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*Drinks*

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BEER | WINE | TEQUILA | COCKTAILS | NON-ALCOHOLIC

# FEATURED COCKTAILS & BAR HIGHLIGHTS

JUNE 5 - JULY 2, 2017

## *Beer Features*

- FABREWLOUS** (Belgian Saison) 5.75  
16oz. pint / ~27 IBU | 7 SRM | 6.1% ABV
- YELLOWEYE P.A.** (Tropical IPA) 14  
Limited batch 750ml bottle / ~74 IBU | 14 SRM | 7.9% ABV

## *Wine Features*

- WEST COAST WHITES FLIGHT** 9  
**MILBRANDT TRADITIONS** pinot gris - wa  
**SEA MONSTER** eclectic white blend - ca  
**ZOCKER** grüner veltliner - ca
- CELLAR FAVORITE
- SONOMA CUTRER** chardonnay 9.5 / 36  
-ca

## *Cocktail Features*

- SOLSTICE SHANDY** 9  
limoncello, Uncle Val's gin, vanilla, lemon, lime,  
Broken Tooth Brewing Hefeweizen, lemon bitters
- AMY D. NEGRONI** 10  
Port Chilkoot 50 Fathoms gin, aperol, sweet vermouth,  
lime, agave, cucumber
- PASSIONATE PRIDE SODA** 9  
Bacardi, passion fruit, cinnamon syrup, Myers's,  
soda, orange

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## A NOTE FROM THE BAR

We've got a lot to celebrate this month, so order a drink and raise a glass! We'll be donating to the WILD Foundation for every Negroni sold this month in honor of Negroni Week (that's right, all month!). June also means Pride, and ours is through the roof with a cocktail and specially brewed beer to prove it. Our featured white wine flight is a match made in heaven for all the fresh seafood this season offers. And lastly, the Solstice Shandy is a seasonal favorite and embodies all the light that June brings.

Cheers!

# BROKEN TOOTH BREWING DRAFT ALES

**FRUIT BEERS** glass 5.5 // pint 6.75 // pitcher 24  
**ALES** glass 4.5 // pint 5.75 // pitcher 21

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**CHUGACH SESSION** ~13 IBU | 4 SRM | 4.8% ABV

a cream ale that is brewed like a lager with ale yeast; rich, balanced, and easy-drinking

**HEFEWEIZEN** ~16 IBU | 4 SRM | 5.2% ABV

a cloudy refreshing wheat beer served “mit Hefe” (“with yeast”) giving it an opaque straw color

**WILD COUNTRY RASPBERRY WHEAT** ~11 IBU | 5 SRM | 5.3% ABV

a wheat beer with Oregon raspberries\*

**HARD APPLE ALE** 0 IBU | 5 SRM | 4.8% ABV

cider-like ale, full of apple aroma and flavor\*

**POLAR PALE ALE** ~19 IBU | 7 SRM | 5.6% ABV

pale in color, malty with wonderful citrus/floral notes and flavors but not as strong as an I.P.A.

**MOONFLOWER ESB** ~31 IBU | 11 SRM | 5.3% ABV

pale straw color, herb and tropical fruit aroma, citrus, malty, hop forward flavor

**FAIRWEATHER I.P.A.** ~64 IBU | 7 SRM | 6.4% ABV

a powerful but balanced ale; straw-colored with strong citrus and floral aroma and flavor

**NORTHERN LIGHTS AMBER** ~17 IBU | 14 SRM | 5.4% ABV

light copper color, slightly sweet maltiness

**BEAR TOOTH ALE** ~35 IBU | 22 SRM | 6.6% ABV

malty, deep copper with floral/citrus aroma and flavor

**PRINCE WILLIAM PORTER** ~25 IBU | 54 SRM | 5.5% ABV

dark ale, slightly roasted/chocolate aroma and flavor

**PIPELINE STOUT** ~30 IBU | 74 SRM | 6.3% ABV

our darkest ale, roasted malt flavor, rich full texture

*\*our fruit ales may vary slightly in appearance and taste from batch to batch and season to season*

