

Bellingham Alive!

NORTH SOUND LIFE

WHATCOM | SKAGIT |

*Comfy
&
Cozy*
WINTER FASHION

WINE & CHEESE PARTY
SHOPPING GUIDE
HOLIDAY PARADES



DINE

8 Great Tastes · Dining Guide · Mixing Tin · Sip

ICED COFFEE
- Most drinks available iced in 12 and 16oz sizes -
extra 1.00
extra espresso 1.00
alternative milk .50
syrup .50
also:
POUR OVER See priced
LOOSE LEAF TEA menu for
HOUSE DRINKS selection
BEER • WINE • CIDER & pricing
Ask your barista if you want a drink that's not listed

A Hip Dining Experience

Camber Coffee

WRITTEN AND PHOTOGRAPHED BY KATE GALAMBOS

There is something about a busy coffee shop that feels welcoming. Voices struggle to be heard over the sound of the espresso machine pushing hot water through fresh ground coffee. Cups clink when they are placed back on their saucers as customers slowly sip the decadent liquid. At Camber Coffee in downtown Bellingham, customers will want to stay awhile just to soak it all in.

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DINING KEY

\$	up to \$9
\$\$	\$10–19
\$\$\$	\$20–29
\$\$\$\$	\$30 or greater
B	Breakfast
BR	Brunch
L	Lunch
D	Dinner
FF	Family-Friendly
TO	Takeout
☀	Outdoor Seating
☎	Reservations
Y	Happy Hour
NEW	New Review

See all our restaurant reviews on our Eat and Drink tab at northsoundlife.com

SAN JUAN

FRIDAY HARBOR HOUSE *Regional NW*

130 West St., Friday Harbor
360.378.8455, fridayharborhouse.com

It's hard to beat the view of the ferry landing, marina and San Juan Channel from Friday Harbor House, the hotel and restaurant elevated over the water to provide a sweeping panorama of water and sky. The restaurant's new "Brunch on the Bluff" allows you to linger over the view while experiencing island dining at a high level. If you like, you can also have a drink—San Juan Island's Friday Harbor House is one of the few island restaurants to offer a full bar at brunch every day of the week. Executive chef Jason Aldous, known for his use of Pacific Northwest ingredients and seasonal dishes, developed new menu offerings that include eggs benedict and Belgian waffles, along with pork belly egg fried rice. Tried-and-true favorites include Smashed Avocado Toast and Benton's Benedict.

\$\$\$ B BR L D FF ☀

PRIMA BISTRO *French*

201 1/2 First St., Langley
360.221.4060, primabistro.com

A quintessential South Whidbey dining experience in the heart of Langley, Prima Bistro marries gourmet French cuisine and classic Northwest ingredients. Fried Spanish Marcona Almonds arrive steaming hot, glisteningly crisp and in a glory of flavor—and just in time a glass of Pinot Grigio. The selection of reds and whites offer options for connoisseurs of every stripe, along with a full bar. The Burgundy Snails in Herb Butter taste delightfully creamy, with an uncharacteristically soft, yet enjoyable texture. The Bistro Burger is a juicily grilled patty of Oregon beef, topped with a deliciously

thick slice of melted white Cheddar; a burger made in heaven! For fabulous food, elegant ambience, and world-class views, be sure to visit the Prima on your next visit to Whidbey Island.

\$\$ L D TO ☎

SKAGIT

DAD'S DINER A-GO-GO *American*

908 Commercial Ave., Anacortes
360.899.5269

Anything off the menu is sure to please, but Dad's Diner's Texas Philly is a spicy, flavorful take on the classic Philly cheesesteak. What makes Dad's spins on classic dishes so enticing is owners Fletcher McLean and Neil Stuchal essentially took one-note classics, like the Philly cheesesteak sandwich, and layered in more flavors. Bite into the thick Texas toast sandwich and you'll taste the well-seasoned roast beef, a hint of spiciness from jalapeño, creamy melted cheese (go with the Jarlsberg), and rich umami from a touch of brown gravy mixed in at the end. Sautéed bits of onions and green peppers make an appearance as well, adding hints of sweetness. It's anything but one-note, making it a step up from the classic dish.

