

Call 907-264-9132 to get on the waitlist!

SCROLL OR TAP MENU ITEM TO NAVIGATE

GRILL MENU

FEATURED

STARTERS

SOUPS & SALADS

BURGERS

BOWLS

ENTREES

SIDES

DESSERTS

KIDS

TAKE & MAKE



DRINKS MENU

BEER

**CIDER / GLUTEN FREE /
NON-ALCOHOLIC BEER**

WINE

HOUSE SPECIALTIES

MARGARITAS

NON-ALCOHOLIC

BRUNCH MENU

THEATREPUB MENU

PIZZA



 **ALASKA GROWN** contains one or more
Alaska Grown ingredients when available

1230 w 27 ave, anchorage, ak / parties of 8 or more may be charged an 18% gratuity
we don't serve fast food, we serve good food as fast as we can

.....

alert your server of any allergies or dietary preferences, not all ingredients are listed on menu // gluten free menu available upon request // consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness // peanut oil is used for all fried items



FEATURED

- SUGAR TOOTH SCONES** //available until 3pm 4
apple-cinnamon or cranberry-white chocolate-almond
- SAVORY CORN PANCAKES** //available until 3pm 10
bacon, serranos, sriracha-maple syrup
- BBQ CHICKEN & GINGER KALE SALAD** 9 / 13
honey-ginger dressing, kale, blackened yams, black bean corn salsa, chipotle bbq chicken, spicy tortilla strips
- THAI WINGS** 16 / 20
Thai dry rub, honey-ginger dipping sauce
- MANGO HABANERO CHICKEN RICE BOWL** 10
coconut rice, bell peppers, banh mi slaw, habanero sauce, mango salsa, cilantro, green onions, cashews
- TURKEY CLUB PIZZA** 12.95 / 24.50 / 29.95
smoked ham, turkey, bacon, cheddar, romaine mix, diced tomatoes, jalapeño aioli, mozzarella, provolone, garlic oil
- ENCHILADAS** 16
chicken, beef, or spinach and mushroom, colorado or serrano verde sauce
- JAMAICAN CHICKEN** 18
jerk seasoned chicken thigh, mango salsa, Brussels sprouts and carrots, chipotle yam puree, pickled red onion
- APPLE-SAGE PORK LOIN** 20
macaroni and cheese, sauteed broccoli
- PUMPKIN CHEESECAKE** 8
gingersnap crust, whipped cream

STARTERS

- AVOCADO CHIMICHURRI CROSTINI** 6
- FRESH GUACAMOLE** 12
house-made tortilla chips
- AK BARLEY BREADED CALAMARI STRIPS** ✱ 13
cotija cheese, cilantro, marinara-pesto sauce, artichoke aioli
- SOUTHWEST EGGROLLS** 8 / 12
green chile chicken, pepper jack, black bean corn salsa, chipotle ranch
- TRI SALSA PLATE** 8
tomatillo-verde, house, and corn salsas, house-made tortilla chips
- GARLIC-CILANTRO FRIES** 7 / 11
// add cheese +2
- HABANERO CHICKEN SKEWERS** ✱ 7 / 12
cornmeal breaded, fried crisp, ranch dressing
- SWEET & SPICY WINGS** 16 / 20
gochujang-sesame sauce, sesame seeds, green onions, ranch dressing
- BLACKENED SHRIMP TOSTADA** 10
refried black beans, banh mi slaw, mango salsa, pickled red onions
- PORK CARNITAS TOSTADA** 10
black beans, red cabbage, salsa blanca, mango salsa, cotija cheese, guacamole
- SPINACH & MUSHROOM QUESADILLA** 13
cheese, spinach, mushroom, artichoke aioli, flour tortilla
- QUESADILLA** 9
cheese, anaheim peppers, salsa fresca, sour cream
cheese only quesadilla 7
- NACHO PLATE** 10 / 15
refried black beans, cheese, black olives, salsa fresca, fresh jalapeños, sour cream, guacamole

