



AVAILABLE UNTIL 3PM

- DULCE DE LECHE DONUT** 4
sugar-cinnamon, toasted coconut
- BERRY FRENCH TOAST** 12
sourdough, triple berry sauce, blueberry whipped cream, powdered sugar

AVAILABLE AFTER 4PM

- CLAM & CHORIZO PASTA** 18
cappellini, onions, bell peppers, salsa fresca, cilantro, tomato-wine broth
- GRILLED FRESH AK SALMON** ✱ market price
coconut-lemongrass couscous, blackened baby bok choy, chili lime butter, chive oil

AVAILABLE ALL DAY

- CHILE VERDE PORK TACOS** 14
coconut rice, refried pinto beans - build your own style

— *A Note from the Grill* —

August's energy begins to shift as we start preparing for the change of seasons ahead. Get it while it's still fresh and #treatyoself to some grilled salmon, layered ceviche or scallop tostada. Our menu is full of sweet treats this month. What better way to start your day than with a dulce de leche donut or berry french toast?! We've created a vegan ice cream that's refreshing and creamy; simply delish. The blueberry-rhubarb salad will have you tasting all the tastes -- sweet, creamy, and crunchy. And because summer's not quite over yet, go ahead and order the peach glazed ribs.

AVAILABLE ALL DAY

- AK CEVICHE LAYERED COCKTAIL** ✱ 13
AK shrimp, AK scallop, avocado, salsa fresca, mango-radish salsa, lime, cilantro, house-made tortilla chips
- BLUEBERRY-AK RHUBARB SALAD** ✱ 10
blueberry-rhubarb dressing, AK mixed greens, chive-crusting goat cheese, blueberry-cashew granola
- BLACKENED AK SCALLOP TOSTADA** ✱ 15
corn tostadas, grilled pineapple and bean relish, lime crema de arbol, cilantro
- TORTILLA-CRUSTED PLANTAIN BURGER** 13
plantain-yam patty, red chili sour cream, grilled pineapple and bean relish, avocado slaw, garlic-cilantro fries, vegetarian-friendly
- PEACH GLAZED RIBS** 18
arepa, avocado slaw
- AVOCADO LIME ICE CREAM** 6

DINNER | daily at 4pm

STARTERS

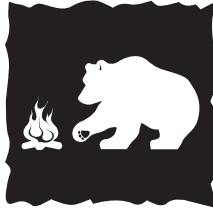
- AVOCADO CHIMICHURRI CROSTINI** 6
- ✱ **AK BARLEY BREADED CALAMARI STRIPS** cotija cheese, cilantro, ranchero sauce, artichoke aioli 13
- TRI-SALSA PLATE** house, black bean corn, verde salsas 7
- FRESH JALAPEÑO POPPERS** crema and colorado, spice levels can vary 10
- GARLIC-CILANTRO FRIES** 6 / 9
-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

// salad toppers: chicken 5, 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 strawberry & spinach 7 //</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
★ 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