

## BAR MENU

### grilled chicken tacos | 17

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

### BBQ broccoli tacos | 13

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

### smoked halibut dip | 18

house smoked alaskan halibut, caramelized onions and poblano cream cheese served with toast points

### fennel coriander chicken wings | 19

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

### mussels marsala | 16

chilean mussels with sauteed shiitake mushrooms, pearl onions, sage and garlic. deglazed with marsala wine and served with crostini

### pommes frites | 12

fresh fried potatoes tossed in house seasoning

### spicy edamame | 10

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

### orange chicken | \$18

chicken breast medallions, pan-fried in house made orange glaze and served with jasmine rice and chopped scallions

### brisket taquitos | 19

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

### mini mac and cheese | 12

with sautéed bacon and roasted jalapeño, garnished with cherry tomato

### chicken soba noodles | 14

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

### kalua pork sliders | 18

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

## CLASSICS WE LOVE

### French 75 | 15

Cognac, lemon, simple, sparkling wine, lemon twist

### Vesper | 15

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

### The Last Word | 17

Gin, green chartreuse, Luxardo maraschino, lime

### Bramble | 16

Gin, lemon, simple, crème de mure float on crushed ice.

### 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 | 16

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

### "POG" Tai | 17

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

### La Medianoche | 16

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

### Lucky Wey | 17

Rum, mezcal, maraschino liqueur, lime and grapefruit. Washed in Lucky Charms cereal milk and served up.

### Double Action | 17

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

### Passion in the Heights | 16

Bourbon, crème de cacao, passion fruit, lemon, and honey. Milk washed. Red wine float.

### Live, Laugh, Lychee | 15

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

### Ginger Mojito | 15

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

### In Love With the Coco | 16

Rhum Agricole, pandan liqueur, coconut milk, lime, matcha syrup, toasted coconut.

### Frankenberry | 15

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

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

## Sake

<b>Hakutsuru Plum Wine</b>	14
fruity plum aroma, tart & tangy	
<b>Moonstone Coconut and Lemongrass</b>	16
Ginjo – coconut forward, silky, citrus	
<b>Sho-Une Junmai Dai Ginjō</b>	20
melon and strawberry, smooth and silky	
<b>Hakutsuru Draft Sake</b>	13
smooth, dry, melon, coconut	
<b>Hakutsuru Sayuri Nigori “unfiltered”</b>	22
cherry blossom & cream	

## BEER ON TAP

<b>Kolsch</b>	8
<i>Alaska Brewing Company, Anchorage, AK</i>	
<b>IPA</b>	8
<i>King Street Brewing Co. – Anchorage, AK</i>	
<b>Cider “Northwind”</b>	8
<i>Alaska Cider works - Talkeetna, AK</i>	
<b>Hefeweizen</b>	8
<i>King Street Brewing Co. - Anchorage, AK</i>	
<b>Amber “Oosik”</b>	8
<i>Midnight Sun Brewing - Anchorage, AK</i>	
<b>Lager</b>	8
<i>Turnagain Brewing - Anchorage, AK</i>	
<b>Turnagain Sour * ask your server *</b>	8
<i>Turnagain Brewing - Anchorage, AK</i>	
<b>Rotating Tap * ask your server *</b>	8
<i>Breweries will vary</i>	

## BOTTLES & CANS

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

## Low ABV

<b>Rhubarb &amp; Rice</b>	13
sake, yuzu liqueur, ginger liqueur, dry vermouth, Aperol, orange bitters	
<b>Solstice Kiss</b>	13
Amaro, iced tea, grapefruit, lemon and lavender syrup. Topped with prosecco	
<b>Grannie’s Rose Garden</b>	13
plum wine, yuzu liqueur, lemon, rose water, sparkling water	
<b>The grass is greener</b>	13
coconut/lemongrass sake, Roku gin, Velvet Falernum, lime, pistachio orgeat, Peychauds	

## NON ALCOHOLIC

<b>N/A Spritz</b>	14
Mionetto Aperitivo Mionetto Alcohol-removed sparkling wine, sparkling water	
<b>N/A Margarita</b>	12
Cut Above Agave blanco n/a spirit, lime, orange, agave *mezcal option available*	
<b>N/A Daiquiri</b>	12
Fluere Spiced cane n/a spirit, lime, demerara	
<b>N/A “G &amp; T”</b>	12
Damrak n/a gin, tonic water	
<b>Grilled Pineapple</b>	7
pineapple, lemon, spiced pineapple shrub, cinnamon, topo chico	
<b>Watermelon Pepper High</b>	7
Lime, cranberry, ginger, watermelon Sichuan shrub, Sparkling water	
<b>Scratch Ginger Ale</b>	7
house-made ginger syrup, lemon & lime, topo chico	
<b>“POG” Soda</b>	7
guava, orange, passion fruit, soda topo chico	
<b>Pellegrino</b>	7
Sparkling Water	
<b>N/A Lager “Heineken 0.0”</b>	8
<i>Heineken – Amsterdam, Netherlands</i>	
<b>N/A IPA</b>	8
<i>Lagunitas – Petaluma, CA</i>	
<b>N/A Stout “Guinness 0”</b>	9
<i>Guinness – Dublin, Ireland</i>	
<b>N/A Cider “Pacific Pineapple Sidekick”</b>	8
<i>2 Towns Ciderhouse – Corvallis, OR</i>	