



Welcome! Thank you for joining us this evening. Winter has come to the Mat-Su Valley. We hope tonight brings you and your loved ones together with warmth, gratitude & good food. We are so thankful to have such an amazing community supporting us as we evolve and change with the seasons.

## First

### BBQ BEEF SKEWER†

seasoned tenderloin, korean bbq sauce, bread crumbs & a local cabbage\* - carrot\* slaw  
-paired with gamay | pilsner -

### SHOYU SALMON POKE

marinated kenai river sockeye salmon\* served with local cucumbers\*, scallions, kelp\* chili crisp & fried rice chips  
-paired with sauvignon blanc | pilsner-

### MUSHROOM CROSTINI

local mushrooms sautéed with shallots, herbs, cherry tomatoes & cream atop toasted focaccia with pesto  
-paired with merlot | porter-

## Second

### GARDEN SALAD†

local greens\*, carrots\*, tomatoes°, bread crumbs, cucumbers° & radish°, with choice of house dressings  
-paired with portuguese vinho verde | belgian golden strong ale-

### BRUSSELS & BEET CAESAR

shredded baby brussels\* sprouts, romain, bread crumbs, beets & shaved parmesan with a house-made beet caesar dressing  
-paired with portuguese rosé | belgian golden strong ale-

### POTATO-MUSHROOM-LEEK SOUP

local mushroom\* & potato\* & last-of-the-season leek\* soup, served with house-made herb focaccia  
-paired with dry riesling | belgian golden strong ale-

## Third

### WINTER SQUASH GNOCCHI

house-made potato\*-squash\* gnocchi tossed in a sage\* cream sauce, with pesto\*, fresh tomatoes\* & fried sage\*  
-paired with pinot gris | brown ale-

### ALASKAN SCALLOPS†

seared alaskan weathervane scallops\* with squash & parsnip pureé, tomato-basil-pomegranate chimichurri & crispy parmesan lacinato kale  
-paired with chenin blanc | hefeweizen-

### BEEF TENDERLOIN†

8oz beef tenderloin, garlic & herb\* mashed potatoes\*, local seasonal vegetables\* & a house-made pan sauce  
-paired with cabernet franc | american ipa-

## Before

### TOASTED FOCACCIA

herb focaccia with maldon salt, toasted with butter & served with an herb olive oil & balsamic reduction  
-\$12-

### ALASKAN OYSTERS

a half-dozen raw oysters, fresh from kachemak bay, with your choice of a lemon-champagne or cran-jalapeño mignonette  
-\$26 -

### ROASTED CARROTS & RICOTTA

roasted local carrots\*, honey\*, kelp\* chili crisp & herb\*, candied pecans, ricotta\* made in-house  
-\$14 -

## After

### APPLE A LA MODE

local apple\* compote, cinnamon sugar pâte brisée, vanilla bean ice cream & salted maple caramel  
-\$12- | suggested pairing - hefeweisen

### CHOCOLATE BUDINO

italian-style chocolate custard topped with honey brittle, pomegranate arils & whipped cream  
-\$12- | suggested pairing - sun thief porter

### AFFOGATO • COOKIE

house-made ice cream (chocolate or vanilla), fresh dead hopper espresso & a local barley\* chocolate chip cookie  
-\$10-

Marked items are / can be made:



vegan\*  
options



vegetarian  
options



gluten-free  
options



dairy-free  
options

† Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

‡ Some animal ingredients are served raw.

•• If a vegan option does not appear on the menu, please ask your server about our off-menu vegan option & we'll happily accommodate you.

\* Grown, raised, or harvested in Alaska. ° Local when in-season

Espresso drinks available upon request.

