

seasonal soup 8

yam fries | poblano & arugula aioli 11 *v*/gf*

antipasto plate *gf*

dry-cured moroccan olives | herb salted marcona almonds | soporesatta salami | garrotxa goat cheese 15

tako sunomono *gf*

marinated octopus | dikon radish | cucumber | rice vinegar dressing | furikake 18

focaccia

roma tomato | red onion | fresh basil | garlic & herb oil | arugula | buffalo mozzarella 14

vegan nachos *v/gf*

portabello & walnut taco meat | corn tortilla chips | vegan cheese sauce | avocado purée
serrano peppers | scallions | radish pico 12

mezze plate *v*/gf**

hummus | grilled pita | harissa sauce | roasted tomato | preserved lemon
kalamata olives | grilled eggplant | port poached figs | house pickles 16

green salad *v/gf*

organic mixed greens | spinach | radish | english cucumber | grape tomato
fresh herbs | dijon vinaigrette 10 *whole* / 6 *half*

b.l.t. salad *v*/gf*

apple smoked bacon | organic greens | tomato | cucumbers | gorgonzola
chopped pecans | red onion | grapes | balsamic vinaigrette 17 *whole* / 10 *half*

add to any salad: sautéed steak tips or chilled organic chicken breast 10, **house smoked salmon** 7

organic quiona tabbouleh *v*/gf*

red quiona | sundried tomato | italian artichokes | lacinato kale | pine nuts | agrodolce
greek yogurt | fresh herbs 18
add flank steak 8, *add seared salmon filet* 13

bistro steak frites* *gf*

marinated flank steak | shoestring fries | malbec reduction
arugula | blue cheese fondue 24

dol sot bibimbap *v*/gf* | shaved duroc pork | jasmine rice | julienne vegetables | bean sprouts

sunny side up egg | house kimchi | wakame | served in a hot stone pot 22
vegetarian option with sautéed mushrooms

vegan scramble *v/gf* | carrot | chickpeas | mushrooms | spinach | red cabbage | bell pepper
bok choy | bean sprouts | red pepper chimi churri 17 *add flank steak* 6

smoked salmon pasta *v**

house smoked red salmon | linguini | zucchini | red onion | bell pepper | spinach | garlic
pecorino romano | preserved lemon | lemon & dijon sauce 27

olympic burger *v*/gf** | ½ lb all-natural black Angus | caramelized onions & mushrooms
house bbq sauce | french fries 16 **add dubliner cheddar** 2 **add hickory bacon** 2

***substitute soup, salad or yam fries** 3 ***vegan beyond burger may be substituted**

*gf – gluten free | v – vegan | * with omission*

a gratuity of 20% may be added to parties of 6 or more.

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

espresso & more

steamDot coffee, anchorage

café latte 5½

mocha 5½ | mayan mocha 6

brewed coffee 3

americano 3

steamer 4

golden milk 6

house almond milk latte 6

organic soy milk latte 5½

cappuccino 4

double espresso 3

chai latté 5½

golden coffee 7

loose leaf tea~ black & green

organic english breakfast | organic earl grey

genmai-cha green tea | alyeska spice 3

draft beer - pints & liters

hofbräu original lager – hofbräuhaus

munich, germany 7/13

denali gold kölsch – denali brewing company

talkeetna 6/11

backcountry cider – alaska ciderworks

talkeetna 6/11

black lager – cynosure brewing company

anchorage 6/11

american pale ale – king st brewing company

anchorage 6/11

girdwood brewing IP-AK – girdwood 7/13

twister creek IPA – denali brewing company

talkeetna 6/11

á tout le monde - unibroue

belgian saison ale - quebec, canada 7

house cocktails~

*made with wine based spirits

sprat's bloody mary

“vodka” – tomato juice – house made spicy mix

bacon - celery 10 - make it a double 18

sangria | house made red blend

glass 9 liter carafe 30

mimosa | cava bubbles & orange juice

glass 9 liter carafe 30

white wine by the glass~

sauvignon blanc – loveblock – new zealand 12

chardonnay – aurora – south australia 10

chardonnay – broadway vineyards – california 15

pinot gris – villa wolf – pfaltz germany 9

rosé – de casta rose – catalunya spain 9

rosé of granache – broadway – california 15

riesling – leitz – rheingau germany 11

other beverages~

san pelligrino sparkling water 500ml 5

house made almond milk 5

organic milk 3½ | soy milk 4

orange juice 3 | martinelli's apple juice 4

pomegranate juice 6 | V-8 juice 3

mexican coca-cola 3½

loose leaf tea~ herbal

organic peppermint | egyptian chamomile

organic rooibos lemon ginger 3

nitro drafts ~

“leather bottle” best bitter ale on nitro

49th state brewing company, anchorage 7

hippy speedball coffee stout on nitro

girdwood brewing company 7

ask about our rotating taps

bottles~

stella artois lager – belgium 5

anchor steam amber ale – san francisco 6

pinkus organic pilsner 500ml – germany 8

denali brewing louisville sour - talkeetna 7

lindeman's pêche lambic - 355ml – belgium 12

samuel smith's organic chocolate stout 550ml - 9

omission ipa – gluten removed - oregon 5

st. pauli girl non-alcoholic – germany 5

more cocktails~

pom-pagne | cava bubbles & pomegranate juice

glass 12 liter carafe 34

the radler – ½ hofbraü lager ½ limonata 7

red beer – draft plus tomato juice 6

irish coffee – o'maras – coffee – irish whipped cream 8

mud flat “vodka” – o'maras – espresso – cream – ice 10

red wine by the glass~

pinot noir – castle rock – willamette valley oregon 10

pinot noir – alchemist – willamette valley oregon 15

cabernet sauvignon – aurora – south australia 10

cabernet sauvignon – ramey claret – napa california 16

malbec – hinojosa 2016 – tunuyan argentina 10

tempranillo – william rose – oregon 13

merlot – seven falls – washington 10

bordeaux blend – conn creek – napa california 13

sangiovese – coltibuono cetamura - italy 9

henry weinhard's root beer 3½

orange soda 3½

diet coke 3 | sprite 3

san pelligrino sparkling limonata 3½

hot chocolate 4½

iced tea 3

