



AVAILABLE UNTIL 3PM

**SAVORY FRENCH TOAST** 13  
chile battered basil-parmesan bread, poached egg, avocado puree, caramelized sweet onions, chipotle hollandaise, onion sprouts

**PORK VERDE TORTA** 14  
pepper jack cheese, banh mi slaw, recado mayo, rajas, garlic cilantro fries

AVAILABLE AFTER 4PM

**PORK VERDE BURRITO** 15  
serrano verde, tomatillo-cilantro rice, refried black beans, guacamole, sour cream

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

AVAILABLE AFTER 4PM

**SEARED AK HALIBUT** ✨ 28  
chimichurri marinade, arugula, chile vinaigrette, avocado puree, watermelon, honeydew, coconut rice

AVAILABLE ALL DAY

**PAPAYA & COCONUT-CASHEW SALAD** 9 / 13  
papaya seed dressing, romaine, grilled onions, coconut-cashew granola

**TURMERIC AK SHRIMP CEVICHE** ✨ 14  
coconut milk, ginger, pineapple, jalapeno, chips, red cabbage

**CHIPOTLE-APRICOT CHICKEN WINGS** 11  
carrots, celery, blue cheese dressing

**GRILLED PEACH & BRIE BURGER** 18  
balsamic reduction, caramelized onions, arugula, garlic-cilantro fries

**PEACHES & CREAM** 6  
cardamom ice cream, buñuelos

— *A Note from the Grill* —

*We're ready to get outside this month and get some fresh air! Get fueled up for your day with some savory french toast. Our friends at House of Bread are responsible for the delicious basil parmesan bread in this dish. Need a pick me up, then try the unique and flavorful turmeric shrimp ceviche. Feeling like grilling, but can't find the time or energy? Then stop by for grilled peach and brie burger or chimichurri grilled halibut to satisfy your cravings.*

*Happy Solstice!*

DINNER | daily at 4pm

STARTERS

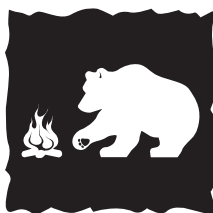
- AVOCADO CHIMICHURRI CROSTINI** 6
- ✨ **AK BARLEY BREADED CALAMARI STRIPS** cotija cheese, cilantro, ranchero sauce, artichoke aioli 13
- TRI-SALSA PLATE** house, black bean corn, verde salsas 7
- FRESH JALAPEÑO POPPERS** crema and colorado, spice levels can vary 10
- GARLIC-CILANTRO FRIES** 6 / 9
-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



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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

*// 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

★ <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>SPICY 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 FISH TACOS</b> beer-battered or blackened, blanca sauce, salsa fresca, guacamole	cod 16 / salmon 17
★ <b>AK FISH &amp; CHIPS</b> garlic-cilantro fries, lemon tartar sauce	cod 14 / salmon 15