— menus are subject to change —

parties of six or more may be charged 20% automatic gratuity & checks may not be split

# Wine by Glass

## WINE PAIRING - 20

3oz glasses of wine, each selected to complement your chosen courses

### PROSECCO - 10 / 30

sparkling white - notes of apple & peach  
*la bella | valpolicella, italy | abv 11%*

### VINHO VERDE - 10 / 30

effervescent white - notes of tropical fruit & flowers  
*cave vidigal | leiria, portugal | abv 9.5%*

### CHENIN BLANC - 11 / 33

crisp white - notes of melon, cucumber & vanilla  
*dry creek vinyard | yolo county, california | abv 12.5%*

### PINOT NOIR BLANC - 14 / 42

red grape white - notes of apple, pear, honey & ginger  
*bottle & origin may vary - ask your server to see the bottle*

### ROSÉ - 10 / 30

rosé of vthino verde - notes of strawberries, lemon & rose  
*cave vidigal | leiria, portugal | abv 12.5%*

### PINOT GRIS - 13 / 39

bright white - notes of apple, pear & honey  
*william rose wines | eugene, oregon | abv 13.8%*

### CABERNET FRANC - 12 / 36

rich red - notes of wild plums & bell peppers  
*wine makers variable | abv 13%*

### MERLOT - 12 / 36

full bodied - notes of blackberry, chocolate & cherry  
*barnard griffin | columbia valley | abv 13.8%*

# Wine by Bottle

## CHARDONNAY - 42

well-structured white - notes of citrus, apple & flint  
*barnard griffin | columbia valley, washington | abv 13%*

## CABERNET SAUVIGNON - 36

rich red - notes of black cherry, vanilla & peppercorn  
*hedges family estate | columbia valley | abv 14%*

## SAUVIGNON BLANC - 42

crisp white - notes of lemon & fruit blossoms  
*mohua | marlborough, new zealand | abv 13%*

## BORDEAUX - 48

rich red - notes of raspberries, cocoa & red currants  
*chateau la pavillon | bordeaux, france | abv 14%*

## SYRAH - 38

balanced red - notes of cherry, plum & dark chocolate  
*barnard griffin | columbia valley | abv 13%*

## MALBEC - 48

full bodied - notes of blueberry, mocha & violet  
*catena family winery | mondoza, argentina | abv 13.5%*

some wines are not listed but available by request. please ask your server if you have something specific in mind.

# Beer

## BEER PAIRING - 18

three beers, each selected to complement your chosen courses

### PILSNER - 8

an easy drinking pilsner with hints of hops  
*wolf pack | midnight sun brewing | abv 5%*

### BELGIAN TRIPPEL - 8

bold belgian trippel with a sweet malt finish  
*boreal | midnight sun brewing | abv 8.5%*

### BROWN ALE - 8

smooth brown ale with hints of caramel  
*kodiak brown | midnight sun brewing | abv 5%*

### PORTER - 8

robust porter with hints of chocolate & coffee  
*sun thief | midnight sun brewing | abv 5.5%*

### HEFEWEIZEN - 8

traditional german wheat with hints of tropical fruit  
*kille hefe | midnight sun brewing | abv 5%*

### PNW AMERICAN IPA - 8

fresh & firm ipa with balanced hoppiness  
*sockeye red | midnight sun brewing | abv 5.7%*

### EL NORTE MEXICAN LAGER - 8

light & crisp mexican-style lager  
*el norte | midnight sun brewing | abv 4.8%*

### GLUTEN-FREE AMBER ALE - 8

celiac-safe & vegan amber  
*green's beer | belgium | abv 5%*

### ZERO ABV INDIAN PALE ALE - 10

hoppy with notes of pineapple & peach - full pint pour  
*intentional ipa | wellbeing brewing | abv 0%*

### ANCHORAGE HAZY IPA - 13

hoppy & refreshing - full pint pour  
*anchorage brewing | abv 6%*

# Cocktails

## LINGONBERRY MULE - 14

local lingonberry\* & fresh lime juice,  
ginger beer & vodka-style wine spirit

## MAPLE ESPRESSO MARTINI- 14

espresso & maple syrup shaken  
with vodka-style wine spirit

## MATANUSKA MIST - 14

lemon, honey, thyme\*, vermouth bianco  
& earl grey-infused vodka

## LOCAL APPLETONI - 14

local apple\* syrup, fresh lemon juice, cider  
& vodka wine spirit

i.d. required to purchase alcohol — all cocktails are available as non-alcoholic options, along with soda, juice, tea, or espresso



Welcome! Thank you for joining us today! Winter has come to the Mat-Su Valley. We hope this brunch brings you and your loved ones together with warmth, gratitude & good food. We are so thankful to have such an amazing community supporting us as we evolve and change with the seasons.

