

SOUP & SALAD

SOUP DU JOUR

Seasonally inspired daily creation
Cup 6, Bowl 8

BRUNSWICK STEW

Hearty blend of chicken, pork, beef, beans and corn in a smokey tomato base Cup 7, Bowl 9

HOUSE GREENS

Spring mix, cucumber, carrot, tomato, cornbread croutons, honey balsamic vinaigrette 8

COBB SALAD

House smoked turkey breast, bacon, tomato, egg, green onion and blue cheese over romaine lettuce with avocado ranch dressing 16

SOLSTICE CAESAR

Romaine, parmesan, cornbread croutons, anchovy, lemon wedge, traditional dressing 10

***Add to any salad: AK smoked salmon 9 or smoked pulled chicken 9

ENTREES

PULLED PORTOBELLO SANDWICH

Smoked mushrooms, coleslaw, ice box pickles, tobacco onions, toasted brioche bun, and waffle fries 14

BEEF BRISKET SANDWICH

Tobacco onions, toasted brioche bun, waffle fries 16

CRAB CAKE BLT

House-made snow crab cake, brioche bun, smoked bacon, tomato, spring mix, chipotle tartar sauce, waffle fries 18

PULLED PORK SANDWICH

Coleslaw, ice box pickles, tobacco onions, toasted brioche bun, waffle fries 14

ALASKAN AMBER FISH 'N CHIPS

Beer battered Alaskan Cod, coleslaw, waffle fries, tartar sauce 20

SIDES

4 DOLLAR SIDES

BAKED POTATO

Served with butter and sour cream.
***Add scallion, bacon, and aged cheddar for 3

POTATO SALAD

COLE SLAW

THREE BEAN SALAD

BROCCOLINI

SUMMER CORN

BAKED BEANS

WAFFLE FRIES

STARTERS

PIG SKINS

Potato skins, pulled pork, aged sharp cheddar scallion, chipotle lime crema, sweet barbeque sauce 15 **Make it Vegetarian 11

SKILLET CORNBREAD

Savory green chili cornbread in a cast iron skillet with honey butter 6

CRAB CAKES

Homemade snow crab cakes, chipotle tartar, spring mix, sweet summer corn relish 15

PROSPECTOR'S NACHOS

Tortilla chips, black beans, aged sharp cheddar, jalapeno, tomato, scallion, cilantro salsa, chipotle lime crema, sweet bbq sauce 12

***Add Smoked AK free range chicken 9 or pulled pork 5

DRY RUBBED SMOKED WINGS

one pound, celery & carrot sticks
bleu cheese, smoked, sweetbirch BBQ, or hot 17

MUSHERS MAC & CHEESE

elbow pasta, aged sharp cheddar blend, tobacco onions, parsley 11

**Add smoked chicken 9 or pulled pork 5

AK CRAB AND SALMON DIP

Ak Snow crab and house smoked AK sockeye salmon dip, warm crostini 16

SWEET POTATO & BLACK BEAN

QUESADILLA

Crispy tortilla, sharp cheddar cheese, salsa, guacamole, sour cream barbecue sauce, chipotle lime crema 16

BARBECUE

We believe barbecue is at its best when all of its powerful flavors combine and harmonize. The natural flavors of the meat, the savory flavor of hardwood smoke, the spiciness of the rub, the sweetness or pungency of the sauce. When these elements are in balance, you have found BBQ heaven. Smoked fresh everyday while it lasts: Get here early to get yours!!

ALL OF THE FOLLOWING BBQ ITEMS SERVED WITH YOUR CHOICE OF TWO SIDES

BEEF BRISKET 24

PULLED PORK 20

1/2 SMOKED CHICKEN 30

SMOKED HALF ALASKA RAISED, FREE RANGE, ANTIBIOTIC FREE, NO CORN, SOY, OR GMO

MUSHROOM SWISS

1/3 lb beef patty, sauteed garlic mushroom blend, swiss cheese, lettuce, tomato, onion, dill pickles, toasted brioche bun and waffle fries 16

MOUNTAINEER BURGER

1/3 lb beef patty, pulled pork, birch BBQ sauce, cheddar cheese, tobacco onions, lettuce, tomato, onion, dill pickles, toasted brioche bun and waffle fries 18

CHEECHACKO CHEESEBURGER

1/3 lb beef patty, choice of cheese, lettuce, tomato, onion, pickles, brioche bun, waffle fries 15

PIMENTO CHEESE BACON BURGER

1/3 lb beef patty, pimento cheese, bacon jam lettuce, tomato, onion, dill pickles, toasted brioche bun, waffle fries 16

TUNDRA BURGER

1/4 lb Beyond Meats All vegetarian patty, brioche bun, swiss, garlic mushrooms, lettuce, tomato, onion, pickles, waffle fries 16.5

DESSERTS

HUMMINGBIRD CAKE

pineapple-banana-pecan spice cake, cream cheese frosting, banana chips 8

SWEET POTATO PIE

Bourbon spiked, chantilly cream 8

SKILLET COOKIE

jumbo chocolate chip cookie, chocolate & caramel sauce, vanilla ice cream 8

DENALI ICE CREAM

moose tracks or vanilla 6

