

TAKE-OUT AT BEAR TOOTH

The Bear Tooth will be closed for dine-in until further notice.

We are still fulfilling Take-Out orders!

[Click here to order online!](#) Online ordering is available Sun-Thu 11am-9pm and Fri & Sat 11am-3pm. You can also always call in your order at 276-4200 from 11am-9pm daily. Orders can be called in as early as 10:30am for pickup at 11:00am.

In these unprecedented times, we are here to feed you and your family and bring some joy to your day. This menu contains our current Theatrepub and Grill offerings. We will have some rotating specials with limited availability in order to continue providing variety, and these will be posted to social media.

For your convenience and safety, here is our current system for ordering and pick-up:

- 1** When you call in an order, we will let you know approximately when your order will be ready! Please try to be at the Bear Tooth as close to that time as possible.
- 2** When you arrive at the Bear Tooth, please wait in your car until we call to let you know your order is ready and give you a station number for pickup.
- 3** Once you receive a call from us, you can head to the Theatre entrance. A staff person will be there to open the door and direct you to the correct station to pick up your order.

Reminders:

- All growler or canned beer pick-ups require a valid ID.
- We are only filling new growlers, so please leave yours at home.
- Please consider wearing a face mask when picking up your order.

Follow us on [Facebook](#) and [Instagram](#) for updates!



BEAR TOOTH
THEATRE PUB



**KEEP SCROLLING
FOR MENUS**



PIZZA

Wheat & Cauliflower crust currently not available for online ordering

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** 3.75

Veggie Pizzas

CHEESE 8.45 / 14.95 / 17.95

Mozzarella, provolone, marinara.

MARGHERITA 10.25 / 17.95 / 21.95

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

WHITE PIZZA 10.45 / 18.95 / 23.95

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

THE POPEYE 11.25 / 20.95 / 26.95

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

WILD MUSHROOM 11.75 / 21.95 / 26.95

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

THE BACKPACKER 12.25 / 22.95 / 27.95

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

VEGGIE DELIGHT 13.25 / 24.95 / 29.95

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

LA CABRITA 11.75 / 21.95 / 26.95

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

THE FORAGER 13.25 / 24.95 / 29.95

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

Meat Pizzas

PEPPERONI 9.25 / 15.95 / 18.95

Pepperoni, mozzarella, provolone, marinara.

Spice it up with pepperoncini 1.00 / 2.00 / 3.00

CALL OF THE WILD 13.25 / 24.95 / 29.95

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

FIRE HOUSE 11.75 / 21.95 / 26.95

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

THE CLASSIC 10.45 / 18.95 / 23.95

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

CARNIVORE 13.25 / 24.95 / 29.95

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

ELF ON THE SHELF 12.25 / 22.95 / 27.95

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

MAC N CHEESE 11.95 / 21.95 / 27.95

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

THE NAPOLEON 12.25 / 22.95 / 27.95

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

GREEK GYRO 12.25 / 22.95 / 27.95

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

ALL-AMERICAN 11.75 / 21.95 / 26.95

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

AVALANCHE 12.25 / 22.95 / 27.95

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

SANTA'S LITTLE HELPER 13.25 / 24.95 / 29.95

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

ALOHA ESCAPE 9.75 / 16.95 / 20.95

Canadian bacon, pineapple, mozzarella, provolone, marinara.

LU-WOW 10.50 / 18.95 / 23.95

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

BREWHOUSE FAVORITE 11.75 / 21.95 / 26.95

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

CHIPOTLE STEAK 🌶️ 13.25 / 24.95 / 29.95

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

Chicken Pizzas

SPICY CHICKEN PICANTE 🌶️ 10.45 / 18.95 / 23.95

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

SOLSTICE 12.25 / 22.95 / 27.95

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

CHICKEN RANCH 11.25 / 20.95 / 26.95

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

SPICY THAI CHICKEN 🌶️🌿 11.25 / 20.95 / 26.95

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

AMAZING APRICOT 11.25 / 20.95 / 26.95

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

CHICKEN ROCKEFELLER 13.25 / 24.95 / 29.95

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

GARLIC LOVER'S 12.25 / 24.95 / 27.95

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

CHICKEN PARMESAN 12.25 / 22.95 / 27.95

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

JAKE'S MISTAKE 12.25 / 22.95 / 27.95

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

BUFFALO CHICKEN 12.25 / 22.95 / 27.95

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

BEVERAGES

HOUSE-MADE ROOT BEER & CREAM SODA

Sm 3.50 / Med 4.50 / Lg 5.50

FOUNTAIN SODA & ICED TEA

Sm 2.25 / Med 3.50 / Large 4.50

CANNED SODA

Coca Cola, Diet Coke, Mello Yello 1.00

Moose's Tooth Root Beer 2.50

APPETIZERS

CHIPS & SALSA 6.95

House-made chips and salsa.

