



AVAILABLE UNTIL 3PM

BUFFALO CHICKEN SANDWICH 15
fried chicken, blue cheese biscuit, blue cheese carrot and celery slaw, pickle, garlic-cilantro fries
// suggested pairing: 10 oz. Polar Pale Ale

AK ROSEMARY PORK & GRITS ✨ 15
orange-habanero sauce, AK rosemary lardons, over easy egg, red bell pepper, bread crumbs, green onions

AVAILABLE AFTER 4PM

PUMPKIN ENCHILADAS 14
spinach, mushrooms, pepitas, mexi cheese, refried black beans, tomato-cumin brown rice

PORK TENDERLOIN WITH BLACK LENTILS ✨ 18
Butternut squash puree, AK bacon mustard greens, pepitas, cinnamon creme fraiche

AVAILABLE ALL DAY

BLUEBERRY-CHIPOTLE WINGS 13
carrots, cilantro
// suggested pairing: Hop Gun IPA

— *A Note from the Grill* —

Savory, roasted, hearty... welcome comfort food season! Treat yourself with local rosemary lardons and grits for brunch. Fried chicken on a blue cheese biscuit? Yep, our house made biscuits just got a new fall wardrobe. The roasted garlic burger will have your mouth watering in anticipation for lunch or dinner. Even our veggies are dressed up for the season! Romesco and brown butter with roasted cauliflower, pumpkin sauce over spinach enchiladas, fire-roasted carrot and red pepper soup...

Stay cozy!

AVAILABLE ALL DAY

TAMARIND-ORANGE GLAZED RIBS *small plate* 12
Kaladi Brothers Red Goat coffee rub, green onion

ROASTED CAULIFLOWER *small plate* 9
macadamia nut and shishito pepper romesco, brown butter, pine nuts

LINGONBERRY & SPINACH SALAD ✨ 9 / 13
roasted butternut squash, candied cashews, blue cheese, AK lingonberry vinaigrette
// suggested pairing: Argyle Pinot Noir

FIRE-ROASTED CARROT & RED PEPPER SOUP ✨ 5 / 7
smoked duck/fig or pepita/fig garnish

ROASTED GARLIC BURGER ✨ 18
dijon-garlic spread, manchego, arugula, AK barley-breaded onions, brioche bun, cilantro-garlic fries

DUTCH APPLE ALE CRISP 8
granny smith apples, house made salted caramel, vanilla ice cream, apple chip

BRUNCH | daily until 3pm

BRUNCH PLATES

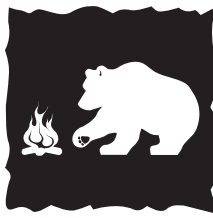
- FRUIT PLATE** seasonal selection 6
- FRUIT & YOGURT BOWL** house-made granola, Straus Family Creamery organic yogurt, mixed berries, banana 7
- CHURROS** Ibarra chocolate, cajeta 3 / 6
- CORN PANCAKES WITH AK HONEY BUTTER** maple syrup, powdered sugar 10
add bacon 2 // add reindeer sausage 5
- HUEVOS SPENARDOS** gallo pinto, avocado, serrano verde, pickled red onions, cotija 7 / 11
- HUEVOS RANCHEROS** refried black beans, avocado, cotija 7 / 11
- ✨ **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 12
- ✨ **GALLO PINTO** two eggs over easy, carne asada, escabeche, tortillas 16
- ✨ **GRINGO BREAKFAST** two eggs any style, fried potatoes *bacon 12 / recado ham 13 / reindeer sausage 15*
- BREAKFAST SANDWICH** two eggs over hard, recado ham, cheddar cheese, side of fruit 14
- ✨ **BREAKFAST BURRITO** scrambled eggs, chorizo, anaheims, salsa fresca, cheese, potatoes, side of fruit 14
- ✨ **AK SHRIMP & GRITS** poached egg, bacon, anaheims, cheese, savory pan sauce 16
- BISCUITS & GRAVY** house-made buttermilk biscuits, country sausage gravy 7 / 11
- ✨ **BT BENNY** poached eggs, anaheims, recado ham, chipotle hollandaise, fried potatoes 14
- ✨ **CHICKEN FRIED STEAK** two eggs any style, country sausage gravy, fried potatoes 16

// 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 / Absolut Peppar vodka / house-infused habanero vodka* 10
- BLOODY MARIA** Camarena Reposado *house-infused habanero tequila* 10
- 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 Kaua'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	8
GARLIC-CILANTRO FRIES	7 / 11
GARLIC-CILANTRO CHEESE FRIES	9 / 13
★ HABANERO CHICKEN SKEWERS cornmeal breaded, fried crisp	7 / 12
★ TEQUILA-LIME AK SHRIMP TOSTADA cabbage, jalapeños, pickled onion, avocado	10
FRESH GUACAMOLE house-made tortilla chips	12
NACHO PLATE salsas, beans, olives, jalapeños, sour cream, guacamole	10 / 14
QUESADILLA salsas, anaheims, sour cream	9

// 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	8 / 12
CAESAR romaine, parmesan, croutons	6 / 9
AVOCADO TOMATO smoked corn vinaigrette, romaine	7 / 10
YOGURT & DILL spinach, romaine, tomato, cucumber, bell pepper, pine nuts, caramelized onions, feta, parmesan, kalamata olives	10 / 14

// 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>	14
BANH MI BURGER sriracha aioli, cilantro, fresh jalapeños, cabbage, lime, pickled onion	15
SOUTHWESTERN BURGER recado, avocado, salsa, pepperjack	17
ROSEMARY BURGER bacon, goat cheese	18
★ JERK CHICKEN SANDWICH Guatemalan slaw, mixed greens, mango chutney, garlic-cilantro fries	15
★ BLACKENED AK COD SANDWICH tartar sauce	17
★ ANAHEIM TURKEY CLUB wheat bread, bacon, avocado, AK sprouts	14
PORK VERDE TORTA pepper jack cheese, banh mi slaw, recado mayo, rajas	15

// 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	13
★ AK FISH TACOS beer-battered or blackened, blanca sauce, salsa fresca, guacamole	17
★ AK FISH & CHIPS garlic-cilantro fries, lemon tartar sauce	15
BRAISED PORK TACOS cascabel colorado or serrano verde - <i>build your own style</i>	13
CHICKEN CHIPOTLE TACOS chipotle cream, mushroom, onion - <i>build your own style</i>	15
CARNE ASADA TACOS aji amarillo-marinated - <i>build your own style</i>	18
CALABACITA TACOS zucchini, corn, salsa, cheese, anaheims, sour cream, pumpkin seeds - <i>build your own style</i>	13
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>	11

alert your server of any allergies or dietary preferences, not all ingredients are listed on menu // gluten free menu available upon request
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness // peanut oil is used for all fried items