



AVAILABLE UNTIL 3PM

MEXICAN MOLLETES 9
grilled ciabatta, refried black beans, fresco blanco cheese, salsa fresca, over medium egg, avocado-chimichurri

AVAILABLE AFTER 4PM

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

BRAZILIAN FRESH AK SALMON ★ 23
chili-citrus rub, chimichurri rice, tomato, onion, charred broccolini, grilled lemon, salmon cooked medium-rare unless otherwise specified

DESSERTS

BELIZEAN LEMON PIE 6
HOUSE-MADE CARDAMOM-HONEY FROZEN YOGURT 5

— *A Note from the Grill* —

Our goal this month is to fill you up without slowing you down! Make sure to try our refreshing watermelon, feta, and arugula salad; tasty esquites; or creamy salmon ceviche when you need a quick bite. The smoked gouda bacon burger (the bacon is ground in the patty!) or beef barbacoa tacos are great choices when you feel like grilling, but just can't find the time or energy. For our dairy-free friends, we have a hearty plate of shiitake-roasted pepper enchiladas that are sure to leave you satisfied. Now get back out there and enjoy summer!

Happy Solstice!

AVAILABLE ALL DAY

ESQUITES (MEXICAN STREET CORN) 9
fresh corn, lime juice, chipotle mayonnaise, ancho powder, serrano peppers, cotija cheese, cilantro, green onions, house-made tortilla chips

FRESH AK SALMON CEVICHE ★ 13
avocado, lime, citrus aioli, serranos, chives

WATERMELON, FETA & ARUGULA SALAD 6 / 9
lemon-mint dressing, fresh jalapeños red onion

SMOKED GOUDA BACON BURGER 17
bacon-beef patty, stout brewery bun, fried leeks, steak sauce aioli, gherkin-dill relish, garlic-cilantro fries

BEEF BARBACOA TACOS 12
build your own style, rajas, refried black beans, tomato-cumin brown rice, jicama-lime slaw, lime, corn tortillas

BRUNCH | daily until 3pm

BRUNCH PLATES

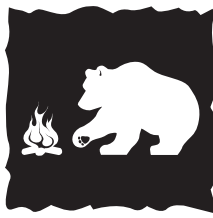
- FRUIT PLATE** seasonal selection 6
- FRUIT & YOGURT BOWL** house-made granola, Straus Family Creamery organic yogurt, mixed berries, banana 7
- CHURROS** Ibarra chocolate, cajeta 3 / 6
- PLANTAIN BREAD FRENCH TOAST** brown sugar-bourbon syrup, candied pecans 12
- HUEVOS SPENARDOS** gallo pinto, avocado, 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 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, 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
- 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	<i>side size only</i> 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	7 / 11

// 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 <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
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

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, 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</i> 18
TACO SALAD romaine mix, beans, salsas, cheese, olives, sour cream, guacamole <i>add chicken breast 5 // add carne asada 11 // add shrimp 8 // add shredded chicken 4</i>	10