

JACK SPRAT

*add to any app, salad or entrée:
organic chicken breast, sautéed shrimp, petite side steak 12, seared tofu 7, AK salmon*

Appetizers

I Yam | fried yams | roasted poblano & arugula aioli 14 *v*/gf*

Sweet Cheeks | pan-seared halibut cheeks | red onion | carrots | bean sprouts
local bib lettuce | crispy rice noodles | yuzu ginger gremolata | sesame tamari sauce | cilantro 25
vegan option with local mushrooms v gf*

Nacho Libre | adventurous vegan nachos | nuchi sauce | corn tortilla chips
chilled mushroom & walnut taco 'meat' | white bean guacamole | pickled serrano peppers
scallions | radish pico de gallo 18 *v/gf*

I dip, You dip, We dip | artichoke pesto | whole milk ricotta | parmesan cheese
house-made herb & confit garlic focaccia 17

Mushroom Aguachile | local lions mane mushroom | cucumber | red onion
serrano peppers | cilantro | coriander lime marinade | corn tortilla chips 18 *v/gf*

Soup & Salads

Hot Lovin' | soup du jour | bowl 14 or mug 10 *v/gf* add focaccia bread 4 *v*

Elevated Herbivore | local mixed greens | heirloom cherry tomatoes | celery ribbons
Alaskan grown carrots | red onion | cucumber | Ak sprouts | pepitas, hemp & sunflower seeds
green goddess vinaigrette 24 *v/gf* add chicken 12, add salmon *mp*

Kale Yeah | chopped organic kale caesar | anchovy vinaigrette | grated parmesan cheese
fresh lemon | toasted garlic bread crumbs 21 *gf** add chicken 12, shrimp or steak 12

Stoned Panzanella | stone fruits | burrata | charred focaccia croutons | fresh watercress & arugula
smoked pistachio | crispy buckwheat | white balsamic onions 25 *gf** add shrimp 12

Main Course

Captain's Catch | cold smoked & grilled Alaskan salmon | wild rice | radish | lima bean dill vinaigrette | lemon saffron toun | watercress | market price *gf*

Chow Fun | rice stick noodle stir fry | broccoli | bok choy | carrot | green onion bean sprouts | peppers | AK thai basil | cilantro | lime | sesame seeds mild spiced ginger tamari sauce 25 *v/gf* with shrimp or steak 37 with tofu 32

Alaska Man | two wagyu beef patties | smoked havarti cheese | bacon jam garlic aioli | local greens | brioche bun | french fries 26
*yams, soup or kale caesar salad in place of french fries 6, add bacon 4 *v*/gf***

Ali Baba | house made wild rice & lentil vegan burger | poblano & arugula cashew aioli cabbage slaw | local sprouts | vegan turmeric bun | cucumber-tomato-red onion side salad 25
*sub french fries or soup 4, add cheddar cheese 2 *v/gf***

BiBimBop | hot stone pot with jasmine rice | shaved pork | green onion | carrots | zucchini house wakame salad | kimchi | bean sprouts | sesame seeds | nori | fried organic egg 25
*vegetarian option with roasted local mushrooms *v*/gf**

Mama Mia! | hand crafted Italian semolina linguini | rapini | house made Italian sausage pecorino romano | Calabrian chilis 36
option to sub vegetarian sausage

The Capo | pan seared 8oz filet of beef | snap peas | heirloom carrots | asparagus confit fingerling potatoes | smoked celeriac root purée | red wine reduction 55 *gf*

Desserts

King Dong Cake

chocolate olive oil cake | vanilla mascarpone filling | dark chocolate ganache | sea salt 15
Pair with Graham's 20 year tawny 15

Double Black Diamond

chocolate cake crumbles | vanilla ice cream | candied pecans | chocolate & caramel sauce whipped cream | powdered sugar 15 *Pair with double espresso 4*

Naked Turtle "Cheesecake"

raw cacao & coconut cashew filling | pecan date crust | organic yacon syrup | chocolate nibs 14 *v/gf*
Pair with Blandy's 10 year malmsey 15

~a gratuity of 20% may be added to parties of 6 or more ~ please no split checks on parties of 8 or more ~ 3% credit card surcharge

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

Summer 2025