



AVAILABLE UNTIL 3PM

- RUSTIC AK HASH** ★ 11
AK rosemary pork belly confit, yams, AK potato, sour cream, chives, poached egg. *inspired by Alaska from Scratch*
- AK SUNRISE WRAP** 12
spinach tortilla, recado, reindeer sausage, kale, goat cheese, potato, eggs, side of fruit
inspired by Alaska From Scratch
- REFRESCO-CITRUS GLAZED CHICKEN BOWL** 11
coconut-pepper rice, achiote-guajillo oil, avocado-black bean corn salsa, cilantro, house made tortilla chips

AVAILABLE AFTER 4PM

- AK SEARED SCALLOPS** ★ 22
creamy jalapeño-corn puree, recado, kale, yam, roasted cherry tomatoes, pine nuts. *inspired by Alaska from Scratch*
- COSTA RICAN PORK TENDERLOIN** 18
coffee-molasses marinated, crimini-tomatillo salsa, refried pinto beans, cilantro

AVAILABLE ALL DAY

- MAPLE-DIJON KALE SALAD** 9/13
maple-dijon vinaigrette, quinoa, feta, sunflower seeds, dried blueberries
inspired by Alaska from Scratch
- PASTELES STEW** 6/8
pork, peppers, black olives, fried yucca, cilantro
- BROKEN TOOTH BREWING CHEESE DIP** 12
hefeweizen-pepper jack cheese, achiote-guajillo oil, chives, house made tortilla chips
inspired by Alaska from Scratch
- CASCABEL PORK TORTA** 15
bolillo roll, onion relish, rajas, hefeweizen-pepper jack cheese sauce, garlic-cilantro fries
- BAKED ALASKA** ★ 8
AK birch syrup toffee, vanilla ice cream, chocolate cake, meringue

— *A Note from the Grill* —

Despite having more daylight it's still winter! We have some hearty, tasty treats to get you through February. Our inspiration this month comes from Maya Wilson, local author of the cookbook Alaska from Scratch. We'll be hosting a book signing February 26th. Fuel up for a day on the slopes or the trails with the rustic AK hash or AK sunrise wrap. The unique pasteles stew merges Puerto Rican and Hawaiian cuisine making for one delicious dish. Make sure to save room for a baked alaska. Better yet invite a friend or two, you might need help conquering this dessert!

*Love,
Us*

DINNER | daily at 4pm

STARTERS

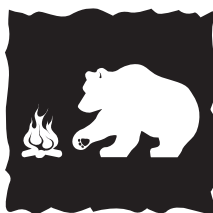
- AVOCADO CHIMICHURRI CROSTINI** 6
- ★ **AK BARLEY BREADED CALAMARI STRIPS** cotija cheese, cilantro, ranchero sauce, artichoke aioli 13
- TRI-SALSA PLATE** house, black bean corn, verde salsas 7
- FRESH JALAPEÑO POPPERS** crema and colorado, spice levels can vary 10
- GARLIC-CILANTRO FRIES** 6 / 9
-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



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 poached pear & spinach 6 //</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 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 - <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	18
★ AK MUSTARD SALMON whole grain mustard beurre blanc, arepa, seasonal vegetables	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