



## FEATURED

- FAJITA BOWL** tomato-cumin brown rice, black beans, peppers, onions, cilantro, guacamole, sour cream  
**chicken or portobello** 13 / **steak** 18 / **shrimp** 17
- PEANUT TOFU BOWL** coconut rice, onions, peppers, 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

## STARTERS

- AVOCADO CHIMICHURRI CROSTINI** 6
- FRESH GUACAMOLE** house-made tortilla chips 12
- ★ **AK ROCKFISH BITES** tortilla chip breading, artichoke aioli 13
- ★ **AK BARLEY BREADED CALAMARI STRIPS** cotija cheese, cilantro, ranchero sauce, artichoke aioli 13
- SOUTHWEST EGGROLLS** green chile chicken, pepper jack, black bean corn salsa, chipotle ranch 8 / 12
- ZUCCHINI WEDGES** beer-battered, ranch dressing 8
- TRI SALSA PLATE** tomatillo-verde, house, and corn salsas, house-made tortilla chips + guacamole +2 // +8 8
- GARLIC-CILANTRO FRIES** 7 / 11
- GARLIC-CILANTRO CHEESE FRIES** 9 / 13
- ★ **HABANERO CHICKEN SKEWERS** cornmeal breaded, fried crisp, ranch dressing 7 / 12
- SWEET & SPICY WINGS** gochujang-sesame sauce, sesame seeds, green onions, ranch dressing 14 / 18
- QUESADILLA** cheese, anaheim peppers, salsa fresca, sour cream 9
- NACHO PLATE** beans, cheese, black olives, salsas, pickled jalapeños, sour cream, guacamole 10 / 15

// add to quesadilla or nachos: **blackened or grilled chicken breast** +6 | **ground beef** +4 | **braised pork verde** +6 | **plant-based Impossible taco 'meat'** +6 | **shredded steak** +9

## SOUPS & SALADS

- PORK POSOLE SOUP** cilantro, hominy, onion relish 4 / 6
- AK SEAFOOD CHOWDER** potato, carrot, celery 5 / 7
- KALE CAESAR** crouton crumbles, parmesan 7 / 10
- AVOCADO TOMATO** smoked corn vinaigrette, romaine 7 / 10
- STRAWBERRY SALAD** honey-poppysseed dressing, spinach, candied walnuts, feta cheese 8 / 12
- EL OSO** cumin vinaigrette, mixed greens, goat cheese, dried cranberries, candied pecans 8 / 12
- SOUTHWEST COBB** avocado-cilantro ranch, romaine, black bean corn salsa, tomatoes, avocado, cotija cheese, spicy tortilla strips 9 / 13
- YOGURT & DILL** spinach, romaine, tomato, cucumber, bell pepper, pine nuts, caramelized onions, feta, parmesan, kalamata olives 10 / 15

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

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

# BURGERS

- BEAR TOOTH GRILLED BURGER** Harris Ranch 14  
ground beef + cheddar, pepperjack 1 |  
+ blue, goat cheese, smoked gouda 3 | + bacon 2  
// substitute an all natural chicken breast or portobello  
for no extra charge // substitute a plant-based  
Impossible burger patty add 3 // all beef burgers  
cooked medium unless specified otherwise
- VEGAN BURGER** plant-based Impossible patty, 19  
vegan 1000 island dressing, vegan bun, cumin  
vinaigrette salad
- BANH MI BURGER** blended pork and beef patty, 15  
sriracha aioli, cilantro, fresh jalapeños, cabbage,  
lime, pickled onion
- SOUTHWESTERN BURGER** recado, avocado, 17  
salsa, pepperjack
- SMOKED GOUDA BURGER** blended pork and 17  
beef patty, fried leeks, steak sauce aioli,  
gherkin-dill relish
- ROSEMARY BURGER** bacon, goat cheese 20
- ★ **BLACKENED AK COD SANDWICH** cabbage, 18  
lemon-tartar sauce, lettuce, onion, tomato
- ANAHEIM TURKEY CLUB** focaccia, bacon, 14  
avocado, tomato, onion, sprouts, mayo
- VEGGIE SANDWICH** focaccia, roasted red pepper 12  
cream cheese, avocado, onion, cucumber,  
marinated tomato, pepitas, sprouts

// 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  
avocado tomato** +3 | **side strawberry or el oso** +4 |  
**side southwest cobb** +5 | **side yogurt & dill or  
arugula, watermelon, & feta** +6

