



AVAILABLE UNTIL 3PM

- BERRY FRENCH TOAST** 11
challah bread, rum custard, mixed berry compote
- CUBANO** 12
focaccia, black forest ham, shredded pork, muenster cheese, pickles, mustard, side of house-pickled vegetables

AVAILABLE AFTER 4PM

- STEAK FAJITAS** 28
red chile-cumin marinated skirt steak, red pepper, onion, pasilla pepper, guacamole, salsa fresca, salsa verde, sour cream, your choice of tortillas
- PORTOBELLO FAJITAS** 20
red chile-cumin marinated portobello mushroom, red pepper, onion, pasilla pepper, guacamole, salsa fresca, salsa verde, sour cream, your choice or tortillas - *vegan by request*
- SHRIMP & PROSCIUTTO PASTA** ★ 17
AK spot shrimp, prosciutto, roasted cherry tomatoes, garlic, shallots, parsley

— *A Note from the Grill* —

Whether you are heading to Spenard Prom, Fur Rondy or anywhere in between, we hope you'll share a meal with us this month! It might be winter, but we have AK grown goodies for you. Try the AK Beet Crostini or the AK Shrimp & Prosciutto Pasta. Dreaming of sunshine? The Caribbean Burger or Strawberry Salad will brighten your day. Our Berry French Toast is made with challah bread and is worth every calorie. Be sure to save room for Hazelnut Chocolate Cake Balls or Raspberry & White Chocolate Truffles (they are delicious and perfect for sharing). Get one flavor or both!

Love,
Us

AVAILABLE ALL DAY

- STRAWBERRY SALAD** 9 / 13
spinach, honey-poppysseed dressing, candied walnuts, feta cheese
- AK BEET CROSTINI** ★ 10
herbed goat cheese spread, arugula, lemon-thyme vinaigrette

- CARIBBEAN BURGER** 16
teriyaki glaze, pepper jack cheese, pineapple chutney, fried onions, garlic cilantro fries

DESSERT

- CHOCOLATE HAZELNUT CAKE BALLS** 8
chocolate cake, hazelnut buttercream, toasted hazelnut, milk chocolate
- RASPBERRY & WHITE CHOCOLATE TRUFFLES** 8
raspberry ganache, white chocolate coating
Can't decide which dessert you'd like? Try two of each flavor for the same price.

BRUNCH | daily until 3pm

BRUNCH PLATES

- CHOCOLATE CHIP PUMPKIN BREAD** *vegan friendly* 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 10
bacon +2 | reindeer sausage +5
- 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 12 | 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 10
- 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 ciabatta, 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	
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	

alert your server of any allergies or dietary preferences, not all ingredients are listed on menu // gluten free menu available upon request
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness // peanut oil is used for all fried items