

BEER

ON TAP

Stella Artois Lager | 6.5

Belgium

Kassik's Orion's Quest Red Ale | 6.5

Kenai, Alaska

Kona Longboard Lager | 6.5

Kona, Hawaii

Double Shovel Cider | 7

Anchorage, Alaska

Alaskan Seasonal | 6.5

Juneau, Alaska

Denali Twister Creek IPA | 7

Talkeetna, Alaska

Midnight Sun Oosik Amber Ale | 6.5

Anchorage, Alaska

King Street Hefeweizen | 6.5

Anchorage, Alaska

BOTTLES

Alaskan Amber Ale | 6

Juneau, Alaska

Beavertail Blonde Ale | 6

Kenai, Alaska

Budweiser / Bud Light | 5.5

St. Louis, Missouri

Black Butte Porter | 6

Bend, Oregon

Coors Light | 5.5

Golden, Colorado

Corona | 6

Mexico

Crabbie's Spiced Orange Ginger Beer | 6

Edinburgh, Scotland

Duvel Belgian Golden Ale | 8

Belgium

Greens Gluten Free Lager | 9 500ml

Belgium

Heineken | 6

Holland

Honeymoon Hefe | 6

Kenai, Alaska

Kirin | 6 12oz / 9 22oz

Japan

King Street Pilsner | 6

Anchorage, Alaska

Lindemans Lambic Framboise or Peché | 9

Belgium

Mat Maid Milk Stout | 9 22oz

Wasilla, Alaska

Sierra Nevada Pale Ale | 6

Chico, California

Samuel Smith's Nut Brown Ale | 9 22oz

Tukwila, Washington

Ace Pineapple Cider | 6

Sebastopol, California

Rotating Bottle Selection | (ask server for details)

CLASSIC MARTINIS

Classic Martini | 12

Aviation Gin, Vya Dry Vermouth, Orange

Angostura Bitters, served "Ice Cold" with a lemon twist

House Martini | 12

Ketel One Vodka, Vya Dry Vermouth, served "Ice Cold" with a blue cheese olive

Vesper | 12

Bombay Dry Gin, Ketel One Vodka, Lillet Blanc, "Shaken, not stirred" with a lemon twist

CLASSIC COCKTAILS

Original Manhattan | 13

Makers Mark Bourbon, Vya Sweet Vermouth, house-made orange bitters, stirred up or on the rocks, original or perfect

*Or try our **Black Manhattan** featuring Makers & Averna Amaro*

House Sidecar | 13

Courvoisier VSOP, Lillet Blanc, Cointreau, fresh-squeezed lemon and orange juices, finished with a sugar rim & an orange twist

House Margarita | 12

Dobel Tequila, Cointreau, fresh squeezed lime & orange, served on the rocks, with or without salt

Strawberry Basil Cosmo | 11

Glacier Melt Vodka, Cointreau, fresh lemon juice, cranberry juice, basil & strawberry simple

Old Fashioned | 12

Rittenhouse Rye Whiskey, demerara syrup, Orange and Classic Angostura, served over a large cube

Ginger Infused Mojito | 10

Ginger infused Bacardi Rum, fresh mint, fresh lime juice, mint simple syrup & finished with club soda

Vieux Carré | 13

Bulleit Rye, Courvoisier VSOP, Vya Sweet Vermouth, Benedictine, Peychauds & Angostura Bitters

HOUSE ORIGINAL COCKTAILS

Ginger Rum | 11

Ginger infused Bacardi Rum, Stirrings Ginger Liqueur, Lillet Blanc, ginger, fresh lemon & orange juice

Chupacabra | 11

Sauza Hornitos Tequila, fresh lemon, fresh grapefruit juice, agave nectar & muddled jalapeños

Basil Smash | 13

Elijah Craig 12yr Bourbon, Domaine De Canton, fresh lemon juice, honey, ginger & muddled basil

Jitterbug Perfume | 12

Beet Infused Bombay Dry Gin, Pimm's no. 1, Vya sweet vermouth, fresh lemon, honey, Peychauds bitters & cardamom elixir

The Way of the Dragon | 11

Dragon Fruit Tea infused Svedka Vodka, Solerno Blood Orange Liqueur, fresh lemon, honey & habanero elixir

Tequila Renovación | 11

Sauza Hornitos Plata, St. Elizabeth Allspice Dram, Crème de Cassis, fresh lemon & simple syrup

Jungle Bird *alá 'The Aviary' -1979* | 12

Koloa Dark Rum, Campari, pineapple, fresh lime & simple syrup

Perfect Peach | 11

Ciroc Peach, St. Germain, fresh lemon juice & simple syrup

What's up, Doc? | 12

Aurora Gin, Fernet Branca, house carrot shrub, fresh lemon & ginger

Dealer's Choice | 12

Feeling adventurous? Ask your bartender or server for the cocktail of the day!

