



RESTAURANT + *coffeehouse*

Brunch

{ AVAILABLE UNTIL 2 PM MON - FRI }
{ UNTIL 2:30 PM SAT + SUN }

Brunch Cocktails

MIMOSA PARTY!

bottle of sparkling wine,
carafe of oj, fresh fruit + berries,
champagne flutes 60

TRADITIONAL MIMOSA

sparkling, oj 12.5

CADILLAC MIMOSA

sparkling, oj, grand marnier 13.5

POMEGRANATE MIMOSA

sparkling, pomegranate juice, oj 12.5

LIMONCELLO MIMOSA

sparkling, limoncello, oj 12.5

DIRTY DIANA

sparkling, grapefruit, creme de
violette, honey simple syrup 12.5

BLOODY MARY

spicy house infused jalapeño vodka 12.5

SOUTH IRISH COFFEE

tullamore dew, brown sugar syrup,
kaladi brothers coffee, amarula bar cream 12.5
available iced or hot

ESPRESSO MARTINI

ketel one vodka, espresso cold brew,
coffee liqueur, sea salt 14.5

Lighter Side

OATMEAL v*

steel cut oats, housemade granola,
fresh fruit 10
*substitute almond, coconut, oat, or soy milk 1,
add blackberries 1.5*

YOGURT + FRUIT BOWL

fresh fruit, greek yogurt, housemade granola 12

AVOCADO TOAST gf* v ak

avocado, tomato, garlic oil, sprouts, radish,
French Oven Bakery walnut multigrain
red pepper flakes 10
add one egg 3, add bacon 3.5*

ak = made with local ingredients

Eggs-a-Licious

with roasted smashed potatoes
*vegan Just Egg 4, egg whites only option,
gf bread 1, scratch buttermilk biscuit 2.5*

CLASSIC BENEDICT gf* ak

black forest ham, poached eggs*,
hollandaise, French Oven Bakery brioche 17.5

CRAB + SCALLOP CAKE BENEDICT

roasted poblano crab + scallop cakes,
poached eggs*, blackened hollandaise,
French Oven Bakery brioche 27

VEGAS, BABY! gf* ak

three-egg omelet, honey cured bacon,
roasted garlic, red onion, tomato, avocado,
pepperjack, ranchero sour cream,
pico de gallo, French Oven Bakery toast 19.5

TWO EGGS ANY STYLE* gf* ak

French Oven Bakery toast 12.5
*add AK reindeer sausage 6, bacon 5.5, ham 5,
Beyond Breakfast Sausage® 5, crab + scallop cake 8*



CROQUE MADAME ak



open faced on French Oven Bakery brioche,
black forest ham, asparagus, caramelized
leek, gruyère mornay, fried egg over
medium*, arugula salad 19



Egg-Cetera

QUICHE LORRAINE

bacon + gruyère, arugula salad 17

LOVE ON A PLATE gf* v* ak

roasted smashed potatoes, herb roasted
onion, bacon, mushroom, gruyère mornay,
tomato 17.5
add two eggs 4.5*

CHORIZO BURRITO v* ak

scrambled eggs, chorizo, potato, pepperjack,
black beans, ranchero sour cream,
pico de gallo, chipotle tortilla, salsa 16
*smothered with ranchero sauce or salsa verde or both,
with extra cheese 3*

HUEVOS DIVORCIADOS gf v*

two eggs over medium*, corn tortillas,
spanish rice, black beans, pico de gallo,
ranchero sauce, salsa verde, cotija,
avocado, sour cream 18

DEATH BY BACON SANDWICH gf*

over medium egg*, bacon, arugula,
cheddar, maple bacon aioli,
French Oven Bakery sourdough 15
add roasted smashed potatoes 3.5

BISCUITS & GRAVY

scratch buttermilk biscuits, sausage gravy 15
add two eggs 4.5*

Sweet Stuff

PECAN STICKY BUN 9

4 pack | 28 6 pack | 40

SCRATCH BISCUIT + JAM 4.5

SOURDOUGH PANCAKES 12.5

add blueberries 1.5

CLASSIC FRENCH TOAST ak

French Oven Bakery challah bread,
fresh strawberries 15.5

POLAR BEAR BREAKFAST ak

pancakes or french toast, two eggs*
any style, choice of bacon, AK reindeer
sausage or Beyond Breakfast Sausage® 17.5
*super size me!
add extra pancake or french toast 3*

Beverages

SODA 4

*coke, diet coke, coke zero, sprite,
dr. pepper, barq's root beer*

LEMONADE

housemade lemonade 4
arnold palmer 4
raspberry or strawberry lemonade 5

JUICE

oj 8 oz | 5 12 oz | 7.5
apple or cranberry 8 oz | 4 12 oz | 5

KALADI COFFEE

espresso drinks available

SOUTH BLEND DRIP COFFEE 4

FRENCH PRESS

service for two, pressed at your table,
housemade biscotti 12

SOUTH COLD BREW 6

TEA

SUMMIT SPICE & TEA CO. 4
ask your server for our selection

THE KOBUK SAMOVAR TEA 4.5

HOUSE BREWED ICED TEA 4

MILKSHAKES

vanilla, chocolate, oreo, espresso 10

SMOOTHIES

GINGERBERRY gf v

triple berry, banana,
cranberry juice, fresh ginger 10.5

SO GREEN gf v

pineapple, oj, kale, avocado, basil 10.5

SUNRISE gf v

peach, pineapple, banana, carrot, oj 10.5

STRAWBERRY BREEZE gf v

strawberry, banana, cranberry juice,
basil 10.5

gf = gluten free ✕ gf* = can easily be made gluten free ✕ v = vegan ✕ v* = can easily be made vegan

All sauces + dressings are housemade. Normal kitchen operations involve shared cooking and preparation areas. We cannot guarantee that any menu item is free from any allergen.
*Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness. Not all ingredients are listed in menu descriptions.

