

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

brisket taquitos | 18

birria beef brisket with melted Irish cheddar cheese, wrapped in a flour tortilla and served with a garlic aioli

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

CLASSICS WE LOVE

Cosmo | 14

citrus vodka, orange liqueur, lime, cranberry

Vesper | 15

oxley gin, ketel one, kina l'Aero d'Or

Sidcar | 14

cognac, orange liqueur, lemon

Negroni | 14

oxley gin, sweet vermouth, Campari

Oaxacan Old Fashion | 16

reposado, mezcal, mole bitters, agave, grapefruit peel

Chartreuse Swizzle | 18

green chartreuse, velvet falernum, pineapple lime, mint, bitters

HOUSE COCKTAILS

50:50 Gin Martini | 15

Old Raj navy strength gin, Macchia dry vermouth, house-made orange bitters

"POG" Tai | 16

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

La Medianoche | 15

Mezcal, blood orange amaro, punt e mes, creme de cacao, bitter amaro

Crackin' Like Pistachios | 15

Yuzu vodka, Faccia Bruto Centerbe, pomagrange, lemon, pistachio orgeat, clarified

Double Action | 16

rye whiskey, blood orange amaro, coffee liqueur, grapefruit bitters

Tiki Hunter | 15

White rum, Rhum Agricole, amaro, cola syrup, lime

Live, Laugh, Lychee | 14

Lychee vodka, yuzu liqueur, Mattei cap corse blanc, lime, chartreuse elixir, bubbles

Olive Onatopp | 16

rosemary/black pepper olive oil washed vodka, sea salt gin, peppered Gin, Lillet Blanc, Mattei cap corse Blanc

Ginger Mojito | 14

White rum, ginger liquor, lime, ginger syrup, mint

Louvre Heist | 14

Reposado tequila, yellow chartreuse, nonino apertivo, dry vermouth, clarified

Frankenberry | 14

Indigo gin, raspberry, pomegranate, lime, simple syrup, egg white, angostura bitters

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

Sake

Hakutsuru Plum Wine	14
fruity plum aroma, tart & tangy	
Moonstone Coconut and Lemongrass	16
Ginjo – coconut forward, silky, citrus	
Shiokawa “Cowboy Yamahai”	20
Junmai Ginjo – smoky, oaky & citrus	
Hakutsuru Draft Sake	13
300ml – smooth, dry, melon, coconut	
Hakutsuru Sayuri Nigori “unfiltered”	22
300ml – cherry blossom & cream	

BEER ON TAP

Saison	8
Cynosure Brewing - Anchorage, AK	
IPA	8
King Street Brewing Co. - Anchorage, AK	
Cider “Northwind”	8
Alaska Cider works - Talkeetna, AK	
Hefeweizen	8
King Street Brewing Co. - Anchorage, AK	
Amber “Oosik”	8
Midnight Sun Brewing - Anchorage, AK	
Lager	8
Turnagain Brewing - Anchorage, AK	
Turnagain Sour * ask your server *	8
Turnagain Brewing - Anchorage, AK	
Rotating Tap * ask your server *	8
Breweries will vary	

BOTTLES & CANS

Pilsner	8
King Street Brewing Co. - Anchorage, Alaska	
Golden Ale “Big Wave”	8
Kona Brewing Co. - Honolulu, HI	
Belgian Golden Strong “Abaddon”	9
Denali Brewing – Talkeetna, AK	
Gluten Free Double IPA “Peak Buster”	9
Ghostfish Brewing – Seattle, WA	
Irish Stout	9
Guinness – Dublin, Ireland	
Hazy IPA	9
Anchorage Brewing – Anchorage, AK	
American Light Lager “Michelob Ultra”	7
Anheuser-Busch. – St. Louis, MO	
Golden Lager “Wolverine Ice”	8
49th State Brewing – Anchorage, AK	
brewed in collaboration with ginger and the Anchorage Wolverines	

Low ABV

Rhubarb & Rice	12
sake, yuzu liqueur, ginger liqueur, dry vermouth, Aperol, orange bitters	
The grass is greener	12
coconut/lemongrass sake, Roku gin, Velvet Falernum, lime, pistachio orgeat, Peychauds	

NON ALCOHOLIC

N/A Spritz	14
Mionetto Aperitivo Mionetto Alcohol-removed sparkling, Top Note lemon spritz	
N/A Margarita	12
Cut Above Agave blanco n/a spirit, lime, orange, agave *mezcal option available*	
N/A Daiquiri	12
Fluere Spiced cane n/a spirit, lime, demerara	
N/A “G & T”	12
Damrak n/a gin, Fever Tree Mediterranean tonic	
Grilled Pineapple	6
pineapple, lemon, spiced pineapple shrub, cinnamon, topo chico	
Scratch Ginger Ale	6
house-made ginger syrup, lemon & lime, topo chico	
“POG” Soda	6
guava, orange, passion fruit, soda topo chico	
Topo Chico	6
Sparkling Water	
N/A Lager “Heineken 0.0”	8
Heineken – Amsterdam, Netherlands	
N/A IPA	8
Lagunitas – Petaluma, CA	
N/A Stout “Guinness 0”	9
Guinness – Dublin, Ireland	
N/A Cider “Pacific Pineapple Sidekick”	8
2 Towns Ciderhouse – Corvallis, OR	