// add to quesadilla or nachos: **blackened or grilled chicken breast** +6 | **ground beef** +4 | **braised pork verde** +6 | **shredded steak** +9

SOUPS & SALADS

// Add 2 breadsticks to any salad for \$1

- PORK POSOLE SOUP** cilantro, hominy, onion relish 4 / 6
- AK SEAFOOD CHOWDER** potato, carrot, celery 5 / 7
- ZUCCHINI NOODLE SALAD** asian dressing, 7 / 10
red peppers, carrot, cabbage, green onion, cashews, cilantro
- KALE CAESAR** crouton crumbles, parmesan 7 / 10
- POACHED PEAR** maple balsamic vinaigrette, 10 / 15
spinach, blue cheese, candied pecans
- EL OSO** cumin vinaigrette, mixed greens, goat 8 / 12
cheese, dried cranberries, candied pecans
- SOUTHWEST COBB** avocado-cilantro ranch, 9 / 13
romaine, black bean corn salsa, tomatoes, avocado, cotija cheese, spicy tortilla strips
- YOGURT & DILL** spinach, romaine, tomato, 10 / 15
cucumber, bell pepper, pine nuts, caramelized onions, feta, parmesan, kalamata olives

// add to salads: **grilled or blackened chicken breast** +6 | **seared or blackened cod** +7 | **seared or blackened AK salmon** +8 | **tofu** +5 | **shrimp** +9 | **shredded steak** +10

BACK TO TOP

BURGERS & SANDWICHES

// substitute a chicken breast or portobello at no charge or substitute a plant-based Impossible burger patty +3
all beef burgers cooked medium unless specified otherwise

BEAR TOOTH GRILLED BURGER Harris Ranch ground beef + cheddar, pepperjack 1 + blue, goat cheese, smoked gouda 3 + bacon 2	14
VEGAN BURGER plant-based Impossible patty, vegan 1000 island dressing, vegan bun, cumin vinaigrette salad	19
BANH MI BURGER blended pork and beef patty, sriracha aioli, cilantro, fresh jalapeños, cabbage, lime, pickled onion	15
SOUTHWESTERN BURGER recado, avocado, salsa, pepperjack	17
SMOKED GOUDA BURGER blended pork and beef patty, fried leeks, steak sauce aioli, gherkin-dill relish	17
ROSEMARY BURGER bacon, goat cheese	20
RIBEYE STEAK SANDWICH focaccia, steak sauce aioli, mushrooms, peppers, onion, cabbage, pepper jack, pickled red onion	20
★ BLACKENED AK COD SANDWICH cabbage, lemon-tartar sauce, lettuce, onion, tomato	18
BTG GRILLED CHEESE sourdough, muenster cheese, green chile pesto, marinated tomatoes, bacon, garlic-cilantro fries	15
ANAHEIM TURKEY CLUB focaccia, bacon, avocado, tomato, onion, sprouts, mayo	15
MEDITERRANEAN VEGGIE SANDWICH focaccia, roasted red pepper cream cheese, avocado, onion, cucumber, marinated tomato, pepitas, sprouts	13

// comes with your choice of: **garlic cilantro fries, plain fries, tortilla chips or cup of pork posole** | **macaroni & cheese** +1 | **cup of chowder** +1

// substitute your choice of: **side kale caesar or zucchini noodle** +3 | **side el oso** +4 | **side southwest cobb** +5
side yogurt & dill or poached pear +6

