



Courses

1ST WHIPPED RICOTTA[†] ✧

roasted-jalapeño whipped ricotta* topped with carne asada salsa, served with corn chips
paired with pinot noir | american lager

2ND GREEN GODDESS SALAD[‡] ✧

mixed greens*, feta, watermelon radish, cherry tomatoes, sunflower seeds, honey brittle & green goddess dressing
paired with riesling | hefeweizen

3RD BLACKENED HALIBUT TACOS[†] ✧

blackened halibut* tacos with avocado salsa & cabbage slaw, served with seasoned black beans & creamy cilantro rice
paired with orange wine | el norte lager

Dessert

\$12 AFFOGATO • COOKIE ◻

two scoops of ice cream (chocolate or vanilla), fresh dead hopper espresso & a chocolate chip shortbread cookie

\$12 DARK CHOCOLATE CAKE ◻

dark chocolate cake with peanut butter mousse, mixed berry compote & honey brittle

\$12 LEMON-BERRY TRIFLE ◻✧

house-signature lemon curd, fresh assorted berries, chantilly cream & honey brittle

Marked items are / **can be made:**

◻ vegetarian options
✧ gluten-free options
✧ dairy-free options

if you require vegan options, please let your server know.

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

* Grown, raised, or harvested in Alaska. °Local when available.

— menus are subject to change —
parties of five or more will be charged 25% gratuity & checks may not be split
— brunch reservations are limited to 90 minutes —



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ADD WINE PAIRING - \$20

ADD BEER PAIRING - \$18



Beer

HOUSE AMERICAN LAGER - PINT	6
MIDNIGHT SUN - WOLF PACK PILSNER	8
MIDNIGHT SUN - SEASONAL BELGIAN	8
MIDNIGHT SUN - KODIAK BROWN ALE	8
MIDNIGHT SUN - SUN THIEF PORTER	8
MIDNIGHT SUN - KILLER HEFE(WEIZEN)	8
MIDNIGHT SUN - SOCKEYE RED IPA	8
ANCHORAGE BREWING - HAZY IPA - PINT	13
GREEN'S GLUTEN-FREE AMBER ALE	10

Wine by the Glass

PAIRING PINOT NOIR	12
PAIRING REISLING	11
PAIRING ORANGE WINE	14

Cocktails

ESPRESSO MARTINI	12
CLASSIC MARGARITA	12

Dessert Wine

3-YEAR PORT	10
10-YEAR PORT	18
20-YEAR PORT	28

Bubbles by the Bottle

PALMER & CO BRUT RESERVE CHAMPAGNE - FRANCE	82
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White by the Bottle

FREY ORGANIC WHITE BLEND - CALIFORNIA	30
J.LOHR RIESLING - SWEET - CALIFORNIA	32
WRW MUSCAT - SWEET - OREGON	36
VILLA WOLF GEWÜRZTRAMINER - GERMANY	38
LE FAT BASTARD CHARDONNAY - DRY - FRANCE	36
SEAN MINOR CHARDONNAY - SMOOTH - CALIFORNIA	38
SHORTBREAD CHARDONNAY - BUTTERY - CALIFORNIA	40
KUENTZ BAS ALSACE BLANC - BALANCED - FRANCE	48
DRY CREEK CHENIN BLANC - BALANCED - CALIFORNIA	56
LEFT COAST PINOT NOIR BLANC - DRY - OREGON	60

Red by the Bottle

FREY ORGANIC FIELD RED BLEND - CALIFORNIA	45
BARNARD GRIFFIN SYRAH - WASHINGTON	50
HFE CABERNET SAUVIGNON - WASHINGTON	36
KLINKER BRICK ZINFINDEL - CALIFORNIA	48
BERNARD GRIFFIN SYRAH - WASHINGTON	50
MASCIARELLI MONTEPULCCIANO - ITALY	38
CHAMP FLEURY BORDEAUX - FRANCE	45
CATENA MALBEC - ARGENTINA	42

Alt by the Bottle

DOMAINE BOSQUET ORGANIC ROSÉ - ARGENTINA	45
LEFT COAST ROSÉ - CALIFORNIA	60
SPLIT RAIL ORANGE RIESLING - DRY - IDAHO	60
GLACIER BEAR BLACK CURRANT - 100% ALASKA	60
BEAR CREEK STRAWBERRY RHUBARB* - ALASKA	55
DR. LO 0 ABV RIESLING - ALCOHOL REMOVED	45

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