

A woman with long brown hair in a ponytail, wearing a black tank top and dark pants, is climbing a dark grey rock wall. She is using various colorful climbing holds (yellow, red, orange) and has a climbing harness on. The background is a dark grey rock wall with several climbing holds of different shapes and colors (yellow, red, orange).

Bellingham Alive!

NORTH SOUND LIFE

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Work It Out

A guide to local gyms

Saving Your Smile
During COVID-19

Outdoor Dining
Guide

Otherlands Beer



The Temple Bar Hot Buttered Rum

Ingredients: Plantation 3 Stars, Brugal Anejo, Diplomático, house spice blend (cinnamon, allspice, clove, cayenne, nutmeg), brown sugar, butter, house-made whipped cream \$12



THE HOLIDAYS MAY BE OVER, but that doesn't mean you can't still celebrate the season with a warm winter cocktail. This hot buttered rum is topped with a thick layer of house-made whipped cream and sprinkled with nutmeg, meaning the first thing to hit you is the smell of baking spices. Under the cream waits a warm mixture of rums flavored with vanilla syrup. This year's recipe is slightly different than in years prior, as beverage director Emma Strutton added Diplomático, a molasses-based rum from Venezuela that enhances the drink's richness. The result is a drink that's bold, smooth, and creamy, perfect for sipping alone or alongside a dessert. "I think this is the best hot buttered rum I've ever made," Strutton says. Taste for yourself under Temple Bar's new covered outdoor patio, equipped with heaters to keep you extra cozy. 306 W. Champion St., Bellingham, 360.676.8660, templebarbellingham.com **BECKY MANDELBAUM**

gift shop that has the perfect items for Ma and Pa. The decor is reminiscent of country living. Even though their breakfasts are famous, try their lunch and dinner menus as well—when you eat here, you're home.

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THIRD STREET CAFE Pacific Northwest

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

Third Street Cafe stands out from the many other restaurants serving locally procured, organic dishes. 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.

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TRUMPETER PUBLIC HOUSE Gastropub

416 Myrtle St., Mount Vernon
360.588.4515, trumpeterpublichouse.com

Trumpeter is an ideal combination of high-end, fine dining, and English pub fare. Try traditional pub selections or more unique seafood choices. Additionally, Trumpeter looks to accommodate all tastes with gluten-free dishes and the option to make any dish gluten-free. Of course, a pub isn't complete without beer and Trumpeter completes the dining experience with 18 taps of local and European brews.

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ISLAND COUNTIES

CYNTHIA'S BISTRO American

65 Nichols St., Friday Harbor
360.298.8130, cynthiasafcourse.com

Located in a renovated 1920s home, this local San Juan Island staple is known for their innovative menu selections. You can enjoy lunch, or even an extended breakfast, daily in spring and summer. They are famous for their brunch, but you might try stopping by later in the evening for their dinner menu—a special treat.

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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 provide a sweeping panorama of water and sky. In addition to the delicious food menu, Friday Harbor House is one of the few island restaurants to offer a full bar at brunch every day of the week.

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Photo by Dean Davidson