



AVAILABLE UNTIL 3PM

- JALAPENO-CORNBREAD BENEDICT** 10
poached eggs, chili-lime hollandaise, cilantro, fried potatoes
- HUEVOS DIVORCIADOS** 12
corn tostadas, serrano verde cream sauce, herbed tomato-chili sauce, over easy eggs, black beans, pigeon pea-achiote rice, avocado, cilantro
- JERK CHICKEN RICE BOWL** 11
pigeon pea-achiote rice, spicy pineapple salsa, chili-lime hollandaise, cilantro, house made tortilla chips

AVAILABLE AFTER 4PM

- AK ROSEMARY BACON CONFIT TAMALES** ✨ 16
bechamel, mole sauce, pomegranate seeds, salsa fresca, pigeon pea-achiote rice, cilantro
- MOLE ENCHILADAS** 15
spinach-mushroom filling, Mexi cheese, pigeon pea-achiote rice, salsa fresca, *vegan by request*

AVAILABLE ALL DAY

- BUTTERNUT SQUASH SALAD** 9/13
tarragon vinaigrette, mixed greens, romaine, maple roasted butternut squash, red cabbage, cotija cheese, candied pecans
- SPICY ARTICHOKE & KALE DIP** 11
cheese blend, house made tortilla chips
- RELLENOS DE PAPA** 9
panko breaded potato-cheese croquettes, serrano verde cream sauce, red chili sour cream, cotija cheese
- SPANISH CASSOULET** 14
mayacoba beans, spanish chorizo, chicken thigh, thyme, breadcrumb topping, tarragon vinaigrette salad
- SMOTHERED STEAK CHIMICHANGA** 18
tri-tip steak, chimichurri, cilantro-tomatillo rice, pickled red onion, cheese, sour cream, serrano verde, colorado sauce, refried black beans, guacamole
- MEXICAN CHOCOLATE BREAD PUDDING** 6

— *A Note from the Grill* —

Here we go! 2017 is wrapping up and December is bound to be full of merriment and cheer. Take a break from shopping, cooking, and entertaining and let us feed you! This month is full of hearty fare to keep you satiated and happy. If you need a spicy way to wake-up try the benedict or huevos divorciados, you might even be able to skip the coffee. A Spanish twist on the classic French stew, cassoulet, is a perfect winter treat. So come on by, pull up a chair, and stay awhile.

Happy Holidays

BRUNCH | daily until 3pm

BRUNCH PLATES

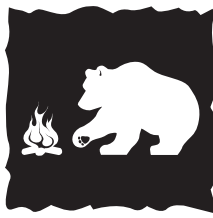
- FRUIT PLATE** seasonal selection 6
- FRUIT & YOGURT BOWL** house-made granola, Straus Family Creamery organic yogurt, mixed berries, banana 7
- CHURROS** Ibarra chocolate, cajeta 3 / 6
- PLANTAIN BREAD FRENCH TOAST** brown sugar-bourbon syrup, candied pecans 12
- HUEVOS SPENARDOS** gallo pinto, avocado, 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 15

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

BRUNCH BAR FAVORITES

- MIMOSA** fresh OJ, fresh grapefruit, pineapple, 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, 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
POACHED PEAR & SPINACH balsamic vinaigrette, blue cheese, candied pecans	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
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 poached pear & spinach 6 //

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 - <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