# ENTREES

- TACO SALAD** romaine mix, beans, salsas, cheese, 11  
olives, sour cream, guacamole  
**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 |  
**plant-based Impossible taco 'meat'** +6
- SOUTHWESTERN RICE BOWL** blackened chicken, 13  
house-made tortilla chips
- ★ **AK COD TACOS** beer battered or blackened, 17  
blanca sauce, salsa fresca, guacamole
- ★ **AK FISH & CHIPS** beer-battered AK cod, 16  
garlic-cilantro fries, lemon tartar sauce
- ★ **POTATO BURRITO** red chile sour cream, beans, cheese 12
- PORK VERDE BURRITO** spinach, serrano verde, 16  
pepperjack, salsa verde, rice, beans, sour cream,  
salsa fresca
- ★ **RANCHO BURRITO** potatoes, beans, cheese, 13  
lettuce, olives, salsa, red chile sour cream
- CALABACITA TACOS** zucchini, corn, salsa, cheese, 13  
anaheims, sour cream, pumpkin seeds -  
*build your own style*
- CHICKEN CHIPOTLE TACOS** chipotle cream, 15  
mushroom, onion - *build your own style*
- BRAISED PORK TACOS** serrano verde - 14  
*build your own style*

# 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, 2  
or refried pinto beans
- HOUSE-MADE TORTILLA CHIPS** side 1.5 / basket 4

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

## DESSERTS

<b>DULCE DE LECHE BANANA CREAM PIE</b>	7
graham cracker-pecan crust, banana, toasted pecans, dulce de leche, cinnamon cream	
<b>KEY LIME PIE</b>	7
graham cracker crust, whipped cream	
<b>CHOCOLATE MOUSSE</b>	6
dark chocolate cookie crumbs, fresh whipped cream	
<b>CHURRO TIRAMISU</b>	7
horchata cream, espresso soaked churros	
<b>ANCHO CHILE BROWNIE</b>	8
pecans, Wild Scoops cinnamon ice cream, cajeta	
<b>CARROT CAKE</b>	6
cream cheese frosting, raisins, walnuts	

## KIDS

<b>BURRITOS</b>	flour tortilla, beans, cheese	4
<b>SLICE OF PIZZA</b>	cheese 3.50 / pepperoni 3.75	
<b>GRILLED CHEESE &amp; FRIES</b>	sourdough, cheddar cheese	7
<b>CHEESE QUESADILLA</b>	sour cream, black olives, salsa, beans, or jalapeños +.75   guacamole +1.50   ground beef +2	4
★ <b>FISH &amp; CHIPS</b>	AK cod	8
<b>PASTA WITH BUTTER</b>	parmesan cheese +.50	4
<b>CHEESE NACHOS</b>	sour cream, black olives, salsa, beans, or jalapeños +.75   guacamole +1.50	4
<b>MACARONI &amp; CHEESE</b>		5
<b>VEGGIE PLATE</b>	cucumber, broccoli, carrots, ranch	4
<b>FRUIT PLATE</b>		4
<b>SIDE OF FRIES</b>		4

---

## TAKE & MAKE

*available weekly on Wednesdays, limited quantities*

<b>BEAN &amp; CHEESE BURRITOS - 8 PACK</b>	15
refried black beans, cheese, flour tortilla	15
<b>BREAKFAST BURRITOS - 6 PACK</b>	22
bacon, eggs, potatoes, cheese, salsa fresca, flour tortilla	

# BRUNCH *dine-in & take-out*

mon-fri 11am-3pm | sat & sun 10am-3pm

<b>PARIS BAKERY CROISSANT</b> strawberry, apricot, or strawberry-sriracha jam	3
<b>FRUIT PLATE</b> seasonal selection	6
<b>BISCUITS &amp; GRAVY</b> house-made buttermilk biscuits, country sausage gravy	7 / 11
<b>FRENCH TOAST WITH BERRY COMPOTE</b> Paris Bakery sourdough, mixed berry compote, maple syrup, whipped cream	11
<b>COTIJA BREAKFAST TACOS</b> scrambled eggs, avocado, cotija cheese, serrano verde, salsa fresca, fried potatoes	12
<b>HUEVOS RANCHEROS</b> refried black beans, avocado, cotija cheese, cilantro	7 / 11
<b>BT BENNY</b> poached eggs, anaheims, recado ham, chipotle hollandaise, fried potatoes	14
<b>PATATAS BRAVAS CON HUEVO</b> over easy egg, fried potatoes, ranchero sauce, avocado, fresh jalapeños, red chile sour cream	10
<b>GRINGO BREAKFAST</b> two eggs any style, fried potatoes, your choice of sourdough, english muffin, house-made biscuit   <b>croissant</b> +2 <i>bacon 12 / recado ham 13 / reindeer sausage 15</i>	15
<b>CHICKEN FRIED STEAK</b> country sausage gravy, fried potatoes   <b>2 eggs any style</b> +3	16

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

## breakfast burritos & sandwiches

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

<b>MONTE CRISTO CROISSANT</b> strawberry-sriracha jam, scrambled eggs, ham, bacon, muenster cheese	15
<b>BREAKFAST SANDWICH</b> two eggs over hard, recado ham, cheddar cheese	12
<b>MEXICANA BURRITO</b> chipotle-scrambled eggs, chorizo potatoes, avocado-chimichurri, cheese, flour tortilla	12
<b>VEGGIE BURRITO</b> scrambled eggs, spinach, mush- room, avocado, cheese, potatoes, flour tortilla	12
<b>CLASSIC BURRITO</b> scrambled eggs, bacon, salsa fresca, cheese, potatoes, flour tortilla	12

