



AVAILABLE UNTIL 3PM

- BLUEBERRY CORN PANCAKES** ✨ 11
AK honey butter, fresh blueberries, maple syrup, powdered sugar
- ACHIOTE CHICKEN BOWL** 11
coconut rice, achiote cream, grilled pineapple, black bean-corn salsa, green onions, house-made tortilla chips

AVAILABLE AFTER 4PM

- SMOKED DUCK STUFFED POBLANO** 15
roasted shiitake, black bean corn salsa, mexi cheese, tomato-cumin brown rice, refried black beans, sour cream, cilantro
- PISTACHIO CRUSTED SALMON** ✨ 24
Israeli couscous, butternut squash, lemon-dill crema, spinach

AVAILABLE ALL DAY

- ASIAN ARUGULA SALAD** 9 / 13
cilantro-mint dressing, arugula, carrot, daikon radish, snow peas, candied lime cashews, red onion
- BEER-BATTERED ONION RINGS** 9
chipotle mayo
- AK SCALLOP CEVICHE** ✨ 14
elote crema, serranos, AK radish, green onion, tajin dusted lime, house-made tortilla chips
- PERUVIAN WINGS** 11
cumin-garlic-paprika rub, cucumber-cilantro ranch, celery, carrot
- HOMINY BEAN BURGER** 13
tomato marmalade, arugula, garlic-cilantro fries
- SWEET CORN POT DE CREME** 6
butter bruleed corn slice, whipped cream

— *A Note from the Grill* —

Savoring summer until the very last drop is our focus for this month. Alaska Wild Salmon day falls on our 17th Anniversary. For every salmon entree ordered this month, including our pistachio-crust salmon, a portion of sales will go to AK Wild Salmon fund. Thanks for supporting us, as well as local farms and fish. In a nod to our original menu we are bringing back the smoked duck stuffed poblano and onion rings. You know you want to dunk those lil' rings in chipotle mayo... go ahead and live it up, it's still summer!

Fish on!

BRUNCH | daily until 3pm

BRUNCH PLATES

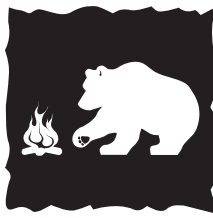
- FRUIT PLATE** seasonal selection 6
- FRUIT & YOGURT BOWL** house-made granola, Straus Family Creamery organic yogurt, mixed berries, banana 7
- CHURROS** Ibarra chocolate, cajeta 3 / 6
- PLANTAIN BREAD FRENCH TOAST** brown sugar-bourbon syrup, candied pecans 12
- HUEVOS SPENARDOS** gallo pinto, avocado, 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

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 5, 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
ARUGULA, WATERMELON, & FETA cilantro-mint dressing, fresh jalapeños, onion	10 / 15
★ 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 6, 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 <i>add cheddar, pepperjack 1 // add blue, goat cheese 3 // add bacon 2</i>	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
★ JERK CHICKEN SANDWICH Guatemalan slaw, mixed greens, mango chutney, garlic-cilantro fries	14
★ BLACKENED AK COD SANDWICH tartar sauce	15
★ ANAHEIM TURKEY CLUB wheat bread, bacon, avocado, AK sprouts	13
PORK VERDE TORTA pepper jack cheese, banh mi slaw, recado mayo, rajas	14

// 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

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