



AVAILABLE UNTIL 3PM

**SAVORY FRENCH TOAST** 13  
chile battered basil-parmesan bread, poached egg, avocado puree, caramelized sweet onions, chipotle hollandaise, onion sprouts

**PORK VERDE TORTA** 14  
pepper jack cheese, banh mi slaw, recado mayo, rajas, garlic cilantro fries

AVAILABLE AFTER 4PM

**PORK VERDE BURRITO** 15  
serrano verde, tomatillo-cilantro rice, refried black beans, guacamole, sour cream

**SHIITAKE-ROASTED PEPPER ENCHILADAS** 17  
corn tortillas, whole beans, cilantro, coconut-guajillo sauce, cilantro-lime cashew cream, tomatillo-cilantro rice, onion relish, vegan-friendly

AVAILABLE AFTER 4PM

**SEARED AK HALIBUT** ✨ 28  
chimichurri marinade, arugula, chile vinaigrette, avocado puree, watermelon, honeydew, coconut rice

AVAILABLE ALL DAY

**PAPAYA & COCONUT-CASHEW SALAD** 9 / 13  
papaya seed dressing, romaine, grilled onions, coconut-cashew granola

**TURMERIC AK SHRIMP CEVICHE** ✨ 14  
coconut milk, ginger, pineapple, jalapeno, chips, red cabbage

**CHIPOTLE-APRICOT CHICKEN WINGS** 11  
carrots, celery, blue cheese dressing

**GRILLED PEACH & BRIE BURGER** 18  
balsamic reduction, caramelized onions, arugula, garlic-cilantro fries

**PEACHES & CREAM** 6  
cardamom ice cream, buñuelos

— *A Note from the Grill* —

*We're ready to get outside this month and get some fresh air! Get fueled up for your day with some savory french toast. Our friends at House of Bread are responsible for the delicious basil parmesan bread in this dish. Need a pick me up, then try the unique and flavorful turmeric shrimp ceviche. Feeling like grilling, but can't find the time or energy? Then stop by for grilled peach and brie burger or chimichurri grilled halibut to satisfy your cravings.*

*Happy Solstice!*

BRUNCH | daily until 3pm

BRUNCH PLATES

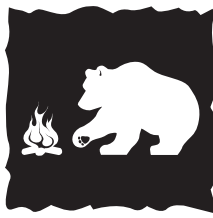
- FRUIT PLATE** seasonal selection 6
- FRUIT & YOGURT BOWL** house-made granola, Straus Family Creamery organic yogurt, mixed berries, banana 7
- CHURROS** Ibarra chocolate, cajeta 3 / 6
- PLANTAIN BREAD FRENCH TOAST** brown sugar-bourbon syrup, candied pecans 12
- HUEVOS SPENARDOS** gallo pinto, avocado, serrano verde, pickled red onions, cotija 6 / 10
- HUEVOS RANCHEROS** refried black beans, avocado, cotija 6 / 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 *bacon 12 / recado ham or 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 13
- ✨ **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 15

// 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 10 / Absolut Peppar vodka 10 / 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, Tapatío, 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 Kaua'i Coffee rum, triple sec, Kaladi Brothers cold brew coffee, cinnamon syrup, milk, whipped cream - add an extra shot of cold brew 1 10
- 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

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

// add shredded chicken 5, or tri-tip steak 8, to quesadilla or nachos //

### SOUPS & SALADS

<b>PORK POSOLE SOUP</b> cilantro, hominy, onion relish	4 / 6
★ <b>AK COD CHOWDER</b>	5 / 7
<b>ARUGULA, WATERMELON, &amp; FETA</b> cilantro-mint dressing, fresh jalapeños, onion	10 / 15
★ <b>EL OSO</b> cumin vinaigrette, mixed greens, goat cheese, dried cranberries, candied pecans	7 / 11
<b>CAESAR</b> romaine, parmesan, croutons	6 / 9
<b>AVOCADO TOMATO</b> smoked corn vinaigrette, romaine	6 / 9
<b>YOGURT &amp; DILL</b> spinach, romaine, tomato, cucumber, bell pepper, pine nuts, caramelized onions, feta, parmesan, kalamata olives	9 / 13

// salad toppers: chicken 6, AK tofu 5, AK shrimp 8, AK cod 9, AK salmon 10 //

### BURGERS & SANDWICHES

<b>BEAR TOOTH GRILLED BURGER</b> 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
<b>BANH MI BURGER</b> sriracha aioli, cilantro, fresh jalapeños, cabbage, lime, pickled onion	14
<b>SOUTHWESTERN BURGER</b> recado, avocado, salsa, pepperjack	16
<b>ROSEMARY BURGER</b> bacon, goat cheese	17
★ <b>JERK CHICKEN SANDWICH</b> Guatemalan slaw, mixed greens, mango chutney, garlic-cilantro fries	14
★ <b>BLACKENED AK COD SANDWICH</b> tartar sauce	15
★ <b>ANAHEIM TURKEY CLUB</b> wheat bread, bacon, avocado, AK sprouts	13
<b>PULLED PORK &amp; BANH MI SLAW SANDWICH</b> 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 arugula, watermelon, & feta 6 //

### ENTREES

<b>SOUTHWESTERN RICE BOWL</b> blackened chicken, house-made tortilla chips	11
★ <b>AK FISH TACOS</b> beer-battered or blackened, blanca sauce, salsa fresca, guacamole	cod 16 / salmon 17
★ <b>AK FISH &amp; CHIPS</b> garlic-cilantro fries, lemon tartar sauce	cod 14 / salmon 15
<b>PORK COLORADO TACOS</b> spicy cascabel chile sauce - build your own style	12
<b>CHICKEN CHIPOTLE TACOS</b> chipotle cream, mushroom, onion - build your own style	14
<b>CARNE ASADA TACOS</b> aji amarillo-marinated - build your own style	17
<b>CALABACITA TACOS</b> zucchini, corn, salsa, cheese, anaheims, sour cream, pumpkin seeds - build your own style	12
<b>CARNE BURRITO</b> á la carte, tri-tip steak, rajas, beans, rice, cheese, onion relish, sour cream, salsas	16
	with rice & beans 18
<b>TACO SALAD</b> romaine mix, beans, salsas, cheese, olives, sour cream, guacamole add chicken breast 6 // add carne asada 11 // add shrimp 8 // add shredded chicken 5	10