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## GROWLERS OF BEER TO GO

glass 7 // classic beers 10 // fruit beers 13 // specialty beers 22

# BEERS by the bottle

## belgian beer

<b>LA FIN DU MONDE</b> - canada 355 ml	7
<b>CHIMAY GRANDE RESERVE</b> - belgium 330 ml	11
<b>ROCHFORT TRAPPIST</b> - belgium 330 ml	11

## gluten-free beer

<b>GREEN'S DRY-HOPPED LAGER</b>	10
<b>OMISSION LAGER*</b>	5
<b>OMISSION I.P.A.*</b>	5

## non-alcoholic beer

<b>ST. PAULI</b>	4
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*\*gluten levels are well below the Codex gluten-free standard of 20 ppm or less*

# WINES BY THE GLASS

## white

<b>CHEHALEM INOX</b> chardonnay - or	10 / 38
<b>CHATEAU ST. JEAN</b> chardonnay - ca	8 / 30
<b>DR. L</b> riesling - ger	8 / 30
<b>WITHER HILLS</b> sauvignon blanc - nz	8 / 30
<b>FRANZ HAAS KRIS</b> pinot grigio - ita	8 / 30
<b>VIDIGAL</b> vinho verde - por	8 / 30
<b>CODORNIU</b> cava - spa	8 / 30

## rosé

<b>VILLA WOLF</b> pinot noir rosé - ger	8 / 30
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## red

<b>EVEHAM WOOD</b>	
<b>WILLAMETTE VALLEY</b> pinot noir - or	10 / 38
<b>TERRAZAS</b> malbec - arg	8 / 30
<b>JEFF RUNQUIST '1448'</b> red blend - ca	9 / 34
<b>MARIETTA OLD VINE BLEND</b> zinfandel - ca	8 / 30
<b>VELVET DEVIL</b> merlot - wa	8 / 30
<b>MILBRANDT</b>	
<b>TRADITIONS</b> cabernet sauvignon - wa	8 / 30

## sangria

<b>BEAR TOOTH SANGRIA</b> seasonal preparation	
	glass 7 / carafe 24

## port

<b>WARRE'S OTIMA</b> 10 year	10
<b>WARRE'S OTIMA</b> 20 year	15

# WINES by the bottle

## WHITE

### chardonnay

**SONOMA CUTRER** - ca 36

### sauvignon blanc

**KIM CRAWFORD** - nz 36

### sparkling

**ZARDETTO PROSECCO** brut - ita 34

## RED

### pinot noir

**EVEHAM WOOD** - LE PUIITS SEC - or 56

### malbec

**ACHAVAL FERRER** - arg 42

**CATENA** - arg 42

**CARMELO PATTI** - arg 52

### zinfandel

**RIDGE THREE VALLEYS BLEND** - ca 45

### cabernet sauvignon

**CATENA** - arg 39

**CARMELO PATTI** - arg 52

### tempranillo

**DAMA DE TORO CRIANZA** - spa 36

### blends

**ABBOT'S TABLE** - wa 45

**HEDGES RED MOUNTAIN** - wa 45

// ask your server about current wine specials //

# MARGARITAS

**PERRY'S MARGARITA** 11  
Maestro Dobel blanco, ginger-lemon simple syrup,  
lemon, lime, grapefruit, blood orange

**SPENARD RITA** 9  
Sauza Hornitos, lime, agave nectar,  
Chugach Session, chili-lime salt

**CUCUMBER MARGARITA** 9  
cucumber-infused blanco tequila, Triple Sec,  
agave nectar, lime juice, jalapeño optional

## on the rocks or blended

house-made margarita mix  
(*substitute skinny, blood orange, or prickly pear mix*)

