



RESTAURANT + *coffeehouse*

Dinner

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, AK fresh salmon 12.5, AK fresh halibut* 22, AK weathervane scallops* 15, wild caught shrimp* 10, 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

Tapas

ROASTED POBLANO CRAB CAKES

crab + scallop, aji verde sauce 17.5

FRIED CALAMARI

grilled lemon, poblano aioli 16.5

GAMBAS gf*

shrimp, garlic, olive oil, spanish paprika, guajillo chile, parsley, baguette 17

CAULIFLOWER TACOS v gf*

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

FRIED TRUFFLED POLENTA gf

truffle oil, parmesan, aioli 13.5

CHORIZO + CARAMELIZED ONION DIP gf

pepperjack, housemade tortilla chips 12.5

MEZZE PLATTER gf* v* *ak*

kalmata olives, tabbouleh, roasted carrot, pickled asparagus, marinated feta, tomato + cucumber salad, roasted garlic hummus, tzatziki, toasted flatbread 24

MALAYSIAN STICKY WINGS

sticky glaze, napa cabbage, carrots 18

Large Plates

FILET MIGNON* gf *ak*

AK yukon gold mashed potatoes, grilled asparagus, chimichurri butter 44
substitute hot honey butter or gorgonzola butter

GRILLED ALASKAN SALMON* gf* *ak*

roasted cipollini onion, herbed pearl couscous, charred citrus + pomegranate glaze 38

SIMPLY GRILLED* gf* *ak*

choice of grilled chicken, AK salmon, AK weathervane scallops, or AK halibut, white rice, seasonal vegetables, aji verde sauce
20 | 24 | 34 | 34

CAULIFLOWER STEAK gf v* *ak*

za'atar crusted, herbed labneh, roasted red pepper, pickled onion, pistachio, aleppo chili oil 25

LOLLIPOP PORK CHOP gf *ak*

shaved brussels, matchstick apple, crispy pancetta, AK yukon gold mashed potatoes, stoneground mustard creme, maple bourbon glaze 42

SOUTH SMASHBURGER gf*

two smashed beef patties, caramelized onion, housemade pickle, smashburger sauce, american cheese, brioche bun, fries 23
add bacon 3.5, substitute soup or salad 2
make it vegan! impossible burger + vegan cheese 3

PAN SEARED ALASKAN HALIBUT* gf* *ak*

sautéed summer squash medley, toasted farro, lemon fennel jus, dill oil 40

BOOMTOWN PASTA gf* *ak*

roasted tomato, bacon, kale, mushroom, parmesan, chèvre, cream, AK Pasta Co. fresh pappardelle 24
add grilled chicken 7.5, fried chicken 8.5
substitute gluten-free pasta 3

FRENCH DIP

oven-roasted prime rib, caramelized onion, melted swiss, horseradish sour cream, steak roll, housemade au jus, fries 25
substitute soup or salad 2

GRILLED KEBAB PLATTER gf*

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

SEAFOOD PASTA* gf* *ak*

AK halibut, AK weathervane scallops, wild caught shrimp, roasted red pepper vin blanc, pistachios, fresh basil, AK Pasta Co. fresh lemon thyme pappardelle 38
substitute gluten-free pasta 3

BACON MAC + CHEESE gf*

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

VODKA BATTERED FISH + CHIPS *ak*

AK halibut, fries, tartar sauce, grilled lemon 34

PRIME RIB SUNDAY *ak*

available sunday after 4 pm until we run out

12 oz prime rib*, salt + herb crust, seasonal vegetables, AK yukon gold mashed potatoes, housemade jus, horseradish sauce 44

pairs with Roto Cabernet Sauvignon 2023

Maule Valley, Chile 14 | 52



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

BY THE GLASS

white

William Rose Riesling 2022
Eugene, OR 15 | 56
blood orange, guava, red pear

Anna's Way Sauvignon Blanc 2024
Adelaide Hills, Australia 14 | 52
passionfruit, gooseberry, asparagus

Stanton Pinot Blanc 2024 — Our favorite!
Willamette Valley, OR 15 | 56
yellow fig, wildflower honey, freestone peach

Ponzi Pinot Gris 2023
Willamette Valley, OR 14 | 52
honeysuckle, jasmine, lemongrass

Aurora Chardonnay 2020 — AK winemaker!
Adelaide Hills, Australia 12 | 44
pineapple, apple blossom, toffee

Camp Chardonnay 2023
Sonoma, CA 14 | 52
vanilla, peach, ginger

red

Laberinto Pinot Noir 2022
Maule Valley, Chile 14 | 52
eucalyptus, allspice, strawberry

Notos Nebbiolo-Tannat 2022
Atlantida, Uruguay 14 | 52
currant, cacao, briar

Zorzal Cabernet Franc 2023
Uco Valley, Argentina 12 | 44
earth, graphite, boysenberry

Ochoa Tempranillo 2023
Navarra, Spain 12 | 44
black pepper, chocolate, wild strawberry

Dancing Crows Zinfandel 2023
Lake County, CA 14 | 52
dried raspberry, fig, huckleberry

Roto Cabernet Sauvignon 2023
Maule Valley, Chile 14 | 52
tobacco, cherry, clove

pink

Chehalem Rosé of Pinot Noir 2022
Willamette Valley, OR 12 | 44
candied grapefruit, pomegranate, salmonberry

sparkling

Freixenet Blanc de Blanc
Spain 10

Freixenet Brut Rosé
Spain 10

dessert wine

Cossart Gordon Rainwater Madeira 8

Grahams 20 yr Port 14

Chateau Bel Air 'Sauternes' 12

Smith Woodhouse LBV 9

BY THE BOTTLE

white

Langlois Sancerre 2022
Loire, France 56

Hugel Pinot Gris 2022
Alsace, France 54

Rombauer Chardonnay 2021
Carneros, California 88

red

Pend D'Oreille Merlot 2021
Yakima, Washington 74

Castello Tricerchi Brunello
di Montalcino Siena 2018
Toscana, Italy 95

Austin Hope Cabernet Sauvignon 2020
Paso Robles, California 82

sparkling

Champagne Delamotte Cotes de Blancs
France 138

Veuve Clicquot Reims
France 98

Graham Beck Brut Rosé
South Africa 48

Miquel Pons Nuria Brut Rosé
Spain 50

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 —

SWEETS

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

HOUSEMADE SORBET gf v

ask what we're serving today 6.5

FRESH BERRY PAVLOVA gf

baked meringue, vanilla cream,
raspberry sauce 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

you may also enjoy



alc = made with local ingredients