BOWLS

SOUTHWESTERN RICE BOWL blackened chicken, house-made tortilla chips	13
FAJITA BOWL tomatillo-cilantro rice, black beans, peppers, onions, cilantro, guacamole, sour cream chicken or portobello 13 / steak 18 / shrimp 17	
PEANUT TOFU BOWL coconut rice, onions, broccoli, bean sprouts, mint, cashews, crispy shallots	13
FIRECRACKER SHRIMP BOWL coconut rice, black beans, corn salsa, spicy firecracker sauce, avocado-cilantro ranch, cilantro	15
KOREAN STEAK BOWL tomatillo-cilantro rice, cucumbers, pickled red onion, carrot, cabbage, green onion, gochujang-sesame sauce, sesame seeds, cilantro	16
★ BLACKENED AK SALMON BOWL coconut rice, broccoli, roasted yams, red pepper coulis, onion sprouts	18
★ GINGER SHOYU AK COD BOWL tomatillo-cilantro rice, sauteed broccoli, red pepper, and onions, pickled ginger, onion sprouts	17

ENTREES

★ AK FISH & CHIPS beer-battered AK fish, lemon tartar sauce, garlic-cilantro fries	cod 16 / salmon 18
CALABACITA TACOS zucchini, corn, salsa, cheese, anaheims, sour cream, pumpkin seeds, your choice of tortilla - <i>build your own style</i>	13
CHICKEN CHIPOTLE TACOS chipotle cream, mushroom, onion, your choice or tortillas <i>build your own style</i>	15
PORK VERDE TACOS serrano verde your choice or tortillas - <i>build your own style</i>	14
★ CABO FISH TACOS blackened, beer battered, or seared, mango salsa, blanca sauce, black beans, cabbage, flour tortillas	cod 17 / salmon 18
★ CANTINA FISH TACOS beer battered, blackened, or seared, blanca sauce, salsa fresca, guacamole, cabbage, flour tortillas	cod 17 / salmon 18
★ POTATO BURRITO red chile sour cream, refried black beans, cheese, tomato-jalapeno salsa	13
★ RANCHO BURRITO potatoes, refried pinto beans, cheese, lettuce, olives, salsa fresca, red chile sour cream, colorado sauce, tomatillo-cilantro rice	14
PHILLY CHEESESTEAK BURRITO shredded steak, peppers, onion, mushrooms, pepper jack cheese, garlic-cilantro fries, ranch, ala carte	17
PORK VERDE BURRITO spinach, serrano verde, pepperjack, rice, beans, sour cream, salsa fresca	17
TACO SALAD romaine mix, black beans, salsas, cheese, olives, sour cream, guacamole, crispy flour tortilla shell	11

// **grilled or blackened chicken breast** +6 |
braised pork verde +6 | **ground beef** +4 |
fajita veggies +4 | **seared or blackened cod** +8 |
shredded steak +9 | **shrimp** +9

SIDES

GARLIC-CILANTRO OR PLAIN FRIES	4
SAUTÉED HOUSE VEGETABLES	4
RICE tomatillo-cilantro rice or tomato-cumin brown rice	2
BEANS whole black beans, refried black beans, or refried pinto beans	2
HOUSE-MADE TORTILLA CHIPS side 1.5 / basket 4	

DESSERTS

DULCE DE LECHE BANANA CREAM PIE	7
graham cracker-pecan crust, banana, toasted pecans, dulce de leche, cinnamon cream	
KEY LIME PIE	7
graham cracker crust, whipped cream	
CHOCOLATE MOUSSE	6
dark chocolate cookie crumbs, fresh whipped cream	
CHURRO-MISU	7
horchata cream, espresso soaked churros	
CARROT CAKE	6
cream cheese frosting, raisins, walnuts	

KIDS

BURRITOS	flour tortilla, beans, cheese	4
SLICE OF PIZZA	cheese 3.50 / pepperoni 4.00	
GRILLED CHEESE & FRIES	sourdough, cheddar cheese	7
CHEESE QUESADILLA	sour cream, black olives, salsa, beans, or jalapeños +.75 guacamole +1.50 ground beef +2	4
★ FISH & CHIPS	AK cod	8
PASTA WITH BUTTER	parmesan cheese +.50	4
CHEESE NACHOS	sour cream, black olives, salsa, beans, or jalapeños +.75 guacamole +1.50	4
MACARONI & CHEESE		5
VEGGIE PLATE	cucumber, broccoli, carrots, ranch	4
FRUIT PLATE		4
SIDE OF FRIES		4

