



AVAILABLE UNTIL 3PM

- MAPLE-OAT BREAD** 6  
pecan-streusel swirl and topping, apple butter, dairy and egg free
- FRIED CHICKEN BISCUIT SANDWICH** 14  
apricot jam, over medium egg, arugula, mozzarella, side of fruit

AVAILABLE AFTER 4PM

- AK SEAFOOD ENCHILADAS** ★ 18  
shrimp, scallops, cod, spicy cream sauce, poblanos, bell pepper, onion, refried black beans, tomatillo-cilantro rice, salsa salad
- COFFEE-RUBBED RIBS** 18  
chipotle-mango sauce, pineapple-bean slaw, macaroni and cheese

AVAILABLE ALL DAY

- GRILLED ARTICHOKE** 6 / 12  
guajillo-lime butter, cotija cheese, cilantro  
*suggested pairing: Zocker Gruner Veltliner*
- CUCUMBER-MINT SALAD** 9 / 13  
romaine, mixed greens, cucumber-mint vinaigrette, bacon, goat cheese, apples
- PIPIAN PISTOU** 9  
pumpkin seeds, goat cheese, jalapenos, cilantro, red pepper salad, house-made tortilla chips
- BLACKENED AK ROCKFISH TACOS** ★17  
flour tortillas, Guatemalan slaw, lemon-tartar sauce, green onions, garlic-cilantro fries
- FETA BURGER** 17  
artichoke aioli, stout brewery bun, arugula, grilled onions, garlic-cilantro fries
- COCONUT CAKE** 6  
pineapple jam, toasted coconut, coconut frosting, dairy and egg free

— *A Note from the Grill* —

*The sun is shining and the pavement is melting out, which can only mean one thing: break-up season is upon us! Our fare this month is inspired by warmer weather and longer days. Set yourself right with the fried chicken biscuit sandwich after a long night catching up with friends. Plan some fishing trips while enjoying some simple, fresh blackened rockfish tacos. If you are scheming a trip to the islands then maybe the coconut cake will tide you over until you book your ticket -- bonus, it's vegan-friendly!!*

*Ciao!*

DINNER | daily at 4pm

STARTERS

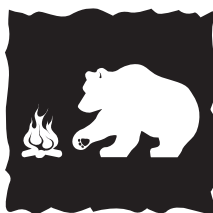
- AVOCADO CHIMICHURRI CROSTINI** 6
- ★ **AK BARLEY BREADED CALAMARI STRIPS** cotija cheese, cilantro, ranchero sauce, artichoke aioli 13
- TRI-SALSA PLATE** house, black bean corn, verde salsas 7
- FRESH JALAPEÑO POPPERS** crema and colorado, spice levels can vary 10
- GARLIC-CILANTRO FRIES** 6 / 9
-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



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## DINNER | continued

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*see reverse for Specials*

### BURGERS & SANDWICHES

<b>BEAR TOOTH GRILLED BURGER</b> 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
<b>BANH MI BURGER</b> sriracha aioli, cilantro, fresh jalapeños, cabbage, lime, pickled onion	14
<b>SOUTHWESTERN BURGER</b> recado, avocado, salsa, pepperjack	16
<b>ROSEMARY BURGER</b> bacon, goat cheese	17
★ <b>BLACKENED AK COD SANDWICH</b> 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 &amp; dill 5, side poached pear &amp; spinach 6 //</i>	

### ENTREES

★ <b>POTATO BURRITO</b> red chile sour cream, beans, cheese	11
★ <b>RANCHO BURRITO</b> potatoes, beans, cheese, lettuce, olives, salsa, red chile sour cream	12
<b>CARNE BURRITO</b> tri-tip steak, rajas, beans, rice, cheese, onion relish, sour cream, salsas	18
★ <b>CHILE RELLENOS</b> potato and cheese stuffed, ranchero sauce	13
<b>PORK TAMALES</b> tomato-jalapeño cream sauce	14
★ <b>MEXI COMBO PLATE</b> ground beef enchilada, pork tamale, chile relleno	16
<b>CALABACITA TACOS</b> zucchini, corn, salsa, cheese, anaheims, sour cream, pumpkin seeds - <i>build your own style</i>	12
<b>PORK COLORADO TACOS</b> spicy cascabel chile sauce - <i>build your own style</i>	12
<b>CHICKEN CHIPOTLE TACOS</b> chipotle cream, mushroom, onion - <i>build your own style</i>	14
<b>CARNE ASADA TACOS</b> aji amarillo-marinated - <i>build your own style</i>	17
<b>SONORAN STYLE ENCHILADAS</b> chicken, beef, cheese, or spinach and mushroom, colorado or serrano verde sauce	14
<b>TACO SALAD</b> 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

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

### meat & seafood

<b>LATIN MIXED GRILL</b> chimichurri skirt steak, pimenta caseira chicken thigh, house made chorizo, calabacita	20
<b>APPLE-SAGE PORK LOIN</b> house-made macaroni and cheese, seasonal vegetables	16
<b>HABANERO-PRICKLY PEAR GLAZED RIBS</b> arepa, Guatemalan slaw	18
★ <b>AK MUSTARD SALMON</b> whole grain mustard beurre blanc, arepa, seasonal vegetables	22
★ <b>TEQUILA-LIME AK SHRIMP TOSTADAS</b> cabbage, jalapeños, pickled onion, avocado	13 / 21
★ <b>AK COD TACOS</b> beer-battered or blackened, blanca sauce, salsa fresca, guacamole	16
★ <b>AK FISH &amp; CHIPS</b> cod, lemon tartar sauce	14