

happy hour

Every Day Appetizer Special 3-6PM and 9PM-Close
Drink Specials All Day
(excluding holidays)



food specials

- Sweet Potato Fries 4.95 gf
- New England Clam Chowder 5.95
- Housemade Potato Chips w/Bacon & Blue Cheese 5.95 gf
- Cajun Chicken Fettuccine 6.95
- Bacon Wrapped Meatloaf Sliders 7.95
- Char-Grilled Cheeseburger* 7.95
- Beer Battered Pacific Cod & Chips 7.95
- French Dip Sliders* 8.95
- Grilled Teriyaki Tenderloins* 8.95
- Steamed Fresh Clams 8.95
- Buffalo Chicken Wings 9.95 gf
- Warm Brie w/Macadamia Nut Crust 9.95 veg
- Country Fried Calamari 9.95
- Oven Roasted Crab & Artichoke Dip 10.95
- Fresh Oysters on the Half Shell* 12.95 gf
- Oven Roasted Oysters Rockefeller* 13.95
- Classic Sampler* 23.95

something sweet

- Vanilla Burnt Cream 3.95
- Caramelized sugar crust gf

gf Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.

veg vegetarian. May contain eggs and/or dairy. Please ask your server for details.

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

drink specials



\$2.95 Rotating Drafts Brewed in Alaska

\$4.95

Happy Hour Cabernet Sauvignon

Happy Hour Chardonnay

\$5.95

Green Apple Drop

Vodka, apple pucker, triple sec, fresh lime sour

Cranberry Mojito

Rum, mint, fresh lime sour, soda

Basil Gimlet

Gin, fresh lime sour, simple syrup

Kentucky Sour

Bourbon, fresh sweet & sour, pineapple juice, bitters

Pomegranate Margarita

Tequila, housemade margarita mix, fresh lime sour

Well Drinks

-- martinis

Lavender Cosmo | Absolut Mandrin vodka, Giffard Crème de Violette, Cointreau, fresh lime sour, lavender sugar 11

Jasmine | Botanist gin, Campari, Gran Gala, lemon bitters, lemon peel 10

Supernova | Ketel One vodka, strawberry puree, sparkling wine float 12

Martinez | Bombay Sapphire gin, Antica Formula vermouth, Luxardo Maraschino liqueur, lemon bitters 11

3 Berry Cosmo | Absolut Berri Açai vodka, Chambord, fresh lime sour, cranberry 10

Lemon Drop | Absolut Citron vodka, Caravella Limoncello, fresh lemon sour 11

Simon & Seafort's Martini | Grey Goose vodka or Hendrick's gin, Noilly Prat dry vermouth, choice of Point Reyes Farmstead blue cheese stuffed olives or lemon twist 13

-- whiskey

-- neat or on the rocks -- single/double

Gentlemen Jack 10/15 **Woodford Reserve** 11/16.5

Templeton Rye 12/18 **Cutty Sark Prohibition** 10/15

Jack Daniels Single Barrel Proof 13/19.5



Cask Aged Old Fashioned | Old Forester bourbon, barrel-aged in-house for 30 days, Solerno Blood Orange liqueur, cherry bitters 12

Manhattan | Woodford Reserve, Antica Formula vermouth, Bing cherry 13

Sidecar | Gentlemen Jack, Hennessy VS, Gran Gala, orange peel 11

Rob Roy | Cutty Sark Prohibition, Antica Formula vermouth, Luxardo Maraschino liqueur, Bing cherry 11

Sazerac | Templeton Rye, absinthe, bitters, lemon peel 12

-- timeless

Moscow Mule | Smirnoff vodka, ginger beer, lime 10

Blueberry Crush | Stoli Blueberi vodka, muddled blueberries, fresh sweet and sour 10

Pink Lemonade | Finlandia Grapefruit vodka, Caravella Limoncello, fresh lemon sour 10

Ultimate Mai Tai | Mount Gay Black Barrel and Myers's Dark rums, Gran Gala, fresh lime, orange and pineapple juices, orgeat syrup 11

Scratch Margarita | El Jimador 100% agave tequila, housemade margarita mix, lime 10

Grand Scratch Margarita | Herradura Silver 100% agave tequila, Cointreau, Grand Marnier, housemade margarita mix 12

-- mojitos

Classic | Bacardi Superior rum, mint, lime 9

Strawberry Habanero | Captain Morgan's Spiced rum, strawberry puree, habanero syrup 9.5