TAKE & MAKE

available weekly on Wednesdays, limited quantities

BEAN & CHEESE BURRITOS - 8 PACK	15
refried black beans, cheese, flour tortilla 15	
BREAKFAST BURRITOS - 6 PACK	22
bacon, eggs, potatoes, cheese, salsa fresca, flour tortilla	
HOUSE-MADE SOUPS - 32oz	posole 15 / chowder 16
quart (32oz) size of our seafood chowder and pork posole available to heat at home	

BACK TO TOP

BRUNCH *dine-in & take-out*

daily 11am-3pm

- PARIS BAKERY CROISSANT** strawberry, apricot, or strawberry-sriracha jam 3
- FRUIT PLATE** seasonal selection 6
- BISCUITS & GRAVY** house-made buttermilk biscuits, country sausage gravy 7 / 12
- FRENCH TOAST WITH BERRY COMPOTE** Paris Bakery sourdough, maple syrup, whipped cream 7 / 12
- COTIJA BREAKFAST TACOS** scrambled eggs, avocado, cotija cheese, serrano verde, salsa fresca, fried potatoes 12
- HUEVOS VERDES** cilantro-tomatillo rice, black beans, pickled red onions, avocado, cotija cheese, cilantro 7 / 12
- BT BENNY** poached eggs, anaheims, recado ham, chipotle hollandaise, fried potatoes 14
- GRINGO BREAKFAST** two eggs any style, fried potatoes, your choice of sourdough, english muffin, house-made biscuit | **croissant** +2
bacon 12 / *recado ham* 13 / *reindeer sausage* 15
- CHICKEN FRIED STEAK** country sausage gravy, fried potatoes | **2 eggs any style** +3

// substitute **tofu for eggs on any dish** +2

breakfast burritos & sandwiches

served a la carte // side of potatoes +3 | fruit +4

- MONTE CRISTO CROISSANT** strawberry-sriracha jam, scrambled eggs, ham, bacon, muenster cheese 15
- BREAKFAST SANDWICH** Paris Bakery sourdough, two eggs over hard, recado ham, cheddar cheese 13
- FORAGER BREAKFAST SANDWICH** Paris Bakery sourdough, over medium egg, chile pesto, oyster mushrooms, arugula 13
- MEXICANA BURRITO** chipotle-scrambled eggs, chorizo potatoes, avocado-chimichurri, cheese, flour tortilla 13
- VEGGIE BURRITO** scrambled eggs, spinach, mushroom, avocado, cheese, potatoes, flour tortilla 12
- CLASSIC BURRITO** scrambled eggs, bacon, salsa fresca, cheese, potatoes, flour tortilla 13

kids

- FRENCH TOAST WITH BERRY COMPOTE** Paris Bakery sourdough, maple syrup, whipped cream 7
- BISCUITS & GRAVY** house-made buttermilk biscuit, country sausage gravy 7
- MINI BREAKFAST BURRITO** flour tortilla, scrambled egg, fried potatoes, cheese / **bacon** +2 4
- KID'S GRINGO BREAKFAST** sourdough toast, scrambled egg, fried potatoes / **bacon** +2 | **reindeer sausage** +5 6
- MILK, SODA, JUICE** 1.50

BACK TO TOP

Drinks

BEER | WINE | MARGARITAS | COCKTAILS | NON-ALCOHOLIC

BROKEN TOOTH

◆ BREWING ◆

* **SPECIALTY BEERS** glass 6.25 | pint 7.50 | pitcher 28

CLASSIC BEERS glass 5.25 | pint 6.50 | pitcher 25

GROWLERS growler glass +7

classic beers 12 // *specialty beers 15 // soda 7 //

CHUGACH SESSION -13 IBU | 4 SRM | 4.8% ABV

a cream ale that is brewed like a lager with ale yeast; rich, balanced, and easy-drinking