FRESH GUACAMOLE 11.95

Avocado, red onion, cilantro, lime, and house-made tortilla chips.

SEVEN LAYER DIP 9.95

Refried black beans, cheese blend, black olives, green onions, crema de arbol, guacamole, and salsa fresca. Served with chips.

NACHOS Small 10.95 / Large 14.95

Cheese blend, black beans, black olives, green onions, fresh jalapeños, salsa fresca, sour cream, and guacamole. • **Cheese only** 7.95 / 9.95

Add Ground Beef 4.00 / **Chicken** 5.00 / **Steak** 6.00 / **Plant based Impossible taco 'meat'** 6.00

GARLIC TREATS 6.95

Garlic sour cream, cheese blend, and pickled jalapeños in a crispy flour tortilla.

CHICKEN QUESADILLA 10.95 / Cheese only 5.95

Red chile chicken, cheese blend, pickled jalapeños, and salsa fresca on a flour tortilla. Served with a side of crema de arbol.

OVEN-BAKED APPETIZERS

The same baking time as a pizza!

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.

SALADS

🌟 **PRO TIP:** Add 2 breadsticks to any salad for a dollar!

MAPLE AND BACON 8.95 / 12.95

Brussel sprouts, mixed greens, maple balsamic vinaigrette, bacon, Parmesan, and hazelnuts.

BASIL VINAIGRETTE 🌿 6.95 / 10.95

Mixed greens, basil vinaigrette, pine nuts, roma tomatoes, cucumbers, and Parmesan.

CAESAR 5.95 / 8.95

Romaine, caesar dressing, croutons, and Parmesan.

BLUE CHEESE 6.95 / 10.95

Romaine, blue cheese dressing, candied pecans, grapes, and blue cheese crumbles.

MOOSE RANCH 5.75 / 9.25

Romaine, ranch dressing, cucumbers, red peppers, croutons, and Cheddar.

MANDARIN CHICKEN 8.45 / 13.45

Romaine, Asian dressing, red cabbage, carrots, mandarin oranges, sliced chicken, rice noodles, and black sesame seeds. • **Without chicken** 6.95 / 10.95

TOSTADA 12.95

Tortilla chips topped with black beans, tomato-cumin rice, cheese blend, shredded romaine, salsa fresca, guacamole, and sour cream. **Add red chili chicken** 5.00 / **Plant based Impossible taco 'meat'** 6.00

WRAPS

🌟 **All wraps are made with flour tortillas and served a la carte.**
Add a side of chips or salsa salad \$1 | Side of rice and beans \$2.95

CHICKEN THAI WRAP 🌿 12.95

Cucumber, red pepper, and noodle mix tossed in a Thai peanut sauce with cabbage, sliced chicken, and cashews. Served with a side of peanut sauce.

CHICKEN CAESAR WRAP 10.95

Sliced chicken, sundried tomatoes, romaine, croutons, and Parmesan tossed in a caesar dressing.

MUSHU WRAP 10.95

Tofu, coconut rice, portobello and crimini mushrooms, green onions, carrots, and bean sprouts sautéed in ginger-soy sauce with Thai peanut sauce and cashews.

BACON CHICKEN RANCH 12.95

Sliced chicken, bacon, pepper jack cheese, romaine, roma tomatoes, and ranch dressing.

OVEN-BAKED SANDWICHES

The same baking time as a pizza!
Served ala carte. Add a side of chips or for \$1.

GYRO FLATBREAD 10.95
Warm flatbread, gyro, romaine mix, red onions, and roma tomatoes. Served with a cucumber-dill sauce and side of pickles.

HOT TURKEY 11.95
Fresh sliced turkey, bacon, Cheddar cheese, red onions, roma tomatoes, and romaine mix. Served with white wine dijonaise and side of pickles.

MEAT LOVERS 11.95
Pepperoni, Canadian bacon, and Italian sausage with mozzarella, provolone, romaine mix, red onions, roma tomatoes, and marinara sauce. Served with a side of pickles.