\$\$ L D FF TO ☀ NEW

SKAGIT RIVER BREWERY *American*

404 S. 3rd St., Mount Vernon
360.336.2884, skagitbrew.com

Inspiration bred from English and German brews and made with Yakima Valley hops and Northwest barley and wheat, Skagit River Brewery produces the finest beers with distinguishable tastes. If you prefer heavy beer, go for the Stealie Brown, a rich, malty brew that is light on bitterness and hops. Try Sculler's IPA or Gospel IPA if you want a combination of crisp and refreshing flavors of citrus and grapefruit with varying degrees of hoppiness. Seasonal beers also appear on the menu for locals to try something new. For those under 21 or those preferring non-alcoholic options, check out Skagit River Brewery's homemade root beer and even have the root beer float for dessert. To complement the beers and non-alcoholic drinks, the brewery also prides itself on its selection of foods from wood-fired pizza to Chelan cherry wood-smoked ribs to clams simmered in a lemon sauce. Beer brings people together. At least it's proven so in the Pacific Northwest. So, if you're an avid beer drinker or know people who are, come to Skagit River Brewery to enjoy the ales and agers brewed in town.

\$\$\$ L D FF TO ☀ Y

TAQUERIA LA BAMBA *Mexican*

2222 Riverside Dr., Ste. 850, Mount Vernon
360.424.0824

Off the road and inside a small plaza sits a little gem—a family-run low-key Mexican restaurant. Taqueria La Bamba offers authentic taco truck food in a sit-down restaurant. The salsas are spicy, full of flavor and made in-house. They serve four salsas and the one you presume

to be the mildest, the Pico de Gallo, is the hottest, but one of the best tastes to add to your dish. Try the tostada with your meat of choice and enjoy the sides of roasted jalapeno (more spiciness!) and grilled onions. It's delicious, satisfying, and costs less than \$4. If you're looking for authentic Mexican food at a low price, eat here and you won't be disappointed.

\$ B L D FF TO

THIRD STREET CAFE *Mexican*

309 S. 3rd St., Mt. Vernon
360.542.5022, csquare.coop

Third Street Cafe's menu combines the flavors and techniques of South African chef Maryna Frederiksen's widespread culinary experience. The cafe stands out from the many other restaurants serving locally procured, organic dishes. It has familiar dishes in different jackets. Frederiksen experiments with different flavor profiles and textures for distinct flavors and mouth feels. The menu offers a range of dishes from simple to fancier options. Burgers and fried oysters are listed alongside pork belly lollipops and roasted beet salad. For lunch, try the ham and brie sandwich. Anyone who has ever eaten melted brie with a sweet jam knows the creamy, tangy bite can't be beat. Salty ham complements the brie and blackberry-fig jam, while a thick layer of arugula tethers your taste buds back to reality. On the side, creamy bites of potato in dill-mayonnaise dressing accompanies the sandwich without demanding attention.

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WHATCOM

ANTHONY'S HEARTHFIRE GRILL *Steak/Seafood*

7 Bellwether Way, Bellingham
360.527.3473, anthonyys.com

Anthony's Hearthfire Grill serves the same quality food we've come to expect and love from Anthony's other restaurants. The Hearthfire menu speaks to the everyday eater, not just the special occasion treat of Anthony's. Seasonal items, like peaches or huckleberries in the summer, complement salads, entrees, and drinks. Steaks, seafood, and items on the Woodfire rotisserie round out the selections.

\$\$ L D ☀ Y

CAMBER COFFEE *Coffeehouse, American*

221 W. Holly St., Bellingham
360.656.5343, cambercoffee.com

Camber is more than a coffee shop. Customers can decide to order at the counter for a quicker bite, or enjoy table service for a more traditional restaurant experience. Throughout the day customers will find a full menu for breakfast (or brunch depending on your wake up time), lunch, and dinner. The food is best described as "new American comfort." Breakfast items include hearty favorites that are given an upscale facelift, like buttermilk