HEFEWEIZEN -16 IBU | 4 SRM | 5.2% ABV

a cloudy refreshing wheat beer served “mit Hefe” (“with yeast”) giving it an opaque straw color

* **WILD COUNTRY RASPBERRY WHEAT** -11 IBU | 5 SRM | 5.3% ABV

a wheat beer with Oregon raspberries*

* **ARCTIC APPLE ALE** 0 IBU | 5 SRM | 4.8% ABV

cider-like ale, full of apple aroma and flavor*

LA PIÑA -17 IBU | 3 SRM | 4.5% ABV

golden ale with a hint of pineapple.

POLAR PALE ALE -19 IBU | 7 SRM | 5.6% ABV

pale in color, malty with wonderful citrus/floral notes and flavors but not as strong as an I.P.A.

NORTHERN LIGHTS AMBER -17 IBU | 14 SRM | 5.4% ABV

light copper color, slightly sweet maltiness.

* **YELLOW EYE P.A.** -74 IBU | 6 SRM | 7.9% ABV

tropical hop notes ranging from apricot to mango and passionfruit to peach, clean and crisp

FAIRWEATHER I.P.A. -64 IBU | 7 SRM | 6.4% ABV

a powerful but balanced ale; straw-colored with strong citrus and floral aroma and flavor

ROCK, PAPER, CITRAS APA -45 IBU | 4 SRM | 6.2% ABV

rich, smooth malts paired with crisp citrus hop flavor

BEAR TOOTH ALE -35 IBU | 22 SRM | 6.6% ABV

malty, deep copper with floral/citrus aroma and flavor

PIPELINE STOUT -30 IBU | 74 SRM | 6.3% ABV

our darkest ale, roasted malt flavor, rich full texture

**our fruit ales may vary slightly in appearance and taste from batch to batch and season to season*

CIDER / GLUTEN FREE / NA

DOUBLE SHOVEL CIDER

APPALANCHE 16oz can

7

GHOSTFISH BREWING CO.

METEOR SHOWER BLONDE ALE

5

KICK STEP I.P.A.

5

ST. PAULI non-alcoholic

4

BACK TO TOP

WINE

VALUE VINO rotating varietals - 6oz glass only 6

white

3oz / 6oz / 9oz | btl

CHATEAU ST. JEAN chardonnay - ca 4 / 8 / 12 | 30

WITHER HILLS sauvignon blanc - nz 4 / 8 / 12 | 30

VILLA WOLF pinot gris - ger 4 / 8 / 12 | 30

VIDIGAL vinho verde - ger 4 / 8 / 12 | 30

CODORNIU cava - spa 4 / 8 / 12 | 30

rosé

VILLA WOLF pinot noir rosé - ger 4 / 8 / 12 | 30

red

EVESHAM WOOD

WILLAMETTE VALLEY pinot noir - or 5 / 10 / 15 | 38

KAIKEN malbec - arg 4 / 8 / 12 | 30

JOEL GOTT PALISADES red blend - ca 3.5 / 7 / 10.5 | 26

MILBRANDT TRADITIONS 4 / 8 / 12 | 30

cabernet sauvignon - wa

HOUSE SPECIALTIES

REFRESCO DE LA HACIENDA 10

house-aged Bear Tooth Reposado, lemon, lime, fresh-squeezed grapefruit, soda, chili-lime salt

TEQUILA TROPICALE 6

blanco tequila, pineapple juice, lemon-lime soda, chili-lime salt

JALISCO MULE 10

Corazon blanco, Cock n' Bull ginger beer, fresh lime (substitute Tito's vodka for a Moscow Mule)