## kids

<b>BISCUITS &amp; GRAVY</b> house-made buttermilk biscuit, country sausage gravy	7
<b>MINI BREAKFAST BURRITO</b> flour tortilla, scrambled egg, fried potatoes, cheese / <b>bacon</b> +2	4
<b>KID'S GRINGO BREAKFAST</b> sourdough toast, scrambled egg, fried potatoes / <b>bacon</b> +2   <b>reindeer sausage</b> +5	6
<b>MILK, SODA, JUICE</b>	1.50

# Drinks

BEER | WINE | MARGARITAS | COCKTAILS | NON-ALCOHOLIC

## BROKEN TOOTH

◆ BREWING ◆

**SPECIALTY BEERS** glass 5.75 | pint 7 | pitcher 26

**CLASSIC BEERS** glass 4.75 | pint 6 | pitcher 23

### GROWLERS

*We are only able to fill new growlers at this time; all beer prices include growler glass.*

root beer & cream soda 11 // classic beers 15 // specialty beers 18

.....

**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\*

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

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

**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.

**YELLOWEYE 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

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

light copper color, slightly sweet maltiness

**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

**REVOLVING TAPS** ask your server about current selection

*\*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 16 oz. can

7

### GHOSTFISH BREWING CO.

METEOR SHOWER BLONDE ALE

5

KICK STEP I.P.A.

5

**ST. PAULI** non-alcoholic

4

# WINE

**VALUE VINO** rotating varietals - 6oz glass only 5

white 3oz / 6oz / 9oz | btl

<b>CHATEAU ST. JEAN</b> chardonnay - ca	4 / 8 / 12   30
<b>WITHER HILLS</b> sauvignon blanc - nz	4 / 8 / 12   30
<b>RIFF</b> pinot grigio - ita	4 / 8 / 12   30
<b>CODORNIU</b> cava - spa	4 / 8 / 12   30

rosé

<b>VILLA WOLF</b> pinot noir rosé - ger	4 / 8 / 12   30
---	-----------------

red

<b>EVESHAM WOOD</b>	
<b>WILLAMETTE VALLEY</b> pinot noir - or	5 / 10 / 15   38
<b>TERRAZAS</b> malbec - arg	4 / 8 / 12   30
<b>BIG HOUSE</b> red blend - ca	3.5 / 7 / 10.5   26
<b>MILBRANDT TRADITIONS</b>	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

**JALISCO MULE** 10

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

**BASIL CRUSH** 9

68 Below vodka (AK), lemon, lime, grapefruit, sugar, basil

**CAIPIRINHA** 9

Cachaca, fresh muddled limes

**FRENCH 75** 10

Bombay Sapphire gin, lemon, brut, Angostura bitters

**MIMOSA** 9

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

**MEXICAN COFFEE** 9

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

**MICHELADA** 7 // with tequila 9

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

# MARGARITAS

**SPENARD RITA** 9  
Sauza Hornitos, lime, agave nectar,  
Chugach Session, chili-lime salt

**CUCUMBER MARGARITA** 9  
cucumber-infused blanco tequila, Triple Sec,  
agave nectar, lime juice, jalapeño optional

on the rocks or blended

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

**HOUSE MARGARITA** 8  
Cuervo Tradicional blanco, Triple Sec

**HOUSE DELUXE** 9  
Sauza Hornitos Reposado, Triple Sec

**BEAR TOOTH** 10  
house-aged Reposado, Patron Citronge

**MIDDLE SHELF** 11  
1800 Reposado, Grand Marnier

**TOP SHELF** 12  
Corralejo Reposado, Cointreau

**EL CIELO** 13  
Corralejo Anejo, Cointreau, Grand Marnier

blended only

**STRAWBERRY OR MANGO** 10  
Cuervo Tradicional blanco, Triple Sec

shaken & up

**LA TRADICIONAL** 8  
Cuervo Tradicional reposado, Triple Sec, lime juice

**HIPSTER** 10  
Sauza Hornitos, Aperol, lime, agave nectar,  
basil, orange bitters, shaken & up

**PRICKLY PEAR OR BLOOD ORANGE** 8  
Cuervo Tradicional blanco, Triple Sec

---

## HOUSE MADE MARGARITA MIXES TO GO

regular and skinny 9/quart  
prickly pear 14.5/quart  
blood orange and refresco 17/quart

# NON-ALCOHOLIC

**COCK 'N' BULL GINGER BEER** 4

**FOUNTAIN SODAS** 2.25

**KALADI BROTHERS COFFEE**

FRENCH PRESS - kaladi café 3 / 7

DRIP COFFEE - red goat 2.5

handcrafted sodas 3.50

**PALOMA**

grapefruit, lemon, lime

**HAVANA**

lime, mint, agave

**BLOOD ORANGE**

**BROKEN TOOTH BREWING**

ROOT BEER or CREAM SODA

**SPARKLING LEMONADE**

add strawberries 1

other n/a options

**INDIGO TEAS** 2.5

gunpowder green

english breakfast

earl grey

masala chai

peppermint

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

9/02/20