**HOUSE MARGARITA** 8  
Cuervo Tradicional blanco, Triple Sec

**HOUSE DELUXE** 9  
Sauza Hornitos Reposado, Triple Sec

**BEAR TOOTH** 9  
house-aged Reposado, Patron Citronge

**MIDDLE SHELF** 11  
1800 Reposado, Grand Marnier

**TOP SHELF** 12  
Corralejo Reposado, Cointreau

**EL CIELO** 13  
Corralejo Anejo, Cointreau, Grand Marnier

## blended only

**STRAWBERRY OR MANGO** 10  
Cuervo Tradicional blanco, Triple Sec

## shaken & up

**LA TRADICIONAL** 8  
Cuervo Tradicional, Triple Sec, lime juice

**BEAR SCRATCH** 9  
Cuervo Tradicional blanco, Cointreau,  
lime and lemon

**THREE JUICE** 9  
Cuervo Tradicional blanco, Cointreau, orange,  
lime and lemon, honey

**HIPSTER** 10  
Sauza Hornitos, Aperol, lime, agave nectar,  
basil, orange bitters

**PRICKLY PEAR OR BLOOD ORANGE** 8  
Cuervo Tradicional blanco, Triple Sec

# HOUSE SPECIALTIES

<b>REFRESCO DE LA HACIENDA</b>	9
house-aged Bear Tooth Reposado, lemon, lime, fresh-squeezed grapefruit, soda, chili-lime salt	
<b>JALISCO MULE</b>	9
Cuervo Tradicional blanco, Cock n' Bull ginger beer, fresh lime (substitute Tito's vodka for a Moscow Mule)	
<b>BASIL CRUSH</b>	9
Benefactor vodka (AK), lemon, lime, grapefruit, sugar, basil	
<i>*Anchorage Distillery donates all Benefactor vodka profits to revolving charities</i>	
<b>CAIPIRINHA</b>	9
Cachaca, fresh muddled limes	
<b>GINGERED GRAPEFRUIT &amp; RYE</b>	9
Bulleit Rye, fresh grapefruit juice, agave nectar, grapefruit bitters, Cock 'n Bull ginger beer	
<b>GINGER-LEMON CHAMPAGNE COCKTAIL</b>	8
<b>LAVENDER-PEAR BELLINI</b>	8
<b>FRENCH 75</b>	9
Hedge Trimmer gin, lemon, brut, Angostura bitters	
<b>KEY LIME PIE MARTINI</b>	9
Stoli Vanil vodka, Key West lime juice, coconut milk, vanilla, amaretto, graham cracker rim	
<b>CORPSE REVIVER</b>	10
50 Fathoms gin (AK) , Lillet Blanc, S. Maria al Monte amaro, Green Siren absinthe (AK), lemon	
<b>HANKY PANKY IN OAXACA</b>	9
50 Fathoms gin (AK), sweet vermouth, S. Maria al Monte amaro, Del Maguey Vida mezcal, grenadine, orange bitters	
<b>MICHELADA</b>	7
Chugach Session, bloody mary mix, spices	
// with tequila 9	
<b>MATT'S MICHELADA</b>	7
Chugach Session, V8, lime, Tapatio, chili-lime salt	
// with tequila 9	
<b>BLOODY MARIA</b>	
Camarena Reposado	10
house-infused habanero tequila	9
<b>BLOODY MARY</b>	
Tito's vodka	9
Absolut Peppar vodka	9
house-infused habanero vodka	9

# TEQUILA

blanco/silver  
*aged less than 2 months*

<b>1800</b>	7
<b>AVION</b>	9
<b>AZUNIA</b> <i>organic</i>	9
<b>CABO WABO</b>	9
<b>CAMARENA</b>	6
<b>CASAMIGOS</b>	11
<b>CASA NOBLE</b>	10
<b>CAZADORES</b>	8
<b>CORAZON</b>	7
<b>CORZO</b>	11
<b>CORRALEJO</b>	7
<b>CUERVO TRADICIONAL</b>	6
<b>DON JULIO</b>	12
<b>ESPOLON</b>	6
<b>HERRADURA</b>	10
<b>KAH</b>	12
<b>MAESTRO DOBEL</b>	10
<b>MILAGRO</b>	8
<b>SAUZA HORNITOS</b>	6
<b>TRES GENERACIONES</b>	8