Tropical Fruit | Bacardi Coconut rum, pineapple juice, passion fruit puree 9.5

Pomegranate & Blood Orange | Mount Gay Black Barrel rum, Solerno Blood Orange liqueur 10

Sparkling Raspberry | Cruzan Raspberry rum, raspberry puree, sparkling wine 9.5

wine by the glass

-- white	6oz
Ruffino Prosecco IT	10.5
Roederer Estate Brut Anderson Valley CA	13
Schramsberg Mirabelle Brut Rosé CA	16
VillaViva Rosé Côtes de Thau FR	9.5
Ménage à Trois Moscato CA	8
Chateau Ste Michelle Dry Riesling Columbia Valley WA	7.25
Peter Yealands Pinot Gris Marlborough NZ	10.5
Estancia Pinot Grigio CA	9.75
St. Supéry Sauvignon Blanc Napa Valley CA	12
Villa Maria Sauvignon Blanc Marlborough NZ	9.5
Simon's House White - Belle Ambiance Chardonnay CA	8
Chateau Ste Michelle Chardonnay Columbia Valley WA	9.25
St Francis Chardonnay Sonoma County CA	10.5
Sonoma-Cutrer Chardonnay Russian River Ranches CA	14.5
J Vineyards Chardonnay Russian River Valley CA	16
-- red	6oz
Nielson by Byron Pinot Noir Santa Barbara County CA	12
Erath Pinot Noir OR	13.5
Jackson Estate Pinot Noir Anderson Valley CA	15
Hahn Merlot Central Coast CA	10
Drumheller Merlot Columbia Valley WA	8.5
Enrique Foster IQUE Malbec Mendoza ARG	8.5
Edmeades Zinfandel Mendocino CA	10
Murphy-Goode Homefront Red CA	8.5
Smith & Hook Proprietary Red Wine Blend Central Coast CA	12
Simon's House Red - Avalon Cabernet Sauvignon CA	8
R Collection Cabernet Sauvignon Lot No. 1 CA	10.5
Joel Gott 815 Cabernet Sauvignon CA	12.5
Uppercut Cabernet Sauvignon Napa Valley CA	16

brew

– draft

Alaskan White (ABV 5.3%), Juneau, AK	5.95
Alaskan Amber (ABV 5.3%), Juneau, AK	5.95
Alaskan Rotating Handle, Juneau, AK	6.25
Midnight Sun Kodiak Brown (ABV 5%), Anchorage, AK	5.95
Broken Tooth IPA (ABV 6.1%), Anchorage, AK	6.5
Denali Rotating Handle, Talkeetna, AK	6.5
Widmer Hefeweizen (ABV 4.9%), Portland, OR	5.95
Deschutes Rotating Handle, Bend, OR	6.5
Lagunitas IPA (ABV 6.2%), Petaluma, CA	6.5
Stone Brewing Ruination Double IPA (ABV 8.5%), Escondido, CA (served as 10 oz. pour in a snifter)	6.5
Blue Moon Belgian White (ABV 5.75%), Golden, CO	5.95

Coors Light Lager (ABV 4.2%), Golden, CO	5.25
Sam Adams Rotating Handle, Boston, MA	6.25
Guinness Stout (ABV 4.2%), Ireland	6.5
– bottled	
Omission GF, Portland, OR	5.95
Deschutes Black Butte Porter, Bend, OR	5.95
Bud Light Lager, St. Louis, MO	5.25
O'Douls Alcohol Free Amber, St. Louis, MO	5.25
Angry Orchard Hard Cider, Cincinnati, OH	5.75
Corona Extra Lager, Mexico	5.75
Heineken Lager, Holland	6.25
Beck's Lager Non-Alcoholic, Germany	5.75

appetizers

Fresh Oysters on the Half Shell* | Fresh mignonette sauce 18 gf

Jumbo Prawn Cocktail | Wine poached, spicy chili aioli, Bloody Mary cocktail sauce 16 gf

Oven Roasted Crab and Artichoke Dip | Served with warm bread 16

Country Fried Calamari | Artichoke hearts, mustard-garlic aioli, Bloody Mary cocktail sauce 14

Warm Brie with Macadamia Nut Crust | Orange-blossom honey, sliced apple, balsamic reduction, fruit compote 14 veg

Buffalo Chicken Wings | Housemade hot sauce and Point Reyes Farmstead blue cheese dressing 12 gf

