



Small Bites

MAT-SU WINGS*

Juicy wings tossed in your choice of Buffalo, Sweet Thai Chili, or Lemon Pepper dry rub. Served with celery, carrots and your choice of ranch or bleu cheese dressing. \$14

PRETZEL STICKS & BEER CHEESE

Warm, soft pretzel sticks served with a rich amber ale-infused beer cheese for dipping. \$12

ROASTED GARLIC HUMMUS PLATTER

Creamy house-made hummus with roasted garlic, served with warm pita bread, cucumber, celery, and carrots. \$12

HOUSEMADE TORTILLA CHIPS

Crispy house-fried chips served with our fresh, zesty salsa. \$7 Add Queso \$3

Soup & Salad

CAESAR SALAD

Crisp romaine lettuce topped with parmesan cheese and garlic croutons. Tossed in Caesar dressing. \$12

Add Chicken* \$7, Add Salmon* \$12

SMOKED SALMON CHOWDER

Alder-smoked Alaska salmon, with tender potatoes and vegetables in a rich and creamy chowder. \$12

MIXED GREEN SALAD

Fresh mixed greens with tomatoes, cucumbers, red onions, and croutons. Served with your choice of dressing. \$11

Add Chicken* \$7, Add Salmon* \$12

BROCCOLI CHEDDAR SOUP

A rich, velvety cheddar cheese soup loaded with tender broccoli florets. \$10

Burgers & Entrees

ALASKA BURGER*

Angus beef patty topped with cheddar cheese, crisp lettuce, tomato, red onion, and our house-made garlic aioli on a toasted brioche bun.

Served with seasoned fries. \$19

Add Smoked Bacon \$3



MUSHROOM SWISS BURGER*

Angus beef patty layered with sauteed mushrooms and melted Swiss cheese, finished with lettuce, tomato, red onion on a toasted brioche bun.

Served with seasoned fries. \$20

Add Smoked Bacon \$3



RODEO BURGER*

Angus beef patty, smoked bacon, cheddar cheese, and a crispy whiskey-battered onion ring. Stacked with lettuce, tomato, and red onion on a toasted brioche bun.

Served with seasoned fries. \$21



SPICY DILL PICKLE SANDWICH*

Crispy fried chicken breast coated in a bold, dill pickle crust topped with a spicy mayo.

Served with seasoned fries. \$18

CRISPY FISH'N CHIPS*

Panko-breaded Alaska cod fried to a golden crisp, served with seasoned fries and house-made tartar sauce. Two Pieces \$19 | Three Pieces \$22

SALMON MELT PANINI*

Flaked Alaska Sockeye salmon salad with sliced tomato and cheddar cheese, pressed on a toasted ciabatta roll. Served with seasoned fries. \$22

PORTOBELLO & ARTICHOKE PANINI

Balsamic-marinated portobello mushrooms, artichoke tapenade, and fresh arugula on a toasted ciabatta roll. Served with seasoned fries. \$18

PANINI COMBO

Your choice of half a panini served with a cup of soup or a small salad. \$18



Can accommodate a vegetarian diet.



Can accommodate gluten intolerance.

*Consuming raw or undercooked meat, poultry, shellfish, and eggs may increase your risk of food borne illness.

