



AVAILABLE UNTIL 3PM

- CHOCOLATE CHIP PUMPKIN BREAD** 4
dairy and egg free
- CHORIZO CORN HOTCAKES** 12
agave-honey butter, chipotle-honey, cilantro
- BRAISED CITRUS PORK CUBANO** 15
achiote-citrus braised, ham, Oaxaca cheese, pickled red onion, dijon, bolillo roll, garlic-cilantro fries

AVAILABLE AFTER 4PM

- ACHIOTE PORK ENCHILADAS** 15
Mexi cheese, creamy poblano sauce, refried black beans, tomato-cumin brown rice
- JAMAICAN CHICKEN** 16
jerk seasoned chicken thigh, chipotle-honey, Brussels sprouts, black bean-corn succotash, arugula sprouts, chipotle yam puree

AVAILABLE ALL DAY

- GOUDA & HONEYCRISP SALAD** 9/13
apple-cinnamon vinaigrette, romaine, spinach, red onion, pepitas
- ROASTED RED PEPPER-GUAJILLO BISQUE** 4/6
sour cream, pepitas
- ANTOJITOS** 9
rendered dry-cured Spanish chorizo, onion relish, cheese, chimichurri-sour cream, flour tortillas
- MOJO AK SHRIMP TACOS** ★ 19
refried black beans, tomatillo-cilantro rice, banh mi slaw, pickled red onion, salsa verde, cilantro - build your own style
- ANCHO CHILE BROWNIE** 7
Wild Scoops cinnamon ice cream, cajeta
- PUMPKIN POT DE CREME** 6
fresh whipped cream, candied pepita

— *A Note from the Grill* —

October seems to bring a slower pace to life adding space that summer just won't allow. We hope you'll fill this time catching up with friends and family - especially over a meal! The chocolate chip pumpkin bread will set your day on the right path. Antojitos or 'little cravings' is meant to take away those midday hunger pangs. They pack a savory, creamy, salty punch. The mojo shrimp tacos are full of flavor and freshness. We paired up with Wild Scoops and are bringing back the ancho chile brownie with some delish local cinnamon ice cream.

Enjoy!

DINNER | daily at 4pm

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
- FRESH JALAPEÑO POPPERS** crema and colorado, spice levels can vary 10
- GARLIC-CILANTRO FRIES** 6 / 9
- GARLIC-CILANTRO CHEESE FRIES** 8 / 12
- ★ **HABANERO CHICKEN SKEWERS** cornmeal breaded, fried crisp 6 / 10
- STEAMER MUSSELS** chipotle beurre blanc 14/22
- FRESH GUACAMOLE** house-made tortilla chips 11
- NACHO PLATE** salsas, beans, olives, jalapeños, sour cream, guacamole 9 / 13
- QUESADILLA** salsas, anaheims, sour cream 8

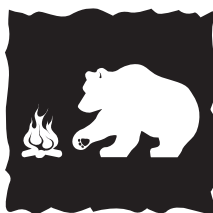
// add shredded chicken 4, or tri-tip steak 8 to quesadilla or nachos //

SOUPS & SALADS

- PORK POSOLE SOUP** cilantro, hominy, onion relish 4 / 6
- ★ **AK COD CHOWDER** 5 / 7
- 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 5, AK tofu 5, AK shrimp 8, AK cod 9, AK salmon 10 //

★ **ALASKA GROWN** contains one or more Alaska Grown ingredients when available



DINNER | continued

see reverse for Specials

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
★ BLACKENED AK COD SANDWICH tartar sauce	15
<i>// 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 //</i>	

ENTREES

★ POTATO BURRITO red chile sour cream, beans, cheese	11
★ RANCHO BURRITO potatoes, beans, cheese, lettuce, olives, salsa, red chile sour cream	12
CARNE BURRITO tri-tip steak, rajas, beans, rice, cheese, onion relish, sour cream, salsas	18
★ CHILE RELLENOS potato and cheese stuffed, ranchero sauce	13
PORK TAMALES tomato-jalapeño cream sauce	14
★ MEXI COMBO PLATE ground beef enchilada, pork tamale, chile relleno	16
CALABACITA TACOS zucchini, corn, salsa, cheese, anaheims, sour cream, pumpkin seeds - <i>build your own style</i>	12
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
SONORAN STYLE ENCHILADAS chicken, beef, cheese, or spinach and mushroom, colorado or serrano verde sauce	14
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

pastas

ROASTED TOMATO & PEPPER FETTUCCINE recado-rubbed chicken breast or portobello, rajas, zucchini, tomato-jalapeño sauce	14
★ PEANUT NOODLES gingered vegetables, tofu, cashews - <i>vegan by request</i>	14
GARLIC CHICKEN FETTUCCINE wine, butter, lemon, parmesan	12
MUSHROOM & CHICKEN FETTUCCINE marsala cream sauce	14

meat & seafood

LATIN MIXED GRILL chimichurri skirt steak, pimenta caseira chicken thigh, house made chorizo, calabacita	20
APPLE-SAGE PORK LOIN house-made macaroni and cheese, seasonal vegetables	16
HABANERO-PRICKLY PEAR GLAZED RIBS arepa, Guatemalan slaw	17
★ HERB BUTTER AK SALMON roasted root vegetables, arugula, chipotle yam puree, Brussels sprouts	22
★ TEQUILA-LIME AK SHRIMP TOSTADAS cabbage, jalapeños, pickled onion, avocado	13 / 21
★ AK COD TACOS beer-battered or blackened, blanca sauce, salsa fresca, guacamole	16
★ AK FISH & CHIPS cod, lemon tartar sauce	14