topping: Swiss, feta or cheddar +1
Select build-a-burger toppings: bacon +2, guacamole +2, sauteed mushrooms +1, grilled jalapenos +1, grilled onion +1
- R GF P REEF'S SALMON BURGER** 18
Grilled salmon with tartar sauce, lettuce, tomato, raw onion and a slice of lemon.
- FRENCH DIP SANDWICH** 16
Sirloin steak topped on a toasted baguette with au jus. (Cheese +2)
- PHILLY CHEESESTEAK SANDWICH** 18
Sirloin steak with grilled peppers and onions topped with Swiss on a toasted baguette.

* Make it Gluten-Free without a bun/baguette.

PUB FARE & PANINIS

- CHICKEN STRIPS** 16
Three golden, crunchy chicken strips served with honey mustard dipping sauce.
- R P REEF'S FISH & CHIPS** 18
Hand-dipped fish fillet in our kitchen-made beer batter.
- TURKEY BACON SWISS PANINI** 18
Filled with roasted turkey, bacon and Swiss cheese with a chipotle mayo sauce.
- HAM AND SWISS PANINI** 18
Sliced ham, Swiss cheese and sliced tomato with a touch of honey mustard sauce.
- BEACH COMBER PANINI** 18
Sliced sirloin, ham, cheddar and Swiss cheese with a chipotle mayo sauce.

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DINNER SELECTIONS

ASK YOUR SERVER ABOUT TODAY'S SPECIALS TBD

CHILDREN'S MENU

ASK YOUR SERVER FOR THE CHILDREN'S MENU

KIDS CHICKEN STRIPS 10

Three golden, crunchy chicken strips served with honey mustard dipping sauce.

KIDS FISH & CHIPS 10

Hand-dipped fish fillet in our kitchen-made beer batter.

KIDS GRILLED CHEESE 12

Panini filled with cheese.

NON-ALCOHOLIC BEVERAGES

Non-Alcoholic Beverages with Refills Included Soda 3 / Coffee or Tea 3

Non-Alcoholic Beverages (No Refills) Juice (Apple, Cranberry, Orange) 4 / Milk 4

Mocktails Varies

ADULT BEVERAGES

Domestic Draft Beer Pint 5.50 / Pitcher 15.50

Bud, Bud Light

Draft Beer, Micro Brewed and Imported Pint 6.50 / Pitcher 18.50

Alaskan Amber: a rich combination of toasty, nutty and malt character, low bitterness with lightly sweet finish

Iron Horse Irish Death: Malt focused brew; a dark ale with a deep taste and a hint of chocolate

Kona Big Wave Ale: Lighter-bodied golden ale with a tropical, hoppy aroma; bright caramel malt with a touch of fruity hops

Kulshan Bastard Kat IPA: Strong citrus and pine aromas with floral and fruity undertones; bitterness is balanced and clean

Modelo Especial: Pilsner-style lager with notes of honey, subtle malt and maize

Shock Top: Nice, sweet profile of fruity notes; orange, citrus with floral and pepper notes

Stella: Golden in color with a floral, fruity, malty sweetness, crisp hop bitterness and soft dry finish

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Premium Draft Beer, Micro Brewed, Cider and Imported.....Pint 7.50 / Pitcher 21.50

Bellingham Cider Blackberry Ginger: Semi-sweet cider has the smooth mouth feel of fresh NW blackberries yet finishes on a pleasant ginger note

District Scotch Ale: Layers of rich, sweet and roast complexity from 9 different malts sourced from the US, UK and Germany; shaken, not stirred; Chinook, Willamette and Cascade hops

Elysian Space Dust IPA: Bold, easy drinking; citrus forward with grapefruit, mango, orange aromas with medium body and dry finish

Bottled Domestic Beer 5

Bud, Bud Light, Bud Light Lime, Coors, Coors Light, MGD, Miller High Life, O'Doul's, O'Doul's Amber

Bottled Imported and Premium Beer 7

Alaskan Amber, Becks, Corona, Corona Premier, Guinness, Heineken, Kokanee, Kona IPA, Kona Longboard, Omission Gluten-Free, Shock Top, Stella Artois

Bottled Coolers & Ciders 7

Ace Pear Cider, Bellingham Dry Cider, Bellingham Cherry Cider, Mike's Hard Black Cherry, Mike's Hard Cranberry, Mike's Hard Lemonade, Mike's Hard Peach, Smirnoff Ice, White Claw Black Cherry, White Claw Grapefruit, White Claw Mango, White Claw Raspberry

Copper Mug Cocktails 8 house / 10 top shelf

Moscow Mule, Mexican Mule, and Dark & Stormy served in a cool Copper Mug

SpiritsVaries

Traditional and Special Cocktails/Mocktails, House/Premium, Shots/"Shotskis," Blended/On-the-Rocks



House Wine

6 Glass | 22 Bottle

Red Cabernet Sauvignon, Merlot, Pinot Noir

White Chardonnay, Pinot Grigio, Rosé

Blush Rosé

Bottled Wine

White

Cupcake Sauvignon Blanc (New Zealand)25

Flavors of Meyer lemon, white nectarine and key lime integrate with subtle hints of grapefruit, gooseberry and citrus.

Duck Pond Pinot Gris (Oregon)30

Bright aromas of pear, lemon and peach jump from the glass with hints of herbs and flowers.

J. Lohr Chardonnay (California)32

The rich texture and balance offers flavors of ripe pear, apricot, citrus cream, hazelnut and a hint of oak.

Oyster Bay Sauvignon Blanc (New Zealand)30

Brilliant clarity, aromatic flavors and refreshing zest. Citrus notes and tropical flavors youthful, elegant and fresh.

Red

Bogle Zinfandel (California) 28

This supple and full-bodied vintage begins with brambleberries and raspberry jam.

Duck Pond Pinot Noir (Oregon)30

Vibrant black cherry mingles with notes of molasses and caramel while hints of iris and spearmint.

J. Lohr Cabernet (California)32

Ripe fruit aromas of black cherry and currant are accented by notes of toasted pastry, hazelnut and vanilla.

J. Lohr Merlot (California).....32

Varietal aromas of black plum, black currant, and violet are elevated by a signature of baking spices and toasted pastry.

Rosé

Cupcake Rosé (California).....25

Elegant flavors of watermelon, strawberry and white nectarine lead to a silky texture and a refreshing finish.

French Blue Rosé (France).....32

The beautiful floral bouquet is reminiscent of lilacs and summer berries, while the palate bursts with bright citrus and luscious strawberry notes.

Sparkling Wine

Saint Hilaire Brut (France).....32

Fresh, lively, crisp and dry.

Corkage Fee 15