

## BY THE STEM

### SPARKLING

Ruffino Moscato \$9.00

Mumm Napa Cuvée Brut, 187ml \$12.00

**DRY ROSÉ** Territorial, Willamette Valley, OR \$9.00

**RIESLING** Dr. L, Mosel, Germany \$9.00

**SAUVIGNON BLANC** Kim Crawford, New Zealand \$9.00

**PINOT GRIS** Willamette Valley Vineyards, OR \$9.00

### CHARDONNAY

Duckhorn, Napa Valley, CA \$12.00

Cambria “Katherine’s Vineyard”, Santa Maria Valley, CA \$9

**HOUSE WINE** Marietta Old Vine Red, CA \$8.00

**PINOT NOIR** Ramey Russian River Valley CA \$16.00  
Lyric by Etude. Santa Barbara CA \$9.00

**MERLOT** – Rodney Strong, Sonoma CA \$9.00

**MALBEC** – Tauhan, Mendoza, Argentina \$9.00

### CABERNET SAUVIGNON

Justin, Paso Robles, CA \$14.00

Rock and Vine, Central Coast, CA \$10.00

**SHIRAZ** Aurora, Australia \$8.00

## BY THE NECK

Angry Orchard	\$5.50	Amstel Light	\$5.50
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Bud Light	\$5.00	Blue Moon	\$5.50
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Coors Light	\$5.00	Budweiser	\$5.30
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Becks	\$5.00	Sierra Nevada	\$5.00
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Heineken	\$6.00	Corona	\$6.00
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Miller Lite	\$5.00	Michelob Ultra	\$5.00
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Moosehead	\$5.25	Miller Genuine Draft	\$5.00
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Stone IPA	\$6.00	Midnight Sun Sockeye Red IPA	\$5.00
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Guinness Stout Nitro Can \$6.00

Non Alcoholic O’Douls Amber \$5.00

**BY THE TAP** \$7.00 / \$22.00 pitcher

Alaskan Amber	King St. IPA
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Alaskan Summer	King St. Blonde Ale
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Matanuska IPA	Matsu Deep Powder Porter
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Snow Bike White	Stella Artois
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Sky Cab Pale Ale	Broken Tooth Raspberry
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## MOCKTAILS

**“Buzz Free” Musher \$7**

crushed raspberries, orange juice, sweet & sour, grenadine,  
soda water

**Cherry Limeade \$7**

house made macerated cherries, limes, citrus juice, simple syrup

**Lavender Lemonade \$7**

Lavender syrup, sweet & sour, lemons, soda water

**N/A Mojito \$8**

Fresh mint, sweet & sour, simple syrup, limes, soda water  
(choice of classic, passion fruit, pomegranate)

**Rosemary Refresher \$8**

Rosemary, grapefruit juice, citrus juice, soda water, luxardo  
cherries

## DESSERTS \$8.00

### Chocolate Ansellia Brownie

with house made raspberry ice cream

### Vanilla Crème Brûlée

caramelized sugar crust

### Fletchers Mud Pie

chocolate mousse ice cream, chocolate cake  
ganache and caramel, on a Oreo cookie crust

### New York Cheese Cake

with fresh berries and berry sauce

## HOURS

Daily 11:30 am to 1:00 am

Food Service ends at 12:00 am

### Split Plate Charge \$3.00

\*with parties of eight or more an automatic gratuity  
of 20% will be added\*

September 20, 2019



STARTERS

Caprese - mozzarella, heirloom tomatoes, basil \$9.00 GF

Classic Shrimp Cocktail \$14.00 GF

Smoked Salmon Artichoke Dip - with toast points \$14.00

Garlicky Artichoke Dip with toast points \$12.00

Alaska Oysters\* – in the half shell, traditional mignonette – \$3.00 per oyster

Oysters Rockefeller\* – 3 for \$11.00

Calamari Fritti – spicy jalapeño cilantro aioli and roasted red pepper aioli \$18.00

Fletcher’s Stuffed Prawns – shrimp stuffed with Dungeness crab and wrapped in bacon \$18.00

Bison Meatballs – ground lean bison, pancetta, bacon, baby spinach, with marinara sauce \$18.00,

