



AVAILABLE UNTIL 3PM

CORNED BEEF HASH 14
two over-medium eggs, potatoes, green beans, caramelized onion

SAVORY CORN PANCAKE 10
bacon, serranos, sriracha-maple syrup

AVAILABLE AFTER 4PM

GREEN CHILE CHICKEN FLAUTAS 11
pepper jack cheese, black beans, tomatillo-cilantro rice, salsa verde, serrano verde sour cream

Pro tip: The Green Chili chicken is available to add on salad, taco salads, quesadilla, or nachos for \$5.

DESSERT

IRISH CREAM CREME BRULEE 6

AVAILABLE ALL DAY

BIRD'S NEST SALAD 8 / 12
spring mix, tequila-lime-avocado dressing, cantaloupe, honeydew, jicama, goat cheese, pepitas

CHICKEN TINGA TOSTADA 10
fried corn tortilla, salsa blanca, avocado, pickled red onion, cilantro-tomatillo rice, black beans, cotija, cilantro

CHICKEN SATAY 12
peanut sauce, coconut rice, house-pickled vegetables, green onion, cilantro, cashews

BRAZILIAN BURGER 20
pimenta caseira, avocado chimichurri, candied bacon, pickled red onion, garlic-cilantro fries

A Note from the Grill

The sun is returning and the days are getting longer, Yay! This month has a lot to celebrate and what better place than at one of our tables? If you're gearing up for Saint Paddy's Day, stop by and try our Corned Beef Hash or Bird's Nest Salad. Are you a Habanero Chicken Skewer fan? Try the Chicken Satay and compare. Don't forget to let us know what you think. Finish your meal with an Irish Cream Creme Brulee and the knowledge that the snow will soon be melting and spring will be coming.

*Best,
Us*

BRUNCH | daily until 3pm

BRUNCH PLATES

CHOCOLATE CHIP PUMPKIN BREAD <i>vegan friendly</i>	5
FRUIT PLATE seasonal selection	6
FRUIT & YOGURT BOWL house-made granola, Straus Family Creamery organic yogurt, mixed berries, banana	7
CHURROS Ibarra chocolate, cajeta	3 / 6
CORN PANCAKES WITH AK HONEY BUTTER maple syrup, powdered sugar bacon +2 reindeer sausage +5	10
HUEVOS SPENARDOS gallo pinto, avocado, serrano verde, pickled red onions, cotija	7 / 11
HUEVOS RANCHEROS refried black beans, avocado, cotija	7 / 11
★ PATATAS BRAVAS CON HUEVO over easy egg, fried potatoes, ranchero sauce, avocado, fresh jalapeños, red chile sour cream	10
★ COTIJA BREAKFAST TACOS scrambled eggs, avocado, cotija cheese, serrano verde, salsa fresca, fried potatoes	12
★ GALLO PINTO two eggs over easy, carne asada, escabeche, tortillas	16
★ GRINGO BREAKFAST two eggs any style, fried potatoes bacon 12 recado ham 13 reindeer sausage	15
BREAKFAST SANDWICH two eggs over hard, recado ham, cheddar cheese, side of fruit	14
★ BREAKFAST BURRITO scrambled eggs, chorizo, anaheims, salsa fresca, cheese, potatoes, side of fruit	14
★ AK SHRIMP & GRITS poached egg, bacon, anaheims, cheese, savory pan sauce	16
BISCUITS & GRAVY house-made buttermilk biscuits, country sausage gravy	7 / 11
★ BT BENNY poached eggs, anaheims, recado ham, chipotle hollandaise, fried potatoes	14
★ CHICKEN FRIED STEAK two eggs any style, country sausage gravy, fried potatoes	16

// substitute AK tofu for eggs on any dish 2

BRUNCH BAR FAVORITES

MIMOSA fresh OJ, fresh grapefruit, pineapple, prickly pear, or blood orange	9
BLOODY MARY Tito's vodka house-infused habanero vodka	10
BLOODY MARIA Camarena Reposado	10 house-infused habanero tequila
MICHELADA Chugach Session, bloody mary mix, habanero hot sauce	7 + tequila 9
MATT'S MICHELADA Chugach Session, V8, lime, Tapatío, chili-lime salt	7 + tequila 9
BRASS MONKEY Chugach Session, orange juice	7
PERRO SALADO Cazadores Blanco, fresh-squeezed grapefruit juice, salt	10
★ CORPSE REVIVER 50 Fathoms gin (AK), Lillet Blanc, S. Maria al Monte amaro, Green Siren absinthe (AK), lemon	10
MEXICAN COFFEE Kahlua, Sauza Hornitos Reposado, coffee, whipped cream, cinnamon syrup	9
ICED ISLAND COFFEE Koloa Kaua'i Coffee rum, Kaladi Brothers	10 + extra shot of cold brew 1
cold brew coffee, cinnamon syrup, milk, whipped cream	