SCOTCH WHISKY

BLEND

Chivas Regal 12 year | 8.5

Dewars White Label | 8

Dewars 12 year | 10

Johnny Walker Black | 9

Johnny Walker Red | 8

Johnny Walker Blue | 55

SPEYSIDE

Aberlour 16 year | 12

Balvenie 12 year "Doublewood" | 12.5

Balvenie 21 year "Portwood" | 20.5

Glenfiddich 12 year | 10

Glenfiddich 15 year | 12

Glenfiddich 18 year | 19

The Glenlivet 12 year | 12

The Macallan 12 year | 12

The Macallan Fine Oak 15 year | 20

The Macallan 25 year | 130

HIGHLAND

Aberfeldy 12 year | 10

Highland Park 12 year | 11

Highland Park 18 year | 18

Oban 14 year | 12

ISLE OF SKYE

Talisker 10 year | 13

ISLAY

Ardbeg 10 year | 13.5

Laphroaig 10 year | 12

Lagavulin 16 year | 14

IRISH WHISKEY

Bushmills 10 year | 10

Jameson Black | 8.5

Jameson Cooper's Croze | 12

Redbreast 12 year | 12

Redbreast 15 year | 14

Tullamore Dew | 9

*Consuming raw eggs may increase your risk of foodborne illness.

WHISKEY

BOURBON

- Basil Hayden** | 9.5
- Bib & Tucker** | 11
- Blanton's** | 12
- Booker Noe** | 12
- Buffalo Trace** | 9
- Bulleit** | 8.5
- Bulleit 10 year** | 10
- Elijah Craig** | 9.5
- Four Roses Single Barrel** | 10
- Four Roses Small Batch** | 9
- Four Roses 50th Barrel Strength** | 40
- High West American Prairie** | 8
- Knob Creek** | 10
- Knob Creek Single Barrel** | 11.5
- Makers Mark** | 9
- Makers Mark 46** | 10
- Old Forester 1920** | 12
- Woodford Reserve** | 9.5

RYE

- Bulleit Rye** | 8.5
- Knob Creek Rye** | 10
- Masterson's Rye 10 year** | 12
- Hudson Distillery Manhattan Rye** | 12
- Rittenhouse Rye** | 8.5
- Roughrider Rye** | 8.5
- Whistle Pig 12 year Rye** | 24

TENNESSEE

- Gentleman Jack** | 9
- Jack Daniels Single Barrel** | 10.5

JAPAN

- Nikka Pure Malt** | 14
- Nikka Coffey Grain** | 13
- Nikka Miyagikyo Single Malt** | 15
- Yamazaki 18 year** | 50
- Hakushu 18 year** | 45

CANADA

- Crown Royal Reserve** | 15
- Legacy** | 8
- Pendleton Midnight** | 9

SAKE

BY THE CARAFE

- Ozeki** | 6 small / 11 large
- Hakutsuru Plum Wine** | 7 small / 12 large
- Hana Flavored Sake** | 7 small / 12 large
Fuji Apple, Lychee
- Tozai "Well of Wisdom"** | 10 small / 15 large
Ginjo
- Shiokawa "Cowboy Yamahai"** | 13 small / 18 large
Yamahai Junmai Ginjo Genshu
- Konteki "Pearls of Simplicity"** | 15 small / 20 large
Junmai Daiginjo

BY THE BOTTLE

- Ozeki Sparkling Sake** | 17 250ml
- Hakutsuru Draft Sake** | 11 300ml
- Hakutsuru Sayuri Nigori** | 18 300ml / 40 720ml
- Shimizu-No-Mai** | 25 300ml
"Pure Dawn" Junmai Ginjo
- Shimizu-No-Mai** | 28 300ml
"Pure Dusk" Junmai Daiginjo
- Hakutsuru Sho-Une** | 25 300ml / 58 720ml
Junmai Dai Ginjo

CHAMPAGNE COCKTAILS

- French 75** | 10.5
Flama D'or Brut, Bombay Gin, lemon juice
- Elderflower** | 9.5
Flama D'or Brut, St. Germain, vanilla elixir
- Ginger** | 9.5
Flama D'or Brut, Ginger Stirrings, ginger elixir
- Kir Royale** | 9.5
Flama D'or Brut, Crème de Cassis
- Blood Orange** | 9.5
Flama D'or Brut, Solerno blood orange liqueur, house-made orange bitters
- Pomegranate** | 9.5
Flama D'or Brut, Pama pomegranate liqueur, house-made orange bitters