Crispy Crab Wontons | Spicy beurre blanc, dried pineapple, daikon sprouts 12

Oysters Rockefeller w/House Smoked Salmon* | Herb bread crumbs, spinach, bacon 19

Grilled Teriyaki Tenderloins* | Spicy pineapple, sticky rice, daikon sprouts, sweet soy glaze 16

Classic Sampler*

Oven Roasted Crab & Artichoke Dip, Grilled Teriyaki Tenderloins,
Coconut Prawns 36

entrees | *All sandwiches come with choice of housemade potato chips or French fries. Substitute sweet potato fries for an additional \$2*

Beer Battered Fish and Chips | Pacific cod fillets, Alaskan Amber beer batter, housemade artichoke caper tartar sauce 18

Cajun Chicken Fettuccine | Locally made reindeer sausage, Creole seasoning, Cajun-style tomato sauce 22

Open-Faced Crab Sandwich | Artichokes, tomatoes, parmesan, cheddar on toasted sourdough 16

Turkey Club | Fresh avocado, bacon, tomatoes, lettuce, mayo, Dijon mustard on whole wheat 15

Chophouse Burger* | All-natural hormone free hand-formed patty, smoked truffle mushrooms, aged cheddar, thick bacon, brioche bun 18

- Gluten-free bun available upon request for an additional \$1 -

*For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more.
100% of this is paid directly to the service staff of our guests.*

libations

--{cognac}

Courvoisier VS
Remy Martin VSOP
Hennessy VS
Hennessy XO

--{port & sherry}

Graham's Six Grapes
Graham's 10 Yr Tawny
Graham's 20 Yr Tawny
Graham's 30 Yr Tawny

--{single malt scotch}

Highlands malts

The Balvenie DoubleWood
Glenfiddich 12 Yr
The Glenlivet 12 Yr
The Glenlivet 18 Yr
Glenmorangie 10 Yr
The Macallan 12 Yr
The Macallan 18 Yr
Oban

Islay malts

Lagavulin
Laphroaig 10 Yr

--{scotch blends}

Chivas Regal 12 Yr
Cutty Sark
Cutty Sark Prohibition
Dewar's White Label
J & B Rare
Johnnie Walker Black
Johnnie Walker Blue

--{whiskey}

Bushmills
Canadian Club
Crown Royal
Gentleman Jack
Jack Daniel's
Jack Daniel's Single-Barrel Proof
Jameson
Jameson Select Reserve
Black Barrel
Seagram's 7 Crown
Seagram's VO
Templeton Rye
Woodford Reserve Rye

--{bourbon}

Baker's
Basil Hayden's
Booker's
Buffalo Trace
Knob Creek
Maker's Mark
Old Forester
Wild Turkey 101
Woodford Reserve

--{vodka}

Absolut
Absolut Berri Acai
Absolut Citron
Absolut Mandrin
Absolut Peppar
Chopin
Ciroc
Finlandia Grapefruit
Grey Goose
Ketel One
Ketel One Citroen
Smirnoff
Stolichnaya Blueberi
Stolichnaya Salted Karamel
Stolichnaya Vanil
Tito's

--{gin}

Beefeater
Bombay
Bombay Sapphire
Botanist
Hendrick's
Tanqueray
Tanqueray No. TEN

--{rum}

Bacardi Coconut
Bacardi Superior
Captain Morgan Spiced
Cruzan 151
Cruzan Raspberry
Mount Gay Black Barrel
Meyer's Original Dark

--{tequila}

Cazadores Reposado
Don Julio Silver
Don Julio Añejo
El Jimador Silver
Herradura Silver
Herradura Reposado
Herradura Añejo
Milagro Silver
Patrón Silver
Patrón Reposado
Patrón Añejo

--{cordials & liqueurs}

Antica Formula Vermouth
Baileys Irish Cream
Baileys Salted Caramel
Bols Elderflower
Bols Peach
Bols Sour Apple
Bols Triple Sec
Campari
Caravella Limoncello
Chambord
Cointreau
Disaronno Amaretto
Drambuie
Frangelico
Galliano
Giffard Crème de Violette
Godiva Chocolate
Gran Gala
Grand Marnier
Jack Daniel's Honey
Jägermeister
Kahlúa
Lillet Blanc
Luxardo Maraschino Liqueur
Midori
Noilly Prat Dry Vermouth
Solerno Blood Orange
Southern Comfort
St. Germain
Tia Maria Coffee
Tuaca