BASIL CRUSH 10

Tito's vodka, lemon, lime, grapefruit, sugar, basil

CAIPIRINHA 10

Cachaca, fresh muddled limes

FRENCH 75 10

Bombay Sapphire gin, lemon, brut, Angostura bitters

MIMOSA 9

fresh OJ, fresh grapefruit, pineapple, prickly pear, or refresco

BOTTLE O' BRUNCH 34

Codorniu Cava (750ml), orange, grapefruit, prickly pear, blood orange, refresco, or pineapple juice (6 oz)

MEXICAN COFFEE 9

Kahlua, Sauza Hornitos Reposado, coffee, whipped cream, cinnamon syrup

MUDDY MANHATTAN 11

Bulleit bourbon, Amaro Montenegro, cherry, Aztec chocolate bitters

MICHELADA 8 // with tequila 10

Chugach Session, bloody mary mix, spices

BLOODY MARY 10

Tito's vodka or house-infused habanero vodka

BLOODY MARIA 10

Camarena Reposado or house-infused habanero tequila

BACK TO TOP

MARGARITAS

- SPENARD RITA** 10
Sauza Hornitos, lime, agave nectar,
Chugach Session, chili-lime salt
- CUCUMBER MARGARITA** 10
cucumber-infused blanco tequila, Triple Sec,
agave nectar, lime juice, jalapeño optional
- HOT PINK HABANERO** 10
habanero-infused tequila, triple sec, grapefruit,
lemon, lime, prickly pear, chili-lime salt

on the rocks or blended

house-made margarita mix
(*substitute skinny, blood orange, or prickly pear mix*)

- HOUSE MARGARITA** 9
Corazon blanco, Triple Sec
- HOUSE DELUXE** 10
Sauza Hornitos Reposado, Triple Sec
- BEAR TOOTH** 11
house-aged Reposado, Patron Citronge
- MIDDLE SHELF** 12
1800 Reposado, Grand Marnier
- TOP SHELF** 13
Corralejo Reposado, Cointreau
- EL CIELO** 14
Corralejo Anejo, Cointreau, Grand Marnier

blended only

- STRAWBERRY OR MANGO** 10
Corazon blanco, Triple Sec

shaken & up

- LA TRADICIONAL** 9
Cuervo Tradicional reposado, Triple Sec, lime juice
- BEAR SCRATCH** 10
Corazon blanco, cointreau, lemon, lime, vanilla
- THREE JUICE** 10
Corazon blanco, cointreau, lemon, lime, honey
- HIPSTER** 10
Sauza Hornitos, Aperol, lime, agave nectar,
basil, orange bitters
- PRICKLY PEAR OR BLOOD ORANGE** 9
Corazon blanco, Triple Sec
-

HOUSE MADE MARGARITA MIXES TO GO

- regular and skinny 10/quart
prickly pear, bear scratch, and refresco 15/quart

NON-ALCOHOLIC

COCK 'N' BULL GINGER BEER 4

FOUNTAIN SODAS 2.75

BEACH TRIBE SODAWORKS

JIPPING GINGER BEER - 12oz can 3 // 10/4-pack

RED DRAGON PUNCH - 12oz can 3 // 10/4-pack

KALADI BROTHERS COFFEE

FRENCH PRESS - kaladi café 3 / 7

DRIP COFFEE - red goat 2.5

handcrafted sodas 3.75

PALOMA

grapefruit, lemon, lime

HAVANA

lime, mint, agave

BLOOD ORANGE

PINK DRINK

BROKEN TOOTH BREWING

ROOT BEER or CREAM SODA

SPARKLING LEMONADE

add strawberries 1

other n/a options

INDIGO TEAS

gunpowder green

english breakfast

earl grey

masala chai

peppermint

lemon ginger

2.5

*// We do not carry plastic straws, but will provide
eco-friendly straws upon request //*

BACK TO TOP

PIZZA

CRUST: *Regular / Vegan Wheat Dough (Small or Medium) / Cauliflower Crust - Vegan & Gluten Free (Small +4.50 / Medium + 6.50)*

STYLE: *Thin / Thick (S +1.50 / M +2.50 / L +3.00)*

SIZE: *10" S / 14" M / 18" L*

½ and ½ pizzas welcome • Priced for more expensive half

Slices

Available only in the following pizzas: **CHEESE** 3.50 | **PEPPERONI** 4.00

Sticks

BREADSTICKS 6.25 / **No sauce** 4.25

Basted with Pipeline Stout, baked, and served with marinara or house sauce.