TACOS

*Three tacos served ala carte.
Add a side of chips OR salsa salad \$1
Side of rice and beans \$2.95. Lettuce wraps may be substituted for tortillas.*

Meat Tacos
CARNITAS 10.95
Slow cooked pork carnitas, cilantro, onion relish, pickled ancho chiles on lightly fried corn tortillas.

STREET TACOS 11.95
Chile-citrus and Chugach Session marinated tri-tip steak, onion-serrano relish, and cilantro on soft corn tortillas. Served with a lime wedge.

CAJUN CHICKEN 10.95
Blackened chicken, cheese blend, romaine mix, salsa fresca, and cucumber-dill sauce on flour tortillas.

GRINGO 10.95
Seasoned ground beef, cheese blend, romaine mix, and salsa fresca in hard corn tortillas. Served with a side of sour cream.

Fish Tacos

SEARED AK SALMON ★ 14.95
Sweet chili seared AK salmon, blanca sauce, cabbage, and salsa fresca in hard corn tortillas.

BLACKENED AK COD 🌶️★ 13.95
Blackened AK cod, mango salsa, blanca sauce, black beans and cabbage on flour tortillas.

BAJA AK FISH TACOS ★ 13.95
Crispy breaded AK pollock, cabbage, salsa blanca, tomatillo verde salsa and salsa fresca on flour tortillas.

Veggie Tacos

BLACKENED TOFU 🌶️ 10.95
Blackened tofu, black beans, salsa fresca, guacamole, and romaine mix on lightly fried corn tortillas.

BURRITOS

All burritos are made with flour tortillas and served a la carte. Add a side of chips or salsa salad \$1 | Side of rice and beans \$2.95

Meat Burritos

STEAK CHIMICHURRI 12.95
Chile-citrus and Chugach Session marinated tri-tip steak, chimichurri sauce, guacamole, corn salsa, tomatillo-cilantro rice, cheese blend, and black beans.

STEAK CHIPOTLE 🌶️ 11.95
Steak, black beans, tomato-cumin rice, cheese blend, sour cream, and chipotle sauce.

BEEF BOMBER 10.95
Seasoned ground beef, refried black beans, tomato-cumin rice, cheese blend, tomatillo-verde salsa, Colorado sauce, crunchy corn strips, and cabbage.

CHICKEN COLORADO 9.95
Red chili chicken, tomato-cumin rice, cheese blend, Colorado sauce, and sour cream.

CHICKEN BOMBER 10.95
Red chile chicken, tomatillo-cilantro rice, black beans, cheese blend, tomato-jalapeño salsa, salsa fresca, guacamole, and sour cream.

Fish Burritos

BLACKENED AK SALMON 🌶️★ 15.95
Blackened AK salmon, guacamole, coconut rice, black beans, cabbage, mango salsa, and blanca sauce.

SWEET CHILI AK SALMON ★ 14.95
Sweet chili seared AK salmon, coconut rice, black beans, cabbage, blanca sauce, and green onions.


BLACKENED AK COD 🌶️★ 13.95
Blackened AK cod, coconut rice, black beans, cabbage, mango salsa, and blanca sauce.


Veggie Burritos

SPICY BEAR 🌶️ 10.95
Blackened tofu, black beans, tomato-cumin rice, cheese blend, spinach, mushroom-pepper-onion mix, salsa fresca, and cucumber-dill sauce.

BLACK BEAR 9.95
Refried black beans, tomato-cumin rice, cheese blend, guacamole, crema de arbol, romaine mix, and salsa fresca.

VEGGIE BOMBER 9.95
Tomato-cumin rice, black beans, cheese blend, cabbage, guacamole, sour cream, salsa fresca, tomatillo-verde salsa, and tomato-jalapeño salsa.

 A pepper denotes our spicier items!

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

Sugar Tooth DESSERTS

ANCHO CHILE BROWNIE 8

Mexican chocolate, pecans, topped with a scoop of Wild Scoops cinnamon ice cream and cajeta.

CHURRO TIRAMISU 7

Espresso soaked churros layered with horchata cream.

DULCE DE LECHE BANANA CREAM PIE 7

Graham cracker-pecan crust topped with layers of sliced bananas, dulce de leche, toasted pecans, and cinnamon cream.

GOOEY CHOCOLATE CHIP COOKIE 5.95

a la mode - Freshly oven-baked and served with a scoop of vanilla ice cream.

BROKEN TOOTH CARROT CAKE 5.95

Spiced cake made with Broken Tooth Brewing Hard Apple Ale, raisins, and walnuts. Topped with cream cheese frosting.

