

# PUBHOUSE

## SOUPS & SALADS

### **Smoked Salmon Chowder**

*Sweet Cream, House Smoked Salmon, Ocean Clams, Cured Bacon*

*Cup 5.50 Bowl 8*

### **Caprese Salad**

*Baby Arugula, Fresh Mozzarella Cheese, Roma Tomatoes, Honey Pesto Vinaigrette, Onions*

*Appetizer 8 Entrée 16*

### **Xula**

*Bib Lettuce, Grilled Red Onions, Roasted Pimentos, Gorgonzola Cheese Citrus Vinaigrette*

*Appetizer 9 Entrée 16*

### **Pear & Prosciutto**

*Baby Greens, Candied Pears, Prosciutto, Balsamic Vinaigrette, Tomatoes, Onions, Bleu Cheese*

*Appetizer 9 Entrée 17*

### **Flat Iron Steak Salad**

*8oz Flat Iron Steak, Baby Greens, Red Onions, Cherry Tomatoes, Danish Blue Cheese, Balsamic Dressing*

*22*

## APPETIZERS

### **French Crusty Baguette**

*Whipped Butter, Sea Salt, Hummus, Roasted Garlic*

*7*

### **Smoked Salmon Artichoke and Spinach Dip**

*Artichoke, Spinach, Smoked Salmon, Creamy Cheese Sauce, Baguette*

*13*

### **Ten Pepper Chili Ragu**

*Polenta, Smoked Gouda, Poblano Crème Fraiche, Fried Egg*

*9*

### **Pub Wings**

*Choice of Buffalo Style or Dry Rub*

*12*

### **Blue Corn Calamari**

*Organic Blue Corn, Poblano Aioli, Roasted Sweet Baby Bell Peppers*

*12*

### **Scotch Egg**

*Sausage, Guinness Mustard, Caramelized Onions*

*9*

### **Bruschetta**

*Toast Points, Fresh Tomatoes, Shallot, Basil, Balsamic Vinaigrette*

*6*

### **Tenderloin Tips**

*Roasted Beet Purée, Chocolate Demi, Baby Carrots, Fingerling Potatoes*

*12*

### **Alaskan Blackened Kodiak Scallops**

*Seared Kodiak Scallops, Apple Slaw, Bangkok Sauce*

*14*

### **Charcuterie**

*Smoked Salmon, Aged Cheese, Cured Salami, Baguette, Fruits, Nuts*

*24*

Consuming raw or undercooked foods may result in foodborne illness.  
A gratuity of 20% will be added to parties of five or more.

# PUBHOUSE

## ENTRÉES

### **Ale Battered Alaskan Cod**

*Pub Fries, Lemon Caper Tartar Sauce*  
15

### **Alder Wood Smoked Pork Tenderloin**

*Wild Currant, Shiitake Mushrooms, Port Wine, Maple Glazed Brussel Sprouts & Sweet Potatoes*  
28

### **Lamb Shank**

*Rosemary Smoked Gouda Polenta, Root Vegetables, Sherry Demi Glaze*  
30

### **PubHouse Burger**

*Cheese, Lettuce, Tomato, Aioli*  
*Extra Toppings on Request for Additional Charge*  
15

### **PubHouse Meatloaf**

*Chef's Veggies, Roasted Cauliflower Mashed Potatoes, Rich Demi-Glaze, Fried Leeks*  
16

### **Roasted Duck Pot Pie**

*Roasted Root Vegetables, Sherry, Cream Gravy*  
16

### **Chicken Saltimbocca**

*Sautéed Chicken, Prosciutto, Smoked Gouda, Fresh Mozzarella, Spinach, Sherry-Demi Glaze, Roasted Cauliflower Mashed Potatoes*  
24

## STEAKS

### **Grilled Filet Mignon**

*8oz House Cut Filet, Shallot Demi Glaze, Sautéed Kale, Roasted Cauliflower Mashed Potatoes*  
35

### **Surf & Turf**

*5oz Filet Medallion, A King Crab Leg, Brown Butter Hollandaise, Fingerling Potatoes, Charred Broccolini*  
42

### **Grilled Ribeye**

*16oz Angus Ribeye, Charred Broccolini, Fingerling Potatoes*  
34

## SEAFOOD

### **Alaskan King Salmon**

*Roasted King Salmon, Herbed Citrus Brown Butter, Wild Rice, Grilled Asparagus*  
34