VODKA

Absolut, Sweden | 8
Absolut Citron, Sweden | 8
Belvedere, Poland | 9.5
Charbay, California | 8
Charbay Green Tea, California | 8
Chopin, Poland | 9.5
Ciroc, France | 9.5
Ciroc Apple | 9.5
Ciroc Peach, France | 9.5
Crystal Head, Canada | 9.5
Dry Fly, Washington | 9
Effen, Holland | 9
Glacier Melt, Anchorage, Alaska | 8
Grey Goose, France | 9.5
Grey Goose L'Orange, France | 9.5
Grey Goose La Poire, France | 9.5
Grey Goose Le Citron, France | 9.5
Grey Goose Cherry Noir, France | 9.5
Hangar One, California | 9
Hangar One Lime, California | 9
Icy Strait, Haines, AK | 8
Ketel One, Holland | 9
Ketel One Citroen, Holland | 9
Reyka, Iceland | 8.5
Russian Standard, Russia | 8.5
Russian Standard Platinum, Russia | 10
Skyy, California | 7
Stolichnaya, Russia | 8
Stolichnaya Blueberi, Russia | 8
Stolichnaya Razberi, Russia | 8
Stolichnaya Vanil, Russia | 8
Stolichnaya Elit, Russia | 16
Square One, Idaho | 8
Square One Cucumber, Idaho | 8
Svedka, Sweden | 7
Three Olives Berry, London | 8.5
Tito's, Texas | 8.5
Volstead, Portland | 8

GIN

50 Fathoms, Haines, Alaska | 8
Aurora, Anchorage, Alaska | 8.5
Aviation, Portland | 8.5
Bombay Sapphire, London | 9
Botanist, Islay | 9
Hayman's Old Tom, London | 8.5
Hendricks, Scotland | 8.5
Juneauper, Juneau, Alaska | 8.5
Monkey 47, Schwarzwald | 11
Nolet, Holland | 9
Opihr, London | 8.5
Oxley, London | 10
Tanqueray Ten, London | 10
Uncle Val's, Sonoma | 9

RUM

Appleton Estate Reserve, Jamaica | 8
Diplomatico, Venezuela | 9
Kirk & Sweeney 12 year, Dominican Republic | 10
Koloa Rums, Hawaii | 8.5
Kraken Black Spiced, Caribbean | 9
Scarlet Ibis, Trinidad | 8.5
Pyrat XO, Guyana | 10

TEQUILA

BLANCO

Herradura Silver | 9.5
Patron Silver | 8.5
Sauza Hornitos Plata | 8.5

REPOSADO

Casamigos | 9.5
Dobel | 10.5
Peligroso | 9.5

AÑEJO

Corzo | 12
Don Julio 1942 | 22
Hornitos Black Barrel | 9.5
Patron Extra Añejo | 18

Mezcal

Casamigos Joven | 11
Mezcal Vago Eloté | 12

WINE BY THE GLASS

Riesling, Leitz | 9 gl / 36 btl

2016 Rheingau "Dragonstone"

Chenin Blanc/Viognier, Pine Ridge | 8 gl / 32 btl

2017 California

Sauvignon Blanc, Loveblock | 12 gl / 48 btl

2017 Marlborough

Pinot Gris, King Estate | 10 gl / 40 btl

2016 Oregon

Chardonnay, Duckhorn | 13 gl / 52 btl

2016 Napa Valley

Chardonnay, Sonoma Cutrer | 13 gl / 52 btl

2016 Sonoma

Sparkling Rosé, Chandon | 12 gl

NV California

White Zinfandel, Montevina | 6 gl / 24 btl

2015 Amador County

Pinot Noir, Decoy by Duckhorn | 10 gl / 40 btl

2016 Sonoma Coast

Pinot Noir, Dutton Goldfield | 14 gl / 56 btl

2016 Dutton Ranch Russian River Valley

Malbec, Bodega Calle | 11 gl / 44 btl

2015 Mendoza "Alberti 154"

Malbec/Syrah, Tilia | 8 gl / 32 btl

2016 Mendoza

Zinfandel, Alexander Valley Vineyards | 10 gl / 40 btl

2014 Alexander Valley "Sin Zin"

Merlot, Emmolo | 13 gl / 52 btl

2016 Napa Valley

Cabernet Sauvignon, Louis Martini | 9 gl / 36 btl

2014 California

Cabernet Sauvignon, Charles Krug | 15 gl / 60 btl

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BAR MENU

Kalua pork sliders on Hawaiian sweet roll | 8
smoky Hawaiian-style pork on a toasted roll,
finished with house-made coleslaw

Mu shu tacos | 8

hoisin-seasoned ground chicken, Chinese
coleslaw in warm tortillas with a sriracha lime
sour cream