SOUP

Lentil Soup – with reindeer sausage Cup \$5.00 Bowl \$8.00 GF

Seafood Chowder – Cup \$6.00 Bowl \$10.00

Chili – cheddar cheese & onions Cup \$5.00 Bowl \$8.00

SALADS

add grilled chicken or Alaskan salmon \$9.00 or blackened Alaskan halibut \$12.00

Caesar Salad – fresh croutons, romaine, shaved parmesan, Caesar dressing \$8.00 half order \$6.00

Fletcher’s Chop Salad – romaine, roma tomato, avocado, bacon, gorgonzola, white balsamic vinaigrette \$12.00 half order \$9.00 GF

Baby Iceberg Wedge – smoky blue cheese, crisp bacon, apples and raisins \$9.00 GF

PIZZA

8-inch hand tossed pizzas. 12-inch add \$5.00 more

Pepperoni – marinara, mozzarella, provolone \$12.00

Sicilian – pepperoni, Italian sausage, bacon, prosciutto, basil, marinara, mozzarella, provolone \$14.00

Crunchy Spinach – alfredo sauce, spinach, bacon, caramelized onions, roma tomatoes, mozzarella, provolone \$12.00

4 Cheese - marinara, mozzarella, provolone, parmesan, feta \$12.00

Bacon Lovers – marinara, alder smoked bacon, Canadian bacon, prosciutto, mozzarella \$14.00

Reindeer Sausage & Peppers – marinara, mozzarella, provolone bell pepper trio, red onion \$14.00

Greek – artichoke hearts, roasted garlic, sundried tomatoes, Kalamata olives, red onion, feta cheese, mozzarella, Marinara \$12.00

Margherita – marinara, fresh mozzarella, basil, heirloom tomatoes \$12.00

SANDWICHES

Your choice of a small house salad, cup of soup or pub fries

Fletchers Burger\* – chef’s special sauce, lettuce, red onion, tomatoes, cheddar cheese, potato bun \$14.00

Chicken Saltimbocca – provolone, prosciutto, pesto aioli, arugula, roma tomatoes, on ciabatta \$18.00

Steak & Provolone\* – flat iron steak, caramelized onions, mushrooms, horseradish aioli, on ciabatta \$18.00

Alaska Halibut Sandwich – beer battered or sautéed, lettuce, tomato and spicy remoulade sauce, on ciabatta \$19.00

Beyond Burger – Fletchers special sauce, lettuce, red onion, tomatoes, cheddar cheese, potato bun \$14.00



PASTA

Gnocchi – crispy bacon, mushrooms, roma tomatoes, garlic spinach and gorgonzola cream sauce \$18.00

Lasagna Bolognese – spinach pasta, mozzarella, provolone, Prosciutto, alfredo and marinara sauce \$18.00

Spaghetti & Meatballs – house made meatballs, marinara sauce \$20.00 half order \$12.00

Fettuccine Alfredo – grilled breast of chicken, mushrooms, alfredo sauce \$18.00 half order \$11.00 substitute shrimp \$20.00 half order \$13.00

Beef Stroganoff – flat iron steak, mushrooms, onions, caraway, sour cream and egg noodles \$18.00 half order \$10.00

Rigatoni Pesto – grilled chicken, heirloom tomato, sautéed mushroom and shaved parmesan \$18.00

ENTREES

Grilled Alaskan Halibut – with balsamic redux, pecorino, pine nut arugula salad, fried brussel sprouts, lavender sage butter GF \$36.00

Grilled Alaskan Salmon – with balsamic glaze, asparagus, fennel, apples, kohlrabi, tarragon roasted tomato, white balsamic vinaigrette \$34.00 GF

Seared Scallops\* – wild mushroom risotto, grilled asparagus, balsamic glaze \$32.00

Mediterranean Seafood Salad – salmon, halibut & shrimp, English cucumbers, sun dried tomatoes, red onions, mushroom, Kalamata olives, pine nuts & feta cheese, red wine vinaigrette \$23.00 GF

Clams – prosecco, butter, chili flakes, shallot and garlic served with toasted baguette \$23.00

Bistecca Fiorentina\* – grilled 16 oz. T-bone steak, roasted fingerlings, asparagus, wild arugula, balsamic glaze \$36.00 GF

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*