### **Fresh Alaskan Rockfish**

*Quinoa Salad, Sherry Vinaigrette, Cilantro, Capers, Roasted Shallot, Radish*  
24

### **Alaskan Seafood Risotto**

*Lobster Cream, Prawns, Scallops, Roasted Asparagus*  
36

### **Bering Sea King Crab Legs**

*Smoked Salmon Spinach and Artichoke Stuffed Tomato, Grilled Asparagus, Wild Rice*  
One Pound 48      Half Pound 26

# PUBHOUSE

## **COCKTAILS**

### Mules \$10

#### Moscow

*Ketel One Vodka, Cock and Bull, Lime*

#### Kentucky

*Bulleit Bourbon, Cock and Bull, Lime*

#### Caribbean

*10 Cane Rum, Cock and Bull, Lime*

#### Alaskan

*Firefly Peach 'Shine', Cock and Bull, Lime*

### Alexander \$11

*Hennessey VSOP, Crème de Cacao, Cream,  
Nutmeg*

### Monkey Gland \$11

*Port Chilkoot Absinthe Rinse, Port Chilkoot Gin,  
Bordeaux Simple, Orange Juice*

### Old Fashioned \$10

*Maker's Mark, Muddled Orange and Cherries,  
Bordeaux Simple, Orange and Cherry Bitters*

### Jet Lagged \$11

*Skyy Honeycrisp Apple, Skyy Mango, Pineapple  
Juice, Orange Juice*

### French Martini \$11

*New Amsterdam Vodka, Chambord, Pineapple  
Juice*

### Tuxedo \$10

*Bulldog Gin, Dry Vermouth, Absinthe Rinse,  
Bordeaux Simple, Orange Bitters*

### Whiskey Sour \$10

*Maker's Mark, Fresh Squeezed Lemon Juice,  
Orange Bitters, Soda*

### AK Sun 'Shine \$11

*Firefly Peach 'Shine, Muddled Berries, Simple  
Syrup, Muddled Orange, Cider*

### IT Lemondrop \$11

*Grey Goose Vodka, Housemade Sweet and Sour,  
Bordeaux Simple, St. Germaine*

## **TAP BEER**

KING STREET PILSNER \$6

DENALI "MOTHER" BLONDE ALE \$6

DOUBLE SHOVEL HOPPED CIDER \$7

BLUE MOON BELGIAN WHITE \$6

DENALI "PURPLE HAZE" BLUEBERRY \$7

WIDMER HEFEWEIZEN \$6

ANCHOR MANGO WHEAT \$5

10 BARREL "JOE" IPA \$6

BEARPAW "FRONTIERSMAN" IPA \$6

DENALI "TWISTER CREEK" IPA \$6

KING STREET IPA \$6

KASSIK'S "ORION'S QUEST" RED ALE \$6

ALASKAN AMBER \$6

UNIBROUE "LA FIN DU MONDE" \$7

ROGUE "DEAD GUY" ALE \$7

ARKOSE "BOXCAR 5" PORTER \$6

LUMP OF COAL HOLIDAY STOUT \$7/12oz

STONE XOCOVEZA ESPRESSO STOUT \$7/12oz

NINKASI "CRITICAL HIT" BARLEY WINE \$9/12oz

MIDNIGHT SUN "COHOHO" IMPERIAL IPA \$6/12oz

## **BOTTLED BEER**

BUDWEISER \$5

BUD LIGHT \$6

MILLER LIGHT \$5

CORONA \$6

TROUBLESOME WHEAT ALE \$5

HEINEKEN \$6

DENALI LOUISVILLE SOUR \$9

ST. PAULI GIRL NON-ALCOHOLIC \$5

SAMUEL SMITH'S PEAR CIDER 22oz \$9

LINDEMAN'S FRAMBOISE LAMBIC \$11

GUINNESS STOUT 16oz CAN \$7

ARROGANT BASTARD STRONG ALE \$7

## WHITES BY THE GLASS

BERINGER, CHARDONNAY, NAPA, '13.....	10/33
SANTA CRISTINA, PINOT GRIGIO, ITALY, '14.....	8/29
KUNG FU GIRL RIESLING, WASHINGTON, '14.....	7/25
WITHER HILLS, SAUV BLANC, MARLBOROUGH, '14 .....	7/25
PINE RIDGE, CHENIN BLANC + VIOGNER, '14 .....	8/29
NEWTON, CHARDONNAY, NAPA, '13.....	11/40

