



AVAILABLE UNTIL 3PM

- DULCE DE LECHE DONUT** 4
sugar-cinnamon, toasted coconut
- BERRY FRENCH TOAST** 12
sourdough, triple berry sauce, blueberry whipped cream, powdered sugar

AVAILABLE AFTER 4PM

- CLAM & CHORIZO PASTA** 18
cappellini, onions, bell peppers, salsa fresca, cilantro, tomato-wine broth
- GRILLED FRESH AK SALMON** ✨ market price
coconut-lemongrass couscous, blackened baby bok choy, chili lime butter, chive oil

AVAILABLE ALL DAY

- CHILE VERDE PORK TACOS** 14
coconut rice, refried pinto beans - build your own style

— *A Note from the Grill* —

August's energy begins to shift as we start preparing for the change of seasons ahead. Get it while it's still fresh and #treatyoself to some grilled salmon, layered ceviche or scallop tostada. Our menu is full of sweet treats this month. What better way to start your day than with a dulce de leche donut or berry french toast?! We've created a vegan ice cream that's refreshing and creamy; simply delish. The blueberry-rhubarb salad will have you tasting all the tastes -- sweet, creamy, and crunchy. And because summer's not quite over yet, go ahead and order the peach glazed ribs.

AVAILABLE ALL DAY

- AK CEVICHE LAYERED COCKTAIL** ✨ 13
AK shrimp, AK scallop, avocado, salsa fresca, mango-radish salsa, lime, cilantro, house-made tortilla chips
- BLUEBERRY-AK RHUBARB SALAD** ✨ 10
blueberry-rhubarb dressing, AK mixed greens, chive-crusting goat cheese, blueberry-cashew granola
- BLACKENED AK SCALLOP TOSTADA** ✨ 15
corn tostadas, grilled pineapple and bean relish, lime crema de arbol, cilantro
- TORTILLA-CRUSTED PLANTAIN BURGER** 13
plantain-yam patty, red chili sour cream, grilled pineapple and bean relish, avocado slaw, garlic-cilantro fries, vegetarian-friendly
- PEACH GLAZED RIBS** 18
arepa, avocado slaw
- AVOCADO LIME ICE CREAM** 6

BRUNCH | daily until 3pm

BRUNCH PLATES

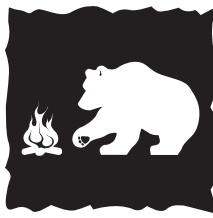
- FRUIT PLATE** seasonal selection 6
- FRUIT & YOGURT BOWL** house-made granola, Straus Family Creamery organic yogurt, mixed berries, banana 7
- CHURROS** Ibarra chocolate, cajeta 3 / 6
- PLANTAIN BREAD FRENCH TOAST** brown sugar-bourbon syrup, candied pecans 12
- HUEVOS SPENARDOS** gallo pinto, avocado, serrano verde, pickled red onions, cotija 10
- HUEVOS RANCHEROS** refried black beans, avocado, cotija 10
- ✨ **PATATAS BRAVAS CON HUEVO** over easy egg, fried potatoes, ranchero sauce, avocado, fresh jalapeños, red chile sour cream 10
- ✨ **COTIJA BREAKFAST TACOS** scrambled eggs, avocado, cotija cheese, serrano verde, salsa fresca, fried potatoes 11
- ✨ **GALLO PINTO** two eggs over easy, carne asada, escabeche, tortillas 15
- ✨ **GRINGO BREAKFAST** two eggs any style, fried potatoes *recado ham or bacon* 12 / *reindeer sausage* 13
- BREAKFAST SANDWICH** two eggs over hard, recado ham, cheddar cheese, side of fruit 11
- ✨ **BREAKFAST BURRITO** scrambled eggs, chorizo, anaheims, salsa fresca, cheese, potatoes, side of fruit 12
- ✨ **AK SHRIMP & GRITS** poached egg, bacon, anaheims, cheese, savory pan sauce 15
- BISCUITS & GRAVY** house-made buttermilk biscuits, country sausage gravy 6 / 11
- ✨ **BT BENNY** poached eggs, anaheims, recado ham, chipotle hollandaise, fried potatoes 13
- ✨ **CHICKEN FRIED STEAK** two eggs any style, country sausage gravy, fried potatoes 14