reposado  
*aged 2-12 months*

<b>1800</b>	8
<b>AVION</b>	10
<b>AZUNIA</b> <i>organic</i>	10
<b>BEAR TOOTH</b>	
<b>HOUSE-AGED</b>	7
<b>CABO WABO</b>	10
<b>CAMARENA</b>	7
<b>CASAMIGOS</b>	12
<b>CASA NOBLE</b>	12
<b>CAZADORES</b>	9
<b>CORAZON</b>	8
<b>CORRALEJO</b>	8
<b>CORZO</b>	12
<b>CUERVO TRADICIONAL</b>	6
<b>DON JULIO</b>	13
<b>ESPOLON</b>	7
<b>HERRADURA</b>	11
<b>KAH</b>	13
<b>MAESTRO DOBEL</b>	11
<b>SAUZA HORNITOS</b>	7
<b>TRES GENERACIONES</b>	9

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## tequila flights

*ask your server about pricing*

### **FAMILY FLIGHT**

choose a blanco, reposado, and anejo from any tequila 'family'

### **BLANCO FLIGHT // REPOSADO FLIGHT // AÑEJO FLIGHT**

choose three tequilas to sample side by side



# TEQUILA

## añejo

*aged 1 year or more*

<b>1800</b>	9
<b>AVION</b>	11
<b>AZUNIA</b>	11
<b>CABO WABO</b>	12
<b>CASAMIGOS</b>	13
<b>CASA NOBLE</b>	13
<b>CAZADORES</b>	10
<b>CENTINELA</b>	8
<b>CORAZON</b>	9
<b>CORZO</b>	13
<b>CORRALEJO</b>	9
<b>DON JULIO</b>	14
<b>HERRADURA</b>	12
<b>KAH</b>	14
<b>MAESTRO DOBEL</b>	13
<b>PASOTE</b>	11
<b>SAUZA HORNITOS</b>	8
<b>TRES GENERACIONES</b>	10

## tequilas of distinction

<b>AZUNIA BLACK 2 YEAR</b>	20
<b>CUERVO BLANCO RESERVA</b>	14
<b>CUERVO RESERVA DE LA FAMILIA</b>	30
<b>DON JULIO 70</b>	15
<b>DON JULIO 1942</b>	29
<b>HOUSE-INFUSED CUCUMBER</b>	6
<b>HOUSE-INFUSED HABANERO</b>	6
<b>MAESTRO DOBEL DIAMANTE</b>	13
<b>MILAGRO SELECT BARREL</b>	17
<b>SAN MATIAS GRAN RESERVA EXTRA AÑEJO</b>	12

## mezcal

<b>DEL MAGUEY VIDA</b>	8
<b>DEL MAGUEY SAN LUIS DEL RIO</b>	14
<b>DEL MAGUEY CHICHICAPA</b>	14
<b>ALIPUS SAN ANDREAS</b>	11
<b>ALIPUS SAN JUAN DEL RIO</b>	11
<b>ALIPUS SANTA ANA DEL RIO</b>	11
<b>MEZCAL VAGO ESPADIN</b>	12
<b>MEZCAL VAGO ESPADIN EN BARRO</b>	15
<b>MEZCAL VAGO MEXICANO</b>	18
<b>BOZAL ENSEMBLE</b>	12
<b>BOZAL CUIXE</b>	15
<b>BOZAL TOBASICHE</b>	15

