



AVAILABLE UNTIL 3PM

MEXICAN MOLLETES 9
grilled ciabatta, refried black beans, fresco blanco cheese, salsa fresca, over medium egg, avocado-chimichurri

AVAILABLE AFTER 4PM

SHIITAKE-ROASTED PEPPER ENCHILADAS 17
corn tortillas, whole beans, cilantro, coconut-guajillo sauce, cilantro-lime cashew cream, chimichurri rice, onion relish, vegan-friendly

BRAZILIAN FRESH AK SALMON ★ 23
chili-citrus rub, chimichurri rice, tomato, onion, charred broccolini, grilled lemon, salmon cooked medium-rare unless otherwise specified

DESSERTS

BELIZEAN LEMON PIE 6
HOUSE-MADE CARDAMOM-HONEY FROZEN YOGURT 5

— *A Note from the Grill* —

Our goal this month is to fill you up without slowing you down! Make sure to try our refreshing watermelon, feta, and arugula salad; tasty esquites; or creamy salmon ceviche when you need a quick bite. The smoked gouda bacon burger (the bacon is ground in the patty!) or beef barbacoa tacos are great choices when you feel like grilling, but just can't find the time or energy. For our dairy-free friends, we have a hearty plate of shiitake-roasted pepper enchiladas that are sure to leave you satisfied. Now get back out there and enjoy summer!

Happy Solstice!

AVAILABLE ALL DAY

ESQUITES (MEXICAN STREET CORN) 9
fresh corn, lime juice, chipotle mayonnaise, ancho powder, serrano peppers, cotija cheese, cilantro, green onions, house-made tortilla chips

FRESH AK SALMON CEVICHE ★ 13
avocado, lime, citrus aioli, serranos, chives

WATERMELON, FETA & ARUGULA SALAD 6 / 9
lemon-mint dressing, fresh jalapeños red onion

SMOKED GOUDA BACON BURGER 17
bacon-beef patty, stout brewery bun, fried leeks, steak sauce aioli, gherkin-dill relish, garlic-cilantro fries

BEEF BARBACOA TACOS 12
build your own style, rajas, refried black beans, tomato-cumin brown rice, jicama-lime slaw, lime, corn tortillas

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
- ★ **AK 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

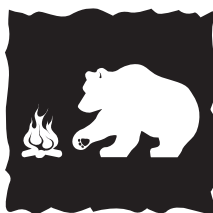
// add shredded chicken 4, or tri-tip steak 8 to quesadilla or nachos //

SOUPS & SALADS

- PORK POSOLE SOUP** cilantro, hominy, onion relish 4 / 6
- ★ **AK COD CHOWDER** 5 / 7
- STRAWBERRY & SPINACH SALAD** three-seed dressing, candied almonds, goat cheese *side size only* 11
- ★ **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 7 / 11

// 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

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, 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
★ 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 COD TACOS beer-battered or blackened, blanca sauce, salsa fresca, guacamole	16
★ AK FISH & CHIPS cod, lemon tartar sauce	14