MOZZARELLA BREADSTICKS 8.25 / **No sauce** 6.25

Topped with mozzarella, provolone, and oregano. Served with marinara or house sauce.

DIABLO STICKS 🌶️ 8.95

Baked with Cheddar & pepper jack cheese and chili flakes; served with spicy chipotle sauce and a drizzle of ranch.

BUFFALO BREADSTICKS 🌶️ 8.95

Basted with buffalo wing sauce, topped with mozzarella, provolone, chili flakes, and fresh jalapeños. Served with a side of ranch drizzled with buffalo sauce.

Veggie Pizzas

CHEESE 8.50 / 14.95 / 17.95

Mozzarella, provolone, marinara.

MARGHERITA 10.95 / 19.50 / 23.95

Roma tomatoes, basil, Parmesan, mozzarella, provolone, garlic oil.

WHITE PIZZA 11.25 / 2.50 / 25.95

Sundried tomatoes, artichoke hearts, feta, mozzarella, provolone, garlic oil.

THE POPEYE 11.95 / 22.50 / 28.95

Spinach, roasted red peppers, red onions, mushrooms, mozzarella, provolone, feta, Parmesan, oregano, garlic oil.

WILD MUSHROOM 12.50 / 23.50 / 28.95

Portobello and crimini mushrooms, sundried tomatoes, goat cheese, mozzarella, provolone, Denali sauce.

THE BACKPACKER 12.95 / 24.50 / 29.95

Spinach, roasted garlic, sundried tomatoes, kalamata olives, artichoke hearts, feta, mozzarella, provolone, garlic oil.

VEGGIE DELIGHT 13.95 / 26.50 / 31.95

Crimini mushrooms, artichoke hearts, kalamata olives, broccoli, roasted garlic, green peppers, roma tomatoes, feta, mozzarella, provolone, marinara.

LA CABRITA 12.50 / 23.50 / 28.95

Marinated roasted tomatoes with herbs, spinach, goat cheese, mozzarella, provolone, garlic oil.

THE FORAGER 13.95 / 26.50 / 31.95

Roasted garlic, spinach, portabella & crimini mushrooms, oyster mushrooms, truffle oil, goat cheese, roma tomatoes, mozzarella, provolone, garlic oil.

PESTO SUPREME 12.95 / 24.50 / 29.95

Sundried tomatoes, kalamata olives, artichoke hearts, mozzarella, provolone, feta, pesto.

Meat Pizzas

PEPPERONI 9.95 / 17.50 / 20.95

Pepperoni, mozzarella, provolone, marinara.

Spice it up with pepperoncinis 1.00 / 2.00 / 3.00

CALL OF THE WILD 13.95 / 26.50 / 31.95

Reindeer sausage, steak, bacon, portobello and crimini mushrooms, red peppers, green onions, garlic cream sauce, mozzarella, provolone, garlic oil.

FIRE HOUSE 12.50 / 23.50 / 28.95

Pepperoni, bacon, chili flakes, black olives, jalapeños, fresh peppers, mozzarella, provolone, chipotle sauce, house sauce.

THE CLASSIC 11.25 / 20.50 / 25.95

Pepperoni, Italian sausage, mushrooms, mozzarella, provolone, marinara.

CARNIVORE 13.95 / 26.50 / 31.95

Bacon, canadian bacon, pepperoni, ground beef, Italian sausage, mozzarella, provolone, marinara.