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## mezcal flights

*served with sal de gusano, orange slice*

<b>DEL MAGUEY</b>	12
<b>ALIPUS</b>	11
<b>MEZCAL VAGO</b>	15
<b>BOZAL</b>	14

# SPIRITS

## bourbon/whiskey

<b>BULLEIT</b>	6
<b>BULLEIT 95 RYE</b>	6
<b>CROWN ROYAL</b>	7
<b>JACK DANIEL'S</b>	6
<b>JAMESON</b>	7
<b>JIM BEAM</b>	6
<b>KNOB CREEK</b>	7
<b>MAKER'S MARK</b>	7
<b>ROGUE DIST. DEAD GUY</b>	8
<b>SEAGRAM'S VO</b>	6

## gin

<b>BOMBAY SAPPHIRE</b>	6
<b>HEDGE TRIMMER</b>	6
<b>HENDRICK'S</b>	7
<b>PORT CHILKOOT (AK) 50 FATHOMS</b>	7
<b>TANQUERAY</b>	6
<b>TANQUERAY 10</b>	8
<b>UNCLE VAL'S</b>	7

## liqueur

<b>PORT CHILKOOT GREEN SIREN ABSINTHE (AK)</b>	13
<b>APEROL</b>	6
<b>BAILEY'S</b>	6
<b>CHAMBORD</b>	6
<b>DISARRONO</b>	6
<b>FRANGELICO</b>	6
<b>GRAND MARNIER</b>	7
<b>JÄGERMEISTER</b>	6
<b>KAHLUA</b>	6
<b>LIMONCELLO</b>	6
<b>MIDORI</b>	6
<b>SAMBUCA</b>	7
<b>ST. GERMAIN ELDERFLOWER</b>	8
<b>TUACA</b>	5

## amaro

<b>FERNET</b>	7
<b>MONTENEGRO</b>	6
<b>S.MARIA AL MONTE</b>	6

## scotch

<b>DEWAR'S WHITE LABEL</b>	8
<b>LAGAVULIN 16 YEAR</b>	13
<b>MACALLAN 12 YEAR</b>	11

## vodka

<b>360 DOUBLE CHOCOLATE</b>	6
<b>ABSOLUT PEPPAR</b>	6
<b>ANCHORAGE DISTILLERY GLACIER MELT</b>	6
<b>BENEFACITOR</b>	7
<b>GREY GOOSE</b>	7
<b>GREY GOOSE LA POIRE</b>	7
<b>HOUSE-INFUSED HABANERO</b>	7
<b>KETEL ONE</b>	6
<b>KETEL ONE CITROEN</b>	6
<b>PORT CHILKOOT (AK) ICY STRAIT</b>	7
<b>STOLICHNAYA VANIL</b>	6
<b>TITO'S</b>	6

## rum

<b>BACARDI</b>	6
<b>CACHACA</b>	7
<b>CAPTAIN MORGAN</b>	6
<b>MALIBU COCONUT</b>	6
<b>MYERS'S</b>	6
<b>ONE BARREL</b>	6
<b>ROGUE DISTILLERY DARK</b>	7

## brandy/cognac

<b>COURVOISIER</b>	8
<b>DOMAINE DE CANTON</b>	7
<b>E &amp; J</b>	6
<b>HENNESSY</b>	8
<b>REMY MARTIN VSOP</b>	10

# NON-ALCOHOLIC

## handcrafted sodas

3

### **GINGER-PEAR**

#### **PALOMA**

grapefruit, lemon, lime

#### **KEY LIME PIE**

coconut milk, key lime, vanilla, lemon,  
whipped cream

#### **HAVANA**

lime, mint, agave

#### **PINK DRINK**

prickly pear, lemon, lime, orange

#### **BLOOD ORANGE**

#### **BROKEN TOOTH BREWING**

ROOT BEER or CREAM SODA

#### **GINGER ALE**

#### **SPARKLING LEMONADE**

add strawberries 1

## other n/a options

### **COCK 'N' BULL GINGER BEER**

4

### **KALADI BROTHERS COFFEE**

FRENCH PRESS - kaladi café

3 / 7

DRIP COFFEE - red goat

2.5

### **FOUNTAIN SODAS**

2.25