// substitute AK tofu for eggs on any dish 2 //

BRUNCH BAR FAVORITES

- MIMOSA** fresh OJ, fresh grapefruit, pineapple, prickly pear, or blood orange 9
- ✨ **BLOODY MARY** Tito's vodka 9 / Absolut Peppar vodka 9 / house-infused habanero vodka 9
- ✨ **BLOODY MARIA** Camarena Reposado 10 / house-infused habanero tequila 9
- MICHELADA** Chugach Session, bloody mary mix, habanero hot sauce 7 / with tequila 9
- MATT'S MICHELADA** Chugach Session, V8, lime, Tapatio, chili-lime salt 7 / with tequila 9
- BRASS MONKEY** Chugach Session, orange juice 7
- PERRO SALADO** Cazadores Blanco, fresh-squeezed grapefruit juice, salt 9
- ✨ **CORPSE REVIVER** 50 Fathoms gin (AK), Lillet Blanc, S. Maria al Monte amaro, Green Siren absinthe (AK), lemon 10
- MEXICAN COFFEE** Kahlua, Sauza Hornitos Reposado, coffee, whipped cream, cinnamon syrup 9
- ICED ISLAND COFFEE** Koloa Kua'i Coffee rum, triple sec, Kaladi Brothers cold brew coffee, cinnamon syrup, milk, whipped cream - add an extra shot of cold brew 1
- FRENCH PRESS COFFEE** Kaladi Brothers coffee ground to order, served while steeping 3 / 7

ALASKA GROWN contains one or more Alaska Grown ingredients when available



LUNCH | daily until 4pm

see reverse for Specials

STARTERS

AVOCADO CHIMICHURRI CROSTINI	6
★ AK BARLEY BREADED CALAMARI STRIPS cotija cheese, cilantro, ranchero sauce, artichoke aioli	13
TRI-SALSA PLATE house, black bean corn, verde salsas	7
GARLIC-CILANTRO FRIES	6 / 9
GARLIC-CILANTRO CHEESE FRIES	8 / 12
★ HABANERO CHICKEN SKEWERS cornmeal breaded, fried crisp	6 / 10
★ TEQUILA-LIME AK SHRIMP TOSTADA cabbage, jalapeños, pickled onion, avocado	10
FRESH GUACAMOLE house-made tortilla chips	11
NACHO PLATE salsas, beans, olives, jalapeños, sour cream, guacamole	9 / 13
QUESADILLA salsas, anaheims, sour cream	8

// add shredded chicken 4, or tri-tip steak 8, to quesadilla or nachos //

SOUPS & SALADS

PORK POSOLE SOUP cilantro, hominy, onion relish	4 / 6
★ AK COD CHOWDER	5 / 7
STRAWBERRY & SPINACH SALAD three-seed dressing, candied almonds, goat cheese	side size only 11
★ EL OSO cumin vinaigrette, mixed greens, goat cheese, dried cranberries, candied pecans	7 / 11
CAESAR romaine, parmesan, croutons	6 / 9
AVOCADO TOMATO smoked corn vinaigrette, romaine	6 / 9
YOGURT & DILL spinach, romaine, tomato, cucumber, bell pepper, pine nuts, caramelized onions, feta, parmesan, kalamata olives	9 / 13

// salad toppers: chicken 5, AK tofu 5, AK shrimp 8, AK cod 9, AK salmon 10 //

BURGERS & SANDWICHES

BEAR TOOTH GRILLED BURGER Harris Ranch ground beef, cooked medium unless otherwise specified substitute all natural chicken breast, or portobello for no extra charge add cheddar, pepperjack 1 // add blue, goat cheese 3 // add bacon 2	13
BANH MI BURGER sriracha aioli, cilantro, fresh jalapeños, cabbage, lime, pickled onion	14
SOUTHWESTERN BURGER recado, avocado, salsa, pepperjack	16
ROSEMARY BURGER bacon, goat cheese	17
BASIL CHICKEN SANDWICH swiss, basil aioli, pickled onion, mixed greens	13
★ BLACKENED AK COD SANDWICH tartar sauce	15
★ ANAHEIM TURKEY CLUB wheat bread, bacon, avocado, AK sprouts	13
PULLED PORK & BANH MI SLAW SANDWICH jalapeños, pickles, garlic-cilantro fries	11

// comes with garlic-cilantro fries or your choice of plain fries, tortilla chips, seasonal or house vegetables, cup of pork posole, cup of chowder 1, side caesar or avocado tomato 2, side el oso 3, side yogurt & dill 5, side strawberry & spinach 7 //

ENTREES

SOUTHWESTERN RICE BOWL blackened chicken, house-made tortilla chips	11
★ AK COD TACOS beer-battered or blackened, blanca sauce, salsa fresca, guacamole	16
★ AK FISH & CHIPS cod, lemon tartar sauce	14
PORK COLORADO TACOS spicy cascabel chile sauce - build your own style	12
CHICKEN CHIPOTLE TACOS chipotle cream, mushroom, onion - build your own style	14
CARNE ASADA TACOS aji amarillo-marinated - build your own style	17
CALABACITA TACOS zucchini, corn, salsa, cheese, anaheims, sour cream, pumpkin seeds - build your own style	12
CARNE BURRITO á la carte, tri-tip steak, rajas, beans, rice, cheese, onion relish, sour cream, salsas	16
	with rice & beans 18
TACO SALAD romaine mix, beans, salsas, cheese, olives, sour cream, guacamole add chicken breast 5 // add carne asada 11 // add shrimp 8 // add shredded chicken 4	10