## Brunch

### PUMPKIN PANCAKES

spiced pumpkin pancakes, whipped maple syrup, vanilla whipped cream & candied pecans | add bacon \$6  
-\$20-

### BISCUITS & GRAVY<sup>†</sup>

alaska-raised pork\* sausage gravy made with local milk\* served over a house-made butter biscuit with bacon\* crumble, chives<sup>o</sup>, chili oil & fried sage<sup>o</sup> | add an egg\* \$2  
-\$20-

### SORTA GREEK<sup>†</sup>

two sunny side up eggs\*, lox\*, a cherry tomato-herb salad, pickled onion\*, cucumber, grilled halloumi & whipped tzatziki, served with warm sesame focaccia  
-\$24-

### BACON, EGG & CHEESE SANDWICH<sup>†</sup>

bacon<sup>o</sup>, cheddar, two eggs\* & house-made red pepper hot sauce on a warm butter biscuit, served with a side of fresh fruit & potatoes | add kelp-chili avocado \$5 |  
-\$20-

### HOUSE-MADE SOUP & GARDEN SALAD

a bowl of our soup du jour (ask your server) with a garden salad featuring local greens\*, vegetables\*, bread crumbs & a house-made dressing of your choice  
-\$18-

### SMOKED SALMON OMELETTE<sup>†</sup>

We've partnered with Valley Performing Arts to promote their musical farce *Something Rotten* — featuring shakespeare, tap dancing & a pretty unfortunate *scramble* in communication leading to a musical-within-a-musical centered around eggs. In that spirit, we offer an omelette of local eggs\* folded with smoked salmon\*, spinach, kale\* & herb cream cheese, served with a side of house-made toast & jam. See *Something Rotten* at the Glenn Massay Theatre, October 18th - November 3rd! Tickets are available online.  
-\$22-

Marked items are / *can be made*:

|                   |                       |                        |                       |
|-------------------|-----------------------|------------------------|-----------------------|
|                   |                       |                        |                       |
| vegan*<br>options | vegetarian<br>options | gluten-free<br>options | dairy-free<br>options |

<sup>†</sup> Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.<sup>o</sup>Contains raw items.

\* Grown, raised, or harvested in Alaska. <sup>o</sup>Local when available.

— menus are subject to change —  
parties of six or more may be charged 20% automatic gratuity & checks may not be split

## Share

### GLUTEN-FREE COFFEE CAKE

cinnamon-spiced breakfast cake made with gluten-free flour, served hot with whipped cream & candied pecans  
-\$12-

### DEVILED EGGS

six smoked salmon\* deviled eggs\* with prosciutto\* & microgreens\* to share  
-\$16-

### TOASTED FOCACCIA

house-made herb & flaky salt focaccia with a savory compound butter | sub oil & balsamic for a vegan option  
-\$14-

## Sides

sides may be ordered à la carte for children *under 10*. adult **build-your-own orders must total at least \$18** or accompany a main as a side or addition.

