

# FRESH

FROM THE KITCHEN

## BACON OF THE MONTH

### FRIED BACON RAVIOLI

ground bacon, mozzarella,  
bacon pesto ranch, marinara 16

## VEGETABLE PLATE

### SUNCHOKE FLATBREAD

herbed ricotta, roasted sunchoke, tuscan kale,  
marinated mushrooms, roasted garlic cream 14

## MAIN

### HALIBUT SPAGHETTINI

grilled ak halibut, blistered cherry tomato, spinach,  
beurre blanc, crispy capers, prosciutto chips,  
charred lemon 36

## SWEET

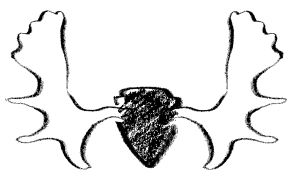
### STRAWBERRY SHORTCAKE

cardamom syrup sponge cake,  
macerated strawberries, whipped cream 12



(gf) gluten free (v) vegan

04.05.24



# FRESH

FROM THE BAR

## COCKTAIL CREATIONS

### ORANGE SUN RYES

old overholt rye, solerno blood orange liqueur,  
summit tea and spice blood orange tea,  
fresh lemon, agave 14

### CURRENT AFFAIRS

empress elderflower rose gin, licor 43, currant purée,  
lemon, simple syrup, sparkling soda 15

### CURRENTLY UNAVAILABLE

— zero proof —

currant purée, vanilla simple syrup,  
fresh lemon juice, sparkling soda 7

### SEASONAL JELLO SHOT

ask your server for today's flavor 5

## BUBBLES

### VIAMORA PROSECCO ROSE EXTRA DRY

10 | 40

## LOCAL TAPS

8 oz | pint

### ROTATING IPA

*locally brewed*

### ATLANTIC HAZE IPA

*turnagain brewing co.*

4 | 7

### OOSIK AMBER

*midnight sun brewing co.*

4 | 7

### LEYLAND LAGER

*cynosure brewing*

4 | 7

### HONEYMOON HEFE

*kenai river brewing co.*

4 | 7

### MAT MAID MILK STOUT

*bearpaw river brewing co.*

4 | 7

### ROTATING CIDER

5 | 8

### FLAVOR OF THE WEEK

ask your server