★ **ALASKA GROWN** contains one or more Alaska Grown ingredients when available



LUNCH | daily until 4pm

see reverse for Specials

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	8
GARLIC-CILANTRO FRIES	7 / 11
GARLIC-CILANTRO CHEESE FRIES	9 / 13
★ HABANERO CHICKEN SKEWERS cornmeal breaded, fried crisp	7 / 12
FRESH GUACAMOLE house-made tortilla chips	12
NACHO PLATE salsas, beans, olives, jalapeños, sour cream, guacamole	10 / 15
QUESADILLA salsas, anaheims, sour cream	9
// add to quesadilla or nachos: diced chicken +5 tri-tip steak +8	

SOUPS & SALADS

PORK POSOLE SOUP cilantro, hominy, onion relish	4 / 6
★ AK SEAFOOD CHOWDER	5 / 7
POACHED PEAR & SPINACH balsamic vinaigrette, blue cheese, candied pecans	9 / 13
EL OSO cumin vinaigrette, mixed greens, goat cheese, dried cranberries, candied pecans	8 / 12
CAESAR romaine, parmesan, croutons	6 / 9
AVOCADO TOMATO smoked corn vinaigrette, romaine	7 / 10
YOGURT & DILL spinach, romaine, tomato, cucumber, bell pepper, pine nuts, caramelized onions, feta, parmesan, kalamata olives	10 / 14
// add to salads: chicken breast +6 AK tofu +5 AK shrimp +8 AK cod +9 AK salmon +10	

BURGERS & SANDWICHES

BEAR TOOTH GRILLED BURGER Harris Ranch ground beef	14
+ cheddar, pepperjack 1 + blue, goat cheese, smoked gouda 3 + bacon 2	
// substitute an all natural chicken breast or portobello for no extra charge	
// substitute a plant-based Impossible burger patty add 3	
<i>all beef burgers cooked medium unless specified otherwise</i>	
VEGAN BURGER plant-based Impossible patty, vegan 1000 island dressing, ciabatta bun, cumin vinaigrette salad	19
BANH MI BURGER blended pork and beef patty, sriracha aioli, cilantro, fresh jalapeños, cabbage, lime, pickled onion	15
SOUTHWESTERN BURGER recado, avocado, salsa, pepperjack	17
SMOKED GOUDA BURGER blended pork and beef patty, fried leeks, steak sauce aioli, gherkin-dill relish	17
ROSEMARY BURGER bacon, goat cheese	20
★ JERK CHICKEN SANDWICH Guatemalan slaw, mixed greens, mango chutney, garlic-cilantro fries	15
★ BLACKENED AK COD SANDWICH tartar sauce	17
★ ANAHEIM TURKEY CLUB focaccia, bacon, avocado, AK sprouts	14
PORK VERDE TORTA pepper jack cheese, banh mi slaw, recado mayo, rajas	15
// comes with your choice of: garlic cilantro fries, plain fries, tortilla chips, seasonal or house vegetables, or cup of pork posole // substitute your choice of: cup of chowder +1 side caesar +2 side avocado tomato +3 side el oso +4 side yogurt & dill or poached pear & spinach +6	

ENTREES

SOUTHWESTERN RICE BOWL blackened chicken, house-made tortilla chips	13
★ TEQUILA-MARINATED SHRIMP TOSTADA cabbage, jalapeños, pickled red onion, avocado, chili-lime salt	14
★ AK FISH TACOS beer battered or blackened, blanca sauce, salsa fresca, guacamole	cod 17 / salmon 19
★ AK FISH & CHIPS beer-battered AK cod, garlic-cilantro fries, lemon tartar sauce	16
BRAISED PORK TACOS cascabel colorado or serrano verde - <i>build your own style</i>	13
CHICKEN CHIPOTLE TACOS chipotle cream, mushroom, onion - <i>build your own style</i>	15
CARNE ASADA TACOS aji amarillo-marinated - <i>build your own style</i>	19
CALABACITA TACOS zucchini, corn, salsa, cheese, anaheims, sour cream, pumpkin seeds - <i>build your own style</i>	13
CARNE BURRITO á la carte, tri-tip steak, rajas, beans, rice, cheese, onion relish, sour cream, salsas	16
+ rice & beans 2	
PORK VERDE BURRITO á la carte, pork verde, spinach, tomatillo-cilantro rice, black beans, cheese blend, serrano verde, salsa verde, guacamole, sour cream + rice & beans 2	15
TACO SALAD romaine mix, beans, salsas, cheese, olives, sour cream, guacamole	11
chicken breast +6 tri-tip steak +8 shrimp +8 diced chicken +5 braised pork - cascabel chile or verde +6	