

GOOD EVENING

THE BLACK BEAR

DENALI NATIONAL PARK, ALASKA

🌿 Bowl of Soup — 9

served with house made focaccia
+ sub gluten free bread +1

🍷 Focaccia + Dips — 13

house focaccia and three rotating dips

🌿 Salmon Quinoa Salad — 26

wild Alaskan sockeye, quinoa, field greens,
pickled shallots, blueberries, candied pecans,
berry vinaigrette

🌿🍷 Coconut Green Curry — 21

roasted tamari ginger tofu,
seasonal veggies, brown rice
+ add avocado +3 add pickled peppers +3
sub chicken +4 sub pork loin +4
sub wild Alaskan salmon +10

Jackfruit Tacos — 19

roasted jackfruit, chipotle cherry salsa,
citrus slaw, cilantro lime crema, brown rice,
black beans, flour tortilla
+ add roasted red pepper sauce +3
add avocado +3 add pickled peppers +3

🌿🍷 Sriracha Glazed Pork — 23

pork tenderloin, brown rice, citrus slaw
pickled peppers, garlic, ginger,
seasonal veggies
+ add roasted red pepper sauce +3
add avocado +3

Beef Brisket — 26

braised brisket, brown rice, black beans,
chimichurri, cotija, cilantro crema,
citrus slaw, flour tortilla
+ add roasted red pepper sauce +3
add avocado +3 add pickled peppers +3

Adobo Chicken — 22

grilled chicken thighs, cotija, brown rice,
black beans, cilantro crema, corn salsa,
flour tortilla
+ add roasted red pepper sauce +3
add avocado +3 add pickled peppers +3

Shrimp Tacos — 26

red shrimp, citrus slaw, cilantro lime crema,
brown rice, black beans, flour tortilla
+ add roasted red pepper sauce +3
add avocado +3 add pickled peppers +3

THANK YOU FOR CHOOSING AN INDEPENDENT, LOCAL BUSINESS!

WE SUPPORT LOCAL FARMERS AND FISHER PEOPLE WHENEVER POSSIBLE. EVERY COMPONENT IS FROM SCRATCH.
CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.