CHOCOLATE MOUSSE 5.95

Dark chocolate cookie crumbs, whipped cream.

ROOT BEER or CREAM SODA FLOAT 4.95

House-made root beer or cream soda with a float of vanilla ice cream.

Shakes

SUGAR TOOTH SHAKES

Chocolate or vanilla 5.95 | Strawberry or banana 6.95

MOCHA SHAKE 6.95

Coffee ice cream, chocolate sauce, milk.

COOKIES & CREAM SHAKE 5.95

Cookies and cream ice cream, milk.

ROOT BEER or CREAM SODA FREEZE 4.95

House-made root beer or cream soda blended with vanilla ice cream.

KIDS MENU

For children 12 or younger.

SLICE CHEESE 3.50 | **SLICE PEPPERONI** 3.75

BURRITO 4

Flour tortilla, refried black beans, cheese
Add side of chips +75¢

CHEESE QUESADILLA 2.95

Add refried black beans +75¢ | *Add guacamole* +1.50 |
Add chicken colorado +2

VEGGIE PLATE 4

SALAD 3.95

Romaine, carrot threads, cucumbers, and croutons with ranch or blue cheese dressing.

FRUIT PLATE 4

MILK OR SODA 1.50

ICE CREAM SUNDAE 2.95

A scoop of vanilla ice cream with chocolate sauce and whipped cream.

ALLERGY & FOOD INFO • Pesto and House Sauce contain nuts. Denali Sauce is a puree of spinach and ricotta. • 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.



STARTERS

AVOCADO CHIMICHURRI CROSTINI	6
FRESH GUACAMOLE house-made tortilla chips	12
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, de arbol sour cream, chipotle ranch	8 / 12
TRI SALSA PLATE tomatillo-verde, house, and corn salsas, house-made tortilla chips	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, side of shredded romaine and sour cream	9
NACHO PLATE beans, cheese, black olives, salsas, pickled jalapeños, sour cream, guacamole	10 / 15
+ blackened or grilled chicken breast 6 + ground beef 4 + braised pork verde 6	
+ plant-based Impossible taco 'meat' 6 + tri-tip 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

BURGERS

BEAR TOOTH GRILLED BURGER Harris Ranch ground beef	14
+ 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	
<i>'all beef burgers cooked medium unless specified otherwise</i>	
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
★ BLACKENED AK COD SANDWICH cabbage, lemon-tartar sauce, lettuce, onion, tomato	18
ANAHEIM TURKEY CLUB focaccia, bacon, avocado, tomato, onion, sprouts, mayo	14
VEGGIE SANDWICH focaccia, roasted red pepper cream cheese, avocado, onion, cucumber, marinated tomato, pepitas, sprouts	12

// comes with your choice of: **garlic cilantro fries, plain fries, house sautéed vegetables, 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

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

ENTREES

TACO SALAD romaine mix, beans, salsas, cheese, olives, sour cream, guacamole + grilled or blackened chicken breast 6 + ground beef 4 + braised pork verde 6 + seared or blackened cod 8 + plant-based Impossible taco 'meat' 6 + tri-tip steak 9	11
SOUTHWESTERN RICE BOWL blackened chicken, house-made tortilla chips	13
★ AK COD TACOS beer battered or blackened, blanca sauce, salsa fresca, guacamole	17
★ AK FISH & CHIPS beer-battered AK cod, garlic-cilantro fries, lemon tartar sauce	16
★ POTATO BURRITO red chile sour cream, beans, cheese	12
★ RANCHO BURRITO potatoes, beans, cheese, lettuce, olives, salsa, red chile sour cream	13
PORK VERDE BURRITO spinach, serrano verde, pepperjack, salsa verde, rice, beans, sour cream, salsa fresca	16
CALABACITA TACOS zucchini, corn, salsa, cheese, anaheims, sour cream, pumpkin seeds - <i>build your own style</i>	13
CHICKEN CHIPOTLE TACOS chipotle cream, mushroom, onion - <i>build your own style</i>	15
BRAISED PORK TACOS serrano verde - <i>build your own style</i>	14

DESSERTS

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

KIDS

BURRITOS flour tortilla, beans, cheese	4
SLICE OF PIZZA cheese 3.50 / pepperoni 3.75	
GRILLED CHEESE & FRIES sourdough, cheddar cheese	6 / 8
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

