

BAR MENU

Banh mi tacos | 16

Grilled, marinated chicken with pickled vegetables and a sweet chili aioli, served on flour tortillas

BBQ broccoli tacos | 12

crispy fried broccoli florets tossed in a ginger-hoisin bbq sauce, napa slaw in warm tortillas with a lemongrass vinaigrette

fennel coriander chicken wings | 18

tossed in a sweet chili glaze, toasted sesame seeds & served with basil blue cheese sauce

pommes frites | 11

fresh fried potatoes tossed in house seasoning

spicy edamame | 9

steamed soybean pods, Thai chili-ginger sauce and Hawaiian sea salt

Mediterranean flatbread | 17

crispy prosciutto with goat cheese and a spiced honey glaze, toasted

mini mac and cheese | 10

with sautéed bacon and roasted jalapeño, garnished with cherry tomato

chicken soba noodles | 12

sautéed chicken with julienne vegetables, tossed in a spicy teriyaki sauce

kalua pork sliders | 17

kalua style roasted pork, topped with honey poppyseed coleslaw and served on toasted Hawaiian sweet rolls

CLASSIC COCKTAILS

50:50 Gin Martini | 15

Old Raj blue label gin, Macchia dry vermouth, house-made orange bitters

Cosmo | 14

Ketel One Citroen vodka, Combier orange liqueur, lime & cranberry

Vesper | 15

Oxley gin, Ketel One, Kina l'Aero d'Or

Margarita | 13

Jose Quervo traditional blanco, Combier orange liqueur, lime, agave

Sidcar | 14

Pierre Ferand cognac, Combier orange liqueur, lemon

Negroni | 14

Oxley gin, Alessio sweet vermouth, Campari

"Ginger" Mojito | 14

Ginger-infused Plantery 3 star rum, New Deal ginger liqueur, lime, simple syrup, mint

HOUSE COCKTAILS

Smoke on the Barbacoa | 15

-James

Chimichurri infused Banhez mezcal, Velvet Falernum, lemongrass & coriander syrup, lemon, hellfire bitters

"POG" Tai | 16

-James

Whistle Pig 6yr, Koloa coconut rum, guava, orange juice, lime, pistachio orgeat, passion fruit foam

When Doves Cry | 15

-James

Hornitos black barrel añejo, lime, grapefruit, yuzu bitters, lemongrass/coriander syrup topped with topo chico, tajin rim

Crackin' Like Pistachios | 15

-Evan J.

Oka yuzu vodka, Faccia Bruto Centerbe, Pama, lemon, pistachio orgeat, milk washed

Brother Bought a Coconut* | 16

-Sean

Koloa Coconut, spicy citrus oleo, lime, angostura, egg white

Tiki Hunter | 15

-Evan J.

Plantation 3 Star rum, Clement Rhum Agricole, Jagermeister, House-made cola syrup, lime

Olive Onatopp | 16

-James

rosemary/black pepper olive oil washed Meili vodka, Primo sea salt gin, Uncle Val's Peppered Gin, Lillet Blanc, Mattei Cap Corse Blanc

Rolls Royce | 18

-James

Coconut washed Sombra mezcal, Hornitos black barrel Añejo, 60-day pyrolyzed yellow Chartreuse, Grey Poupon syrup, passion fruit, lime, umami bitters

**Consuming raw eggs may increase your risk of foodborne illness*

Sake

By the Carafe

Hakutsuru Plum Wine

fruity plum aroma, tart & tangy

Moonstone Coconut and Lemongrass

Ginjo – coconut forward, silky, citrus

Shiokawa “Cowboy Yamahai”

Junmai Ginjo – smoky, oaky & citrus

By the Bottle

Hakutsuru Draft Sake

300ml – smooth, dry, melon, coconut

Hakutsuru Sayuri Nigori “unfiltered”

300ml – cherry blossom & cream

BEER ON TAP

Saison

Cynosure Brewing - Anchorage, AK

IPA

King Street Brewing Co. – Anchorage, AK

Cider “Northwind”

Alaska Cider works - Talkeetna, AK

Hefeweizen

King Street Brewing Co. - Anchorage, AK

Amber “Oosik”

Midnight Sun Brewing - Anchorage, AK

Lager

Turnagain Brewing - Anchorage, AK

Turnagain Sour * ask your server *

Turnagain Brewing - Anchorage, AK

Rotating Tap * ask your server *

Breweries will vary

BOTTLES & CANS

Pilsner

King Street Brewing Co. - Anchorage, Alaska

Golden Ale “Big Wave”

Kona Brewing Co. - Honolulu, HI

Belgian Golden Strong “Abaddon”

Denali Brewing – Talkeetna, AK

Gluten Free Double IPA “Peak Buster”

Ghostfish Brewing – Seattle, WA

Irish Stout

Guinness – Dublin, Ireland

Hazy IPA

Anchorage Brewing – Anchorage, AK

American Light Lager “Michelob Ultra”

Anheuser-Busch. – St. Louis, MO

Cider “Tropical Cosmic Crisp”

2 Towns Ciderhouse – Corvallis, OR

| sm/lg

| 9/14

| 12/16

| 16/20

| bottle

| 13

| 22

| 8

| 8

| 8

| 8

| 8

| 8

| 8

| 8

| 8

| 8

| 9

| 9

| 9

| 9

| 7

| 8

Low ABV

Rhubarb & Rice

-James

Hakutsuru Draft sake, Hakutsuru yuzu liqueur, New Deal ginger liqueur, Alessio dry vermouth, Aperol, orange bitters

The grass is greener

-James

Moonstone coconut/lemongrass sake, Roku gin, Velvet Falernum, lime, pistachio orgeat, Peychauds

Wellness Collins

-James

Tumeric infused, Oka rice vodka and shochu, topped with House-made ginger ale

NON ALCOHOLIC

N/A Spritz

-James

Mionetto Aperitivo Mionetto Alcohol-removed sparkling, Top Note lemon spritz

N/A Margarita

Cut Above Agave blanco n/a spirit, lime, orange, agave *mezcal option available*

N/A Daiquiri

Fluere Spiced cane n/a spirit, lime, demerara

N/A “G & T”

Damrak n/a gin, Fever Tree Mediterranean tonic

Grilled Pineapple

-Evan B.

pineapple, lemon, spiced pineapple shrub, cinnamon, topo chico

Scratch Ginger Ale

-James

house-made ginger syrup, lemon & lime, topo chico

“POG” Soda

-James

guava, orange, passion fruit, soda topo chico

Topo Chico

Sparkling Water

N/A Lager “Heineken 0.0”

Heineken – Amsterdam, Netherlands

N/A IPA

Lagunitas – Petaluma, CA

N/A Stout “Guinness 0”

Guinness – Dublin, Ireland

N/A Cider “Pacific Pineapple Sidekick”

2 Towns Ciderhouse – Corvallis, OR

| 12

| 12

| 13

| 14

| 12

| 12

| 12

| 6

| 6

| 6

| 6

| 8

| 8

| 9

| 8