



AVAILABLE UNTIL 3PM

BLUEBERRY CORN PANCAKES ✨ 11
AK honey butter, fresh blueberries, maple syrup, powdered sugar

ACHIOTE CHICKEN BOWL 11
coconut rice, achiote cream, grilled pineapple, black bean-corn salsa, green onions, house-made tortilla chips

AVAILABLE AFTER 4PM

SMOKED DUCK STUFFED POBLANO 15
roasted shiitake, black bean corn salsa, mexi cheese, tomato-cumin brown rice, refried black beans, sour cream, cilantro

PISTACHIO CRUSTED SALMON ✨ 24
Israeli couscous, butternut squash, lemon-dill crema, spinach

— *A Note from the Grill* —

Savoring summer until the very last drop is our focus for this month. Alaska Wild Salmon day falls on our 17th Anniversary. For every salmon entree ordered this month, including our pistachio-crust salmon, a portion of sales will go to AK Wild Salmon fund. Thanks for supporting us, as well as local farms and fish. In a nod to our original menu we are bringing back the smoked duck stuffed poblano and onion rings. You know you want to dunk those lil' rings in chipotle mayo... go ahead and live it up, it's still summer!

Fish on!

AVAILABLE ALL DAY

ASIAN ARUGULA SALAD 9 / 13
cilantro-mint dressing, arugula, carrot, daikon radish, snow peas, candied lime cashews, red onion

BEER-BATTERED ONION RINGS 9
chipotle mayo

AK SCALLOP CEVICHE ✨ 14
elote crema, serranos, AK radish, green onion, tajin dusted lime, house-made tortilla chips

PERUVIAN WINGS 11
cumin-garlic-paprika rub, cucumber-cilantro ranch, celery, carrot

HOMINY BEAN BURGER 13
tomato marmalade, arugula, garlic-cilantro fries

SWEET CORN POT DE CREME 6
butter bruleed corn slice, whipped cream

DINNER | daily at 4pm

STARTERS

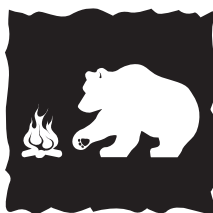
- AVOCADO CHIMICHURRI CROSTINI** 6
- ✨ **AK BARLEY BREADED CALAMARI STRIPS** cotija cheese, cilantro, ranchero sauce, artichoke aioli 13
- TRI-SALSA PLATE** house, black bean corn, verde salsas 7
- FRESH JALAPEÑO POPPERS** crema and colorado, spice levels can vary 10
- GARLIC-CILANTRO FRIES** 6 / 9
-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

// 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 arugula, watermelon, & feta 6 //

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
BRAISED PORK TACOS cascabel colorado or serrano verde - <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	14
GARLIC CHICKEN FETTUCCINE wine, butter, lemon, parmesan	12
MUSHROOM & CHICKEN FETTUCCINE marsala cream sauce	14

meat & seafood

SPICY 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	18
★ FRESH AK MOJO SALMON rojo and verde mojo, grilled lemon, coconut rice, seasonal vegetables <i>salmon cooked medium-rare unless otherwise specified</i>	22
★ TEQUILA-LIME AK SHRIMP TOSTADAS cabbage, jalapeños, pickled onion, avocado	13 / 21
★ AK FISH TACOS beer-battered or blackened, blanca sauce, salsa fresca, guacamole	<i>cod 16 / salmon 17</i>
★ AK FISH & CHIPS garlic-cilantro fries, lemon tartar sauce	<i>cod 14 / salmon 15</i>