



AVAILABLE UNTIL 3PM

- RUSTIC AK HASH** ★ 11
AK rosemary pork belly confit, yams, AK potato, sour cream, chives, poached egg. *inspired by Alaska from Scratch*
- AK SUNRISE WRAP** 12
spinach tortilla, recado, reindeer sausage, kale, goat cheese, potato, eggs, side of fruit
inspired by Alaska From Scratch
- REFRESCO-CITRUS GLAZED CHICKEN BOWL** 11
coconut-pepper rice, achiote-guajillo oil, avocado-black bean corn salsa, cilantro, house made tortilla chips

AVAILABLE AFTER 4PM

- AK SEARED SCALLOPS** ★ 22
creamy jalapeño-corn puree, recado, kale, yam, roasted cherry tomatoes, pine nuts. *inspired by Alaska from Scratch*
- COSTA RICAN PORK TENDERLOIN** 18
coffee-molasses marinated, crimini-tomatillo salsa, refried pinto beans, cilantro

AVAILABLE ALL DAY

- MAPLE-DIJON KALE SALAD** 9/13
maple-dijon vinaigrette, quinoa, feta, sunflower seeds, dried blueberries
inspired by Alaska from Scratch
- PASTELES STEW** 6/8
pork, peppers, black olives, fried yucca, cilantro
- BROKEN TOOTH BREWING CHEESE DIP** 12
hefeweizen-pepper jack cheese, achiote-guajillo oil, chives, house made tortilla chips
inspired by Alaska from Scratch
- CASCABEL PORK TORTA** 15
bolillo roll, onion relish, rajas, hefeweizen-pepper jack cheese sauce, garlic-cilantro fries
- BAKED ALASKA** ★ 8
AK birch syrup toffee, vanilla ice cream, chocolate cake, meringue

— *A Note from the Grill* —

Despite having more daylight it's still winter! We have some hearty, tasty treats to get you through February. Our inspiration this month comes from Maya Wilson, local author of the cookbook Alaska from Scratch. We'll be hosting a book signing February 26th. Fuel up for a day on the slopes or the trails with the rustic AK hash or AK sunrise wrap. The unique pasteles stew merges Puerto Rican and Hawaiian cuisine making for one delicious dish. Make sure to save room for a baked alaska. Better yet invite a friend or two, you might need help conquering this dessert!

Love,
Us

BRUNCH | daily until 3pm

BRUNCH PLATES

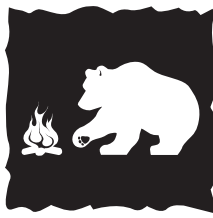
- FRUIT PLATE** seasonal selection 6
- FRUIT & YOGURT BOWL** house-made granola, Straus Family Creamery organic yogurt, mixed berries, banana 7
- CHURROS** Ibarra chocolate, cajeta 3 / 6
- PLANTAIN BREAD FRENCH TOAST** brown sugar-bourbon syrup, candied pecans 12
- HUEVOS SPENARDOS** gallo pinto, avocado,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