BRUNCH *dine-in & take-out* - mon-fri 11am-3pm | sat & sun 10am-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 / 11
FRENCH TOAST WITH BERRY COMPOTE Paris Bakery sourdough, mixed berry compote, maple syrup, whipped cream	11
COTIJA BREAKFAST TACOS scrambled eggs, avocado, cotija cheese, serrano verde, salsa fresca, fried potatoes	12
HUEVOS RANCHEROS refried black beans, avocado, cotija cheese, cilantro	7 / 11
BT BENNY poached eggs, anaheims, recado ham, chipotle hollandaise, fried potatoes	14
PATATAS BRAVAS CON HUEVO over easy egg, fried potatoes, ranchero sauce, avocado, fresh jalapeños, red chile sour cream	10
GRINGO BREAKFAST two eggs any style, fried potatoes, your choice of sourdough, english muffin, house-made biscuit croissant +2 <i>bacon 12 / recado ham 13 / reindeer sausage 15</i>	15
CHICKEN FRIED STEAK country sausage gravy, fried potatoes 2 eggs any style +3	16

// 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 two eggs over hard, recado ham, cheddar cheese	12
MEXICANA BURRITO chipotle-scrambled eggs, chorizo, potatoes, avocado-chimichurri, cheese, flour tortilla	12
VEGGIE BURRITO scrambled eggs, spinach, mushroom, avocado, cheese, potatoes, flour tortilla	12
CLASSIC BURRITO scrambled eggs, bacon, salsa fresca, cheese, potatoes, flour tortilla	12

kids

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

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

BROKEN TOOTH

◆ BREWING ◆

BEER

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

ROOT BEER & CREAM SODA 11.00 | **CLASSIC BEERS** 15.00
SPECIALTY BEERS 18.00*

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.

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.

* YELLOWEYE P.A.

~74 IBU | 6 SRM | 7.9% ABV

Clean and big with tropical hop notes from apricot to mango to passionfruit to peach.

NORTHERN LIGHTS AMBER

~17 IBU | 14 SRM | 5.4% ABV

Light copper color, slightly sweet maltiness.

PIPELINE STOUT

~30 IBU | 74 SRM | 6.3% ABV

Our darkest ale, roasted malt flavor, rich full texture.

\$6 GROWLERS

Growler glass included in price - limited quantities available

SPILL THE BEANS Coffee Stout

~28 IBU | 27 SRM | 6.4% ABV

BEAR TOOTH ALE

~35 IBU | 22 SRM | 6.6% ABV

POLAR PALE ALE

~19 IBU | 7 SRM | 5.6% ABV

TRIPLE LINDY Belgian Tripel

~25 IBU | 4 SRM | 7.1% ABV

KICKED UP KOLSCH German Ale

~28 IBU | 5 SRM | 6.1% ABV

6-PACKS

FAIRWEATHER IPA 9.95

CHUGACH SESSION 9.95

AREA 52 SESSION IPA 9.95

PRIBILOF POUNDER LAGER 9.95

YELLOWEYE P.A. 12.95

ROCK PAPER CITRAS APA 9.95

ROOT BEER 4-PACK 6.00

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

BEAR TOOTH

TAKE & MAKE MENU

BEAN & CHEESE BURRITOS 15.00/8-pack
Refried black beans and cheese in a flour tortilla.
Available weekly on Wednesdays!

BREAKFAST BURRITOS 22.00/6-pack
Bacon, eggs, potatoes, cheese, and salsa fresca in a flour tortilla.
Available weekly on Wednesdays!

TAKE -N- BAKE NACHO KITS 24.00
All the fixin's to make nachos at home! House-made tortilla chips, shredded cheese, whole black beans, black olives, fresh jalapeños, sour cream, and guacamole.
Add seasoned ground beef for \$4.

HOMESCHOOL PIZZA KIT *Small* 8.00 / *Medium* 12.00
Make a pizza at home! Comes with your choice of a small or medium dough ball, marinara or garlic oil, pizza cheese, and one topping of your choice.

HOUSE-MADE TORTILLA CHIPS 12.00/16oz bag

HOUSE-MADE SALSAS 6.00/12oz | 16.00/quart
Tomato-Jalapeño Salsa *Mild*
Serrano-Tomatillo Salsa *Medium*
Chile de Arbol Garlic Salsa *Hot*

HOUSE-MADE SALAD DRESSINGS 6.00/12oz
Ranch, Blue, Caesar, or Asian.

HOUSE-MADE DRINK MIXES
Skinny or House Margarita 9.00/quart
Prickly Pear 14.50/quart