ELF ON THE SHELF 12.95 / 24.50 / 29.95

Pepperoni, bacon, fresh pineapple, jalapeños, cilantro, mozzarella, provolone, cream cheese

MAC N CHEESE 12.50 / 23.50 / 28.95

Reindeer sausage, macaroni noodles, parsley, american cheese, cheddar, mozzarella, provolone, garlic oil.

THE NAPOLEON 12.95 / 24.50 / 29.95

Prosciutto, roma tomatoes, fresh mozzarella, arugula, extra virgin olive oil, mozzarella, provolone, marinara.

GREEK GYRO 12.95 / 24.50 / 29.95

Gyro sausage, feta, cucumber-dill sauce, red onions, roma tomatoes, parsley, garlic oil.

ALL-AMERICAN 12.50 / 23.50 / 28.95

Pepperoni, ground beef, green peppers, crimini mushrooms, black olives, diced red onions, mozzarella, provolone, marinara.

AVALANCHE 12.95 / 24.50 / 29.95

Pepperoni, blackened chicken, bacon, red onions, parsley, Cheddar, mozzarella, provolone, barbeque sauce.

SANTA'S LITTLE HELPER 13.95 / 26.50 / 31.95

Pepperoni, blackened chicken, grilled steak, bacon, red peppers, cilantro, mozzarella, provolone, marinara.

ALOHA ESCAPE 10.50 / 18.50 / 22.95

Canadian bacon, pineapple, mozzarella, provolone, marinara.

LU-WOW 11.25 / 20.50 / 25.95

Smoked ham, fresh pineapple, mozzarella, provolone, marinara.

BREWHOUSE FAVORITE 12.50 / 23.50 / 28.95

Italian or chorizo sausage, sundried tomatoes, red onions, mozzarella, provolone, Parmesan, Denali sauce.

CHIPOTLE STEAK 🌶️ 13.95 / 26.50 / 31.95

Grilled steak, chipotle sauce, red onions, roma tomatoes, crema de arbol, cilantro, lime wedge, mozzarella, provolone.

Chicken Pizzas

SPICY CHICKEN PICANTE 🌶️ 11.25 / 20.50 / 25.95

Blackened chicken, jalapeños, cream cheese, chili flakes, mozzarella, provolone.

SOLSTICE 12.95 / 24.50 / 29.95

Roasted chicken, portobello and crimini mushrooms, roasted garlic, sundried tomatoes, oregano, mozzarella, provolone, parsley, marinara.

CHICKEN RANCH 11.95 / 22.50 / 28.95

Roasted chicken, parsley, roma tomatoes, bacon, red onions, Cheddar, mozzarella, provolone, ranch dressing.

SPICY THAI CHICKEN 🌶️ 🌿 11.95 / 22.50 / 28.95

Roasted chicken, red onions, bean sprouts, carrot threads, cilantro, mozzarella, provolone, peanut sauce.

AMAZING APRICOT 11.95 / 22.50 / 28.95

Blackened chicken, cream cheese, apricot sauce, red peppers, carrot threads, green onions, cilantro, mozzarella, provolone.

CHICKEN ROCKEFELLER 13.95 / 26.50 / 31.95

Roasted chicken, bacon, spinach, roasted garlic, red onions, cream cheese, mozzarella, provolone, Parmesan, roma tomatoes.

GARLIC LOVER'S 12.95 / 26.50 / 29.95

Blackened chicken, bacon, broccoli, roasted garlic, roma tomatoes, mozzarella, provolone, parmesan, garlic cream sauce.

CHICKEN PARMESAN 12.95 / 24.50 / 29.95

Browned chicken, marinara, parmesan, fresh basil, mozzarella, provolone, garlic oil.

JAKE'S MISTAKE 12.95 / 24.50 / 29.95

Blackened chicken, smoked ham, broccoli, cheddar, mozzarella, provolone, roma tomatoes, cilantro, caesar dressing.

BUFFALO CHICKEN 12.95 / 24.50 / 29.95

Fried buffalo chicken, buffalo sauce, mozzarella, provolone, ranch dressing, carrot threads, green onions.