## REDS BY THE GLASS

TRUE MYTH, CAB SAUVIGNON, PASO ROBLES, '13 .....	8/29
BARONE FINI, MERLOT, ITALY, '13 .....	6/21
UNDERWOOD, PINOT NOIR, OREGON, '15 .....	8/29
TRAPICHE "BROQUEL", MALBEC, MENDOZA, '15 .....	8/29
GNARLY HEAD, 1924 DOUBLE BLACK BLEND, '14.....	7/25
MOTTO, ZINFANDEL, CALIFORNIA, '13 .....	9/32
BAROSSA VALLEY, SHIRAZ '13, AUSTRALIA.....	10/40

## HALF BOTTLES

SARACCO, MOSCATO D'ASTI, '15.....	20
CONUNDRUM, WHITE BLEND, CA .....	19
J. LOHR, RIVERSTONE CHARDONNAY, CA, '14 .....	16
DRY CREEK, SAUVIGNON BLANC, SONOMA, '12.....	18
A TO Z, PINOT NOIR, OREGON, '12.....	25
CHEHALEM, PINOT NOIR, WILLAMETTE, OR.....	34
DRY CREEK, CABERNET, SONOMA, '12 .....	28
CAPITEL DE ROARI, AMARONE, '08, VALIPOLICELLA.....	37
CHATAEU ANEY, HAUT-MEDOC, BORDEAUX .....	34
DUCKHORN, MERLOT, '12, NAPA .....	49
TABLAS CREEK, ESPIRIT DE TABLAS, PASO ROBLES, '13.....	59
SEGHESIO ZINFANDEL, SONOMA, '13.....	24
CASTELLO DI NEIVE, BARBARESCO, '10.....	49

## SPARKLING & CHAMPAGNE

ROEDERER ESTATE, BRUT, CA (375 ML).....	35
VEUVE CLICQUOT, YELLOW LABEL, CHAMPAGNE (375 ML) .....	50
GRUET, BLANC DE NOIR, NEW MEXICO.....	39
MUMM, BRUT PRESTIGE, NAPA.....	39
GLORIA FERRER, BLANC DE NOIR, CARNEROS .....	39
GLORIA FERRER, BRUT, SONOMA.....	39

## WHITES BY THE BOTTLE

STAGS' LEAP, VIOGNER, NAPA, '12 .....	50
SAUVION, CHENIN BLANC, VOUVRAY, FRANCE, '15 .....	35
STERLING, CHARDONNAY, NAPA, '14 .....	45
FREESTONE BY J. PHELPS, CHARDONNAY, SONOMA, '12 .....	80
A-TO-Z, PINOT GRIS, OR, '14.....	40
SONOMA CUTRER, CHARDONNAY, CA, '13.....	45

## REDS BY THE BOTTLE

CATENA, MALBEC, MENDOZA, '13.....	40
ALLEGRI, VALPOLICELLA, '13 .....	45
BROWNE, CABERNET, COLUMBIA VALLEY, '12.....	75
ELIZABETH CHAMBERS, PINOT NOIR, WILLAMETTE, '12,.....	75
CRISTOM, PINOT NOIR, WILLAMETTE, '13 .....	60
MARIETTA, OLD VINE RED, CA BLEND .....	30
JOSEPH CARR, MERLOT, NAPA, '12.....	50
RAMON BILBAO, RIOJA TEMPRANILLO, SPAIN, '11 .....	40
CHATEAU LYONNAT, LUSSAC ST. EMILION, '11 .....	45
BANFI, CENTINE TOSCANA, '12 .....	30
COLUMBIA WINERY, "COMPOSITION" RED BLEND, WA .....	40
J. LOHR, "HILLTOP" CAB SAUV, PASO ROBLES, '12.....	60

## DESSERT WINES

PEDRO XIMENEZ "PX". 1983 .....	13
GRAHAMS, 20 YR, TAWNY.....	11
DOWS LBV RUBY .....	8
R. BULLER, TOKAY, AUS.....	9
NUGAN, BOTRYTIS SÉMILLON, AUS.....	12
CHAMBERS, RUTHERGLEN MUSCAT, AUS .....	8

## BUBBLES BY THE GLASS

LA MARCA, PROSECCO, ODERZO, ITALY .....	9
CORDINI, CAVA, SPAIN .....	8
ALLURE, PINK MOSCATO, CALIFORNIA.....	8



Interested in booking an event, meeting, or banquet with the PubHouse? We can accommodate anything