

seasonal soup 8

yam fries | roasted poblano & arugula aioli 11 *v*/gf*

antipasto plate *gf*

dry cured moroccan olives | herb salted marcona almonds | soporesatta salami | garrotxa goat cheese 15

tako sunomono *gf*

marinated octopus | daikon radish | cucumber | rice vinegar dressing | furikake 18

focaccia

roma tomato | red onion | fresh basil | garlic & herb oil | buffalo mozzarella | arugula 14

vegan nachos *v/gf*

portabello & walnut taco meat | corn tortilla chips | vegan cheese sauce | avocado purée
serrano peppers | scallions | radish pico 12

mezze plate *v/gf**

hummus | grilled pita | eggplant pâté | harissa sauce | preserved lemon
castelvetrano olives | roasted garlic | port poached figs | house pickles 16

green salad *v/gf*

organic mixed greens | spinach | radish | english cucumber | grape tomato
fresh herbs | dijon vinaigrette 10

b.l.t. salad *v*/gf*

apple smoked bacon | organic greens | tomato | cucumbers | gorgonzola
chopped pecans | red onion | grapes | balsamic vinaigrette 17 *whole* / 10 *half*

add to any salad: grilled flank steak 8, chilled organic chicken breast 10, house smoked salmon 7

bistro steak frites* *gf*

marinated flank steak | shoestring fries | malbec reduction
wild arugula | blue cheese fondue 24

organic quiona tabbouleh *v*/gf*

red quiona | sundried tomato | italian artichokes | lacinato kale | pine nuts | agrodolce
greek yogurt | fresh herbs 18

add flank steak 8, add fresh salmon filet *market price*

dol sot bibimbap *v*/gf* | shaved duroc pork | jasmine rice | julienne vegetables | bean sprouts

sunny side up egg | house kimchi | wakame | served in a hot stone pot 23

vegetarian option with sautéed mushrooms

vegan scramble *v/gf* | carrot | chickpeas | mushrooms | spinach | red cabbage | bell pepper

bok choy | bean sprouts | red pepper chimi churri | jasmine rice 17 **add grilled flank steak** 8

smoked salmon pasta *v**

house smoked red salmon | linguini | zucchini | red onion | spinach | garlic
pecorino romano | preserved lemon | lemon & dijon cream sauce 27

olympic burger *v*/gf** | ½ lb all-natural black angus | pickled red onions | arugula

gruyere cheese | dijon mayo | french fries 17 **add applewood bacon** 2

***substitute soup, salad or yam fries 3 *vegan beyond burger may be substituted**

*gf – gluten free | v – vegan | * with omission*

a gratuity of 20% may be added to parties of 6 or more.

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

draft beer - pints & liters

hofbräu original lager – hofbräuhaus
munich, germany 7/13

denali gold kölsch – denali brewing company
talkeetna 6/11

backcountry cider – alaska ciderworks
talkeetna 6/11

black lager – cynosure brewing company
anchorage 6/11

american pale ale – king st brewing company
anchorage 6/11

girdwood brewing IP-AK – girdwood 7/13

twister creek IPA – denali brewing company
talkeetna 6/11

á tout le monde - unibroue
belgian saison ale - quebec, canada 7

house cocktails~

*made with wine based spirits

sprat's bloody mary

“vodka” – tomato juice – house made spicy mix
bacon – pickled veggies 10 - make it a double 18

sangria | house made red blend
glass 9 liter carafe 30

mimosa | cava bubbles & orange juice
glass 9 liter carafe 30

red wine by the glass~

pinot noir – castle rock – willamette valley oregon 10

pinot noir – alchemist – willamette valley oregon 15

cabernet sauvignon – little brother – south australia 10

cabernet sauvignon – ramey claret – napa california 16

malbec – hinojosa 2016 – tunuyan argentina 10

tempranillo – ferratus – spain 14

merlot – seven falls – washington 10

bordeaux blend – conn creek – napa california 13

sangiovese – coltibuono cetamura - italy 9

espresso bar ~

café latté 5½

mocha 5½ | mayan mocha 6

brewed coffee 3

americano 3

steamer 4

golden almond milk steamer 6

mexican coca-cola 3½

san pelligrino sparkling water 500ml 5

house made almond milk 5

organic milk 3½ | soy milk 4

orange juice 3 | martinelli's apple juice 4

pomegranate juice 6 | V-8 juice 3

203 kombucha – hibiscus lime 6

loose leaf tea~ black & green

organic english breakfast | organic earl grey

genmai-cha green tea | alyeska spice 3

nitro drafts ~

“leather bottle” best bitter ale on nitro
49th state brewing company, anchorage 7

hippy speedball coffee stout on nitro
girdwood brewing company 7

ask about our rotating taps

bottles~

stella artois lager – belgium 5

pinkus organic pilsner 500ml – germany 8

arkose double red 650ml - palmer 9½

denali brewing louisville sour - talkeetna 7

lindeman's pêche lambic - 355ml – belgium 12

samuel smith's organic chocolate stout 550ml - 9

omission ipa – gluten removed - oregon 5

st. pauli girl non-alcoholic – germany 5

more cocktails~

kombucha cocktail

“vodka” – hibiscus & lime kombucha

grenadine – fresh mint 9

pom-pagne | cava bubbles & pomegranate juice
glass 12 liter carafe 34

the radler – ½ hofbraü lager ½ limonata 7½

red beer – draft plus tomato juice 7

irish coffee – o'maras – coffee – irish whipped cream 8

mud flat “vodka” – o'maras – espresso – cream – ice 10

white wine by the glass~

sauvignon blanc – loveblock – new zealand 12

chardonnay – aurora – south australia 10

chardonnay – broadway vineyards – california 15

pinot gris – villa wolf – pfaltz germany 9

rosé – de casta rose – catalunya spain 9

rosé of granache – broadway – california 15

riesling – william rose – oregon 13

prosecco – josh cellars – DOC italy 9

cava – flama d'or D.O. brut – spain 9

house almond milk latté 6

organic soy milk latté 5½

cappuccino 4

double espresso 3

chai latté 5½

golden almond milk latté 7

henry weinhard's root beer 3½

orange soda 3½

diet coke 3 | sprite 3

san pelligrino sparkling limonata 3½

hot chocolate 4½

iced tea 3

loose leaf tea~ herbal

organic peppermint | egyptian chamomile

organic rooibos lemon ginger 3