Please inform server of dietary restrictions. 18% gratuity added to parties of six or more. 05.26.26



RESTAURANT + *coffeehouse*

Lunch

AVAILABLE AT 11 AM

Soups

FRENCH ONION SOUP

rosemary veal broth, gruyère + swiss gratin 12

SOUP DU JOUR

baguette, butter 7 | 9

Salads

add: grilled or blackened chicken 7.5, fried chicken 8.5, fresh AK salmon 12.5, fresh AK halibut* 22, wild caught shrimp* 10, AK weathervane scallops* 15, tofu 4, chicken or lamb skewer 8, veggie skewer 5*

GARDEN gf v

mixed greens, tomato, cucumber, carrot, watermelon radish 12
dressings: lemon basil vinaigrette, balsamic, bleu cheese, ranch, caesar, thousand island

CAESAR gf*

romaine, shaved parmesan, garlic croutons, caesar dressing 12

ROASTED BEET gf v* *ak*

mixed greens, red + golden AK beets, red onion, orange, shaved fennel, chèvre, toasted almonds, balsamic vinaigrette 18.5

MEDITERRANEAN BOWL gf* v*

yogurt marinated chicken skewer, gingered farro, mixed greens, tomato + cucumber salad, roasted red pepper, pickled red onion, marinated olive, tzatziki, tahini dressing, toasted flatbread 22.5

SUMMER STRAWBERRY SALAD gf* v*

mixed greens, fresh strawberries, candied almonds, chèvre, red onions, balsamic vinaigrette 17

Favorites

FISH TACOS *ak*

fried AK halibut, salsa verde cruda, cabbage slaw, pico de gallo, flour tortillas, housemade tortilla chips 32

VODKA BATTERED FISH + CHIPS *ak*

fried AK halibut, fries, tartar sauce, grilled lemon 34

FRIED CALAMARI

grilled lemon, poblano aioli 16.5

BACON MAC + CHEESE gf*

penne, cheddar, parmesan, bacon, bread crumbs 14
substitute gluten-free pasta 3

GRILLED KEBAB PLATTER gf*

yogurt marinated chicken, herbed lamb, marinated vegetable skewers, herbed pearl couscous, tomato + cucumber salad, tzatziki, toasted flatbread 32

CAULIFLOWER TACOS v gf*

cornmeal crust, sofrito, roasted poblano, avocado, cilantro, flour tortillas 12.5
additional tacos 3 each

FRIED TRUFFLED POLENTA

truffle oil, parmesan, lemon herb aioli 13.5

Burgers & Sandwiches

comes with fries, substitute soup or salad 2, substitute gf bread 1

SOUTH SMASHBURGER gf*

two smashed beef patties, caramelized onion, housemade pickle, smashburger sauce, american cheese, brioche bun 23
add bacon 3.5
make it vegan! impossible burger, vegan cheese 3

GRILLED AK SALMON BLT gf*

honey cured bacon, lettuce, tomato, lemon herb aioli, French Oven Bakery sourdough 24.5

FRENCH DIP

oven-roasted prime rib, caramelized onion, melted swiss, horseradish sour cream, steak roll, housemade au jus 25

FRIED CHICKEN SANDWICH gf*

chicken breast, lettuce, tomato, red onion, pepperjack, ranch, brioche bun 18
add bacon 3.5, add avocado 2.5

Sweets

FRESH BERRY PAVLOVA gf

baked meringue, vanilla cream, raspberry sauce 12

CHOCOLATE BOURBON

POT DE CREME gf
chantilly cream + chocolate sea salt 12

LEMON CURD CHEESECAKE

new york style cheesecake, graham cracker crumb, lemon curd 12

OLIVE OIL CARROT CAKE

carrot, white chocolate cream cheese, orange curd, pistachio brittle 12

MAKE YOUR OWN S'MORES BY THE FIREPIT

makings for two old school s'mores + sticks 6.5

VANILLA ICE CREAM gf 6.5

HOUSEMADE SORBET gf v
ask what we're serving today 6.5

GIN + TONICS

prepared Barcelona style 14.5

GIN & JUICE

new amsterdam gin + fever tree elderflower tonic, muddled blackberries, lime bitters, allspice, thyme, lemon wheel
— zero-proof available —

MEDITERRANEAN

gray whale gin + fever tree mediterranean tonic, lemon peel, lime wheel, orange zest, juniper berries
— zero-proof available —

THE EMPRESS

empress 1908 gin + fever tree elderflower tonic, coriander, rosemary, grapefruit peel, dried rose petals
— zero-proof available —

BASIL RATHBONE

hendrick's gin + top note bitter lemon tonic, cucumber, pink peppercorn, basil, lemon peel
— zero-proof available —

you may also enjoy



RESTAURANT | OPEN DAILY 8 AM - 10 PM COFFEEHOUSE | OPEN DAILY AT 7:30 AM

SOUTHAK.COM | 907.770.9200 | 11124 OLD SEWARD HIGHWAY, ANCHORAGE, AK