



AVAILABLE UNTIL 3PM

- MAPLE-OAT BREAD** 6  
pecan-streusel swirl and topping, apple butter, dairy and egg free
- FRIED CHICKEN BISCUIT SANDWICH** 14  
apricot jam, over medium egg, arugula, mozzarella, side of fruit

AVAILABLE AFTER 4PM

- AK SEAFOOD ENCHILADAS** ★ 18  
shrimp, scallops, cod, spicy cream sauce, poblanos, bell pepper, onion, refried black beans, tomatillo-cilantro rice, salsa salad
- COFFEE-RUBBED RIBS** 18  
chipotle-mango sauce, pineapple-bean slaw, macaroni and cheese

— *A Note from the Grill* —

*The sun is shining and the pavement is melting out, which can only mean one thing: break-up season is upon us! Our fare this month is inspired by warmer weather and longer days. Set yourself right with the fried chicken biscuit sandwich after a long night catching up with friends. Plan some fishing trips while enjoying some simple, fresh blackened rockfish tacos. If you are scheming a trip to the islands then maybe the coconut cake will tide you over until you book your ticket -- bonus, it's vegan-friendly!!*

*Ciao!*

AVAILABLE ALL DAY

- GRILLED ARTICHOKE** 6 / 12  
guajillo-lime butter, cotija cheese, cilantro  
*suggested pairing: Zocker Gruner Veltliner*
- CUCUMBER-MINT SALAD** 9 / 13  
romaine, mixed greens, cucumber-mint vinaigrette, bacon, goat cheese, apples
- PIPIAN PISTOU** 9  
pumpkin seeds, goat cheese, jalapenos, cilantro, red pepper salad, house-made tortilla chips
- BLACKENED AK ROCKFISH TACOS** ★17  
flour tortillas, Guatemalan slaw, lemon-tartar sauce, green onions, garlic-cilantro fries
- FETA BURGER** 17  
artichoke aioli, stout brewery bun, arugula, grilled onions, garlic-cilantro fries
- COCONUT CAKE** 6  
pineapple jam, toasted coconut, coconut frosting, dairy and egg free

BRUNCH | daily until 3pm

BRUNCH PLATES

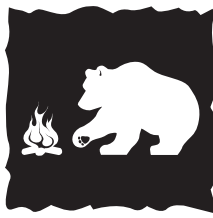
- FRUIT PLATE** seasonal selection 6
- FRUIT & YOGURT BOWL** house-made granola, Straus Family Creamery organic yogurt, mixed berries, banana 7
- CHURROS** Ibarra chocolate, cajeta 3 / 6
- PLANTAIN BREAD FRENCH TOAST** brown sugar-bourbon syrup, candied pecans 12
- HUEVOS SPENARDOS** gallo pinto, avocado,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



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## LUNCH | daily until 4pm

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*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>POACHED PEAR &amp; SPINACH</b> balsamic vinaigrette, blue cheese, candied pecans	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 <i>add cheddar, pepperjack 1 // add blue, goat cheese 3 // add bacon 2</i>	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 poached pear & spinach 6 //*

### ENTREES

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