Fennel coriander rubbed chicken wings | 14
tossed in a sweet chili glaze, toasted sesame
seeds & served with basil blue cheese sauce

Duck confit tacos | 11

chipotle coriander duck with pickled red
cabbage & jicama slaw in fried flour tortillas

Pommes frites | 8

fresh fried potatoes tossed in house
seasoning

Spicy edamame | 7

steamed soy bean pods, Thai chili-ginger
sauce and Hawaiian sea salt

Mini mac and cheese | 7

with sautéed bacon and roasted jalapeño,
garnished with cherry tomato

Spicy chicken soba noodles | 8

sautéed chicken with julienne vegetables,
tossed in a spicy teriyaki sauce

Mongolian beef nachos | 13

hoisin-bbq short rib, blue corn tortilla chips,
roasted corn and black bean salsa served
with sriracha queso, and fresh cilantro

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DESSERT WINES

Nivole | 7
Moscato d'Asti

Urulat | 8
Jurançon Petite Manseng 2013

Quady Essencia | 7
Orange Muscat

Quady Elysium | 7
Black Muscat

Yalumba | 9
Museum Reserve Muscat

Cossart Gordon | 6
Rainwater Madeira

Blandy's Alvada | 7
5 Year Madeira

Dandelion Vineyards | 8
Pedro Ximénez XXXO

Niepoort | 7
LBV Port 2009

Taylor Fladgate | 9
10 Year Tawny

Warre's | 14
Otima 20 Year Tawny

BRANDY/COGNAC

Clear Creek pear Brandy | 12

Courvoisier VSOP | 11

Remy Martin VSOP | 12

Remy Martin XO | 28

Germain-Robin XO | 18

Tesseron Lot 90 XO | 14

Hennessy Paradis | 50

LIQUEURS

Amaretto Disaronno | 8.5

Amaro Montenegro | 8.5

Amaro Averna | 8.5

Aperol | 8.5

Baileys | 8

B & B | 9.5

Campari | 8.5

Domaine de Canton | 9

Chambord | 8.5

Chartreuse Green or Yellow | 14

Cointreau | 9

Drambuie | 8.5

Fernet Branca | 8.5

Frangelico | 8

Godiva Chocolate | 8.5

Grand Marnier | 9.5

Green Siren Absinthe | 13

Kahlua | 8

King's Ginger | 8

Pama | 8

Pernod | 8

Pimm's no. 1 | 8

Rumpleminze | 8.5

Sambuca | 9

Solerno Blood Orange | 9

St. Germain Elderflower | 8.5

Tia Maria | 8

Tuaca | 8

AFTER DINNER DRINKS

Alaskan Storm Cloud | 11

360 Double Chocolate Vodka, Frangelico, Baileys, fresh cream, served up with a float of Rumpleminze

The Arranged Marriage | 14

Ardbeg 10 yr Scotch, Vya Sweet Vermouth and Angostura bitters, chilled and layered over Amaro Montenegro, fresh lemon & ginger

The Sicilian Flip* | 12

Cynar, Lairds 86 Applejack, demerara syrup, egg, finished with dusted cinnamon & star anise

Insomniac | 13

Stolichnaya Vanil, Amaretto Disaronno, Kahlua, Buttershots, Espresso, fresh cream, shaken ice cold & up all night

Monkey Business* | 12

Banana infused Jameson, Domaine de Canton, honey, egg whites and finished with cinnamon

The Best Amaretto Sour* | 12

Amaretto Disaronno, Booker Noe, fresh-squeezed lemon juice, honey & egg white

Peppermint Patty | 11

Rumpleminze, Godiva chocolate liqueur, Ghirardelli chocolate, hot water & fresh cream

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ESPRESSO & COFFEE

Doppio | 4

Latté | 5

Cappuccino | 5

Mocha | 5.5

Jean Pierre's Tea | 6

Earl Grey tea, steamed milk, vanilla & honey

Americano | 4.5

Macchiato | 4.5

Fresh Brewed SteamDot Coffee | 3



LOOSE LEAF TEAS

GINGER BLENDS

Asian Orange | 5

Chinese black tea, fruits, aromatic ginger

Herbal Zing (Decaf) | 5

South African rooibos, chamomile, ginger

Ginger Zen | 5

Japanese green tea, rooibos, organic ginger

BLACK TEAS

Earl Grey | 5

English Breakfast | 5

Caramel Black | 5

OOLONGS

Bossa Nova | 5

GREEN TEAS

Moroccan Mint | 5

Genmaicha | 5

WHITE TEAS

White Coconut Crème | 5

NON-CAFFEINATED TEAS

Chocolate Monkey | 5

Chamomile | 5