### EGGS<sup>†</sup>

two local eggs\* to order  
-\$4-

### BACON

two slices of bacon<sup>o</sup>  
-\$6-

### SAUSAGE

one local breakfast sausage\* links  
-\$3-

### TOAST

toasted rustic sourdough bread  
-\$4-

### POTATOES

pan-fried local potato\* bites  
-\$4-

### FRUIT

assorted berries<sup>o</sup> & fruit<sup>o</sup>  
-\$6-

### KELP-CHILI AVO

sliced avocado & kelp\* chili crisp  
-\$5-

### SALAD<sup>†</sup>

a side salad with local vegetables\*  
-\$8-

### COOKIE

barley\* chocolate chip  
-\$2-

# FEATHER & FLOUR

PALMER, ALASKA

## Brunch Cocktails

### THE MIMOSA - 12 / 40

la bella prosecco & orange juice with a hint of rosemary, honey & lime juice

### ESPRESSO MARTINI- 14

espresso & vanilla with agave wine spirit, topped cinnamon powder

### BLOODY MARY - 12

tomato juice, herbs & spices mixed with vodka-style wine spirit & a tajin salt rim

### WHITE SANGRIA - 12

peach, pear & citrus in a white wine blend

### PUMPKIN HOT BUTTERED RUM - 12

a pumpkin hot buttered rum mix with warm spices & rum-style wine spirit

## Specialties

### MAPLE CINNAMON LATTE - 7

dead hopper espresso with local milk\*, maple syrup & cinnamon

### RASPBERRY WHITE MOCHA - 7

two shots of dead hopper espresso with local milk\*, local raspberry\* syrup & white chocolate | only served on ice

### ORANGE-CREAM CAPPUCINO - 6

two shots of dead hopper espresso with foamed half & half, orange & vanilla syrup

### BLACKBERRY LONDON FOG - 7

earl grey tea, milk, blackberry puree, lavender & vanilla syrup, served on ice

### KNIK FOG - 7

peppermint tea, matcha, house-made vanilla syrup & steamed local milk\*

### OAT & HONEY CHAI - 7

brewed chai tea, cinnamon, honey vanilla & oat milk\* served on ice

### RHUBARB MATCHA - 7

matcha, local rhubarb\* syrup & a vanilla oatmilk float, served on ice

*i.d. required to purchase alcohol — all cocktails are available as non-alcoholic options, along with soda, juice, tea, or espresso*



## Beer & Wine

### EL NORTE MEXICAN LAGER - 8

light & crisp mexican-style lager  
*el norte | midnight sun brewing | abv 4.8%*

### PORTER - 8

robust porter with hints of chocolate & coffee  
*sun thief | midnight sun brewing | abv 5.5%*

### HEFEWEIZEN - 8

traditional german wheat with hints of tropical fruit  
*killer hefe | midnight sun brewing | abv 5%*

### PNW AMERICAN IPA - 8

fresh & firm ipa with balanced hoppiness  
*sockeye red | midnight sun brewing | abv 5.7%*

### PROSECCO - 10 / 30

sparkling white wine - notes of apple & peach  
*la bella | valpolicella, italy | abv 11%*

## Basics

customized coffees can be ordered from the options below.  
oatmilk & extra shots can be added to specialty drinks.

|               |   |
|---------------|---|
| LATTE - 5     | espresso & milk   |
| CAPPUCINO - 5 | espresso & foamed cream   |
| CORTADO - 4   | espresso & a bit of steamed cream   |
| AMERICANO - 3 | espresso & hot water  |
| DOPIO - 3     | two shots of espresso   |
| TEA - 3       | earl grey, english breakfast, mint  |
| OAT MILK - 1  | oatly gluten-free & vegan milk  |
| FLAVOR - 1    | house-made vanilla<br>house-made lavender<br>house-made rosemary-honey<br>local honey<br>dark chocolate<br>white chocolate<br>organic maple syrup |

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**Friday**

# **Oyster Night**

**\$30 PER PERSON**

INCLUDED:

A HALF-DOZEN ALASKAN OYSTERS  
- RAW OR BAKED -  
& A GLASS OF PROSECCO OR BEER

FEEL FREE TO ALSO ADD:

- BREAD -  
- SHARING SPECIALS -  
- DESSERTS -  
- COCKTAILS, BEER & WINE -