



AVAILABLE UNTIL 3PM

- JALAPENO-CORNBREAD BENEDICT** 10
poached eggs, chili-lime hollandaise, cilantro, fried potatoes
- HUEVOS DIVORCIADOS** 12
corn tostadas, serrano verde cream sauce, herbed tomato-chili sauce, over easy eggs, black beans, pigeon pea-achiote rice, avocado, cilantro
- JERK CHICKEN RICE BOWL** 11
pigeon pea-achiote rice, spicy pineapple salsa, chili-lime hollandaise, cilantro, house made tortilla chips

AVAILABLE AFTER 4PM

- AK ROSEMARY BACON CONFIT TAMALES** ✨ 16
bechamel, mole sauce, pomegranate seeds, salsa fresca, pigeon pea-achiote rice, cilantro
- MOLE ENCHILADAS** 15
spinach-mushroom filling, Mexi cheese, pigeon pea-achiote rice, salsa fresca, *vegan by request*

AVAILABLE ALL DAY

- BUTTERNUT SQUASH SALAD** 9/13
tarragon vinaigrette, mixed greens, romaine, maple roasted butternut squash, red cabbage, cotija cheese, candied pecans
- SPICY ARTICHOKE & KALE DIP** 11
cheese blend, house made tortilla chips
- RELLENOS DE PAPA** 9
panko breaded potato-cheese croquettes, serrano verde cream sauce, red chili sour cream, cotija cheese
- SPANISH CASSOULET** 14
mayacoba beans, spanish chorizo, chicken thigh, thyme, breadcrumb topping, tarragon vinaigrette salad
- SMOTHERED STEAK CHIMICHANGA** 18
tri-tip steak, chimichurri, cilantro-tomatillo rice, pickled red onion, cheese, sour cream, serrano verde, colorado sauce, refried black beans, guacamole
- MEXICAN CHOCOLATE BREAD PUDDING** 6

— *A Note from the Grill* —

Here we go! 2017 is wrapping up and December is bound to be full of merriment and cheer. Take a break from shopping, cooking, and entertaining and let us feed you! This month is full of hearty fare to keep you satiated and happy. If you need a spicy way to wake-up try the benedict or huevos divorciados, you might even be able to skip the coffee. A Spanish twist on the classic French stew, cassoulet, is a perfect winter treat. So come on by, pull up a chair, and stay awhile.

Happy Holidays

DINNER | daily at 4pm

STARTERS

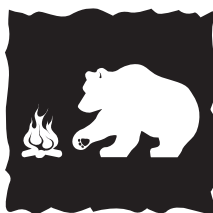
- AVOCADO CHIMICHURRI CROSTINI** 6
- ✨ **AK BARLEY BREADED CALAMARI STRIPS** cotija cheese, cilantro, ranchero sauce, artichoke aioli 13
- TRI-SALSA PLATE** house, black bean corn, verde salsas 7
- FRESH JALAPEÑO POPPERS** crema and colorado, spice levels can vary 10
- GARLIC-CILANTRO FRIES** 6 / 9
- 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 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 //



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 6 // add carne asada 11 // add shrimp 8 // add shredded chicken 5</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
BLUEBERRY-CHIPOTLE RIBS arepa, Guatemalan slaw	18
★ 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