



Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

What is this form?

This new license application form is required for all individuals or entities seeking to apply for a new liquor license. Applicants should review **Title 04** of **Alaska Statutes** and **Chapter 304** of the **Alaska Administrative Code**. All fields of this form must be completed, per AS 04.11.260 and 3 AAC 304.105.

This form must be completed and submitted to AMCO's main office, along with all other required forms and documents, before any license application will be considered complete.

Section 1 – Establishment and Contact Information

Enter information for the business seeking to be licensed.

| | | | |
|-----------------------|-------------------------------|----------------------|--------------|
| Licensee: | Film-On Productions LLC | | |
| License Type: | beverage dispensary duplicate | Statutory Reference: | AS 04.11.090 |
| Doing Business As: | Bear Tooth Grill | | |
| Premises Address: | 1230 W 27th Avenue | | |
| City: | Anchorage | State: | AK |
| | | ZIP: | 99503 |
| Local Governing Body: | Municipality of Anchorage | | |
| Community Council: | Spenard | | |

| | | | |
|------------------|------------------------------------|--------|-------|
| Mailing Address: | 1317 W. Northern Lights Blvd ste 8 | | |
| City: | Anchorage | State: | AK |
| | | ZIP: | 99503 |

| | | | |
|----------------------|--------------------|-----------------|--------------|
| Designated Licensee: | Roderick Hancock | | |
| Contact Phone: | 907 220-2610 | Business Phone: | 907 222-1560 |
| Contact Email: | rodhancock@gci.net | | |

Seasonal License? Yes No If "Yes", write your six-month operating period: _____

| OFFICE USE ONLY | | | |
|---------------------|----------|----------------|---------------|
| Complete Date: | 9/12/18 | License Years: | 18/19 |
| Board Meeting Date: | 10/15/18 | License #: | 5721 |
| Issue Date: | | Transaction #: | 123440/123441 |
| | | BRE: | CDC |





Alaska Alcoholic Beverage Control Board
Form AB-00: New License Application

Section 2 – Premises Information

Premises to be licensed is:

- an existing facility a new building a proposed building

The next two questions must be completed by beverage dispensary (including tourism) and package store applicants only:

What is the distance of the shortest pedestrian route from the public entrance of the building of your proposed premises to the outer boundaries of the nearest school grounds? Include the unit of measurement in your answer.

.5 miles Romig Middle School

What is the distance of the shortest pedestrian route from the public entrance of the building of your proposed premises to the public entrance of the nearest church building? Include the unit of measurement in your answer.

.3 miles Response Church

Section 3 – Sole Proprietor Ownership Information

This section must be completed by any sole proprietor who is applying for a license. Entities should skip to Section 4.

If more space is needed, please attach a separate sheet with the required information.

The following information must be completed for each licensee and each affiliate (spouse).

This individual is an: applicant affiliate

| | | | | | |
|----------|--|--------|--|------|--|
| Name: | | | | | |
| Address: | | | | | |
| City: | | State: | | ZIP: | |

This individual is an: applicant affiliate

| | | | | | |
|----------|--|--------|--|------|--|
| Name: | | | | | |
| Address: | | | | | |
| City: | | State: | | ZIP: | |





Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

Section 4 – Entity Ownership Information

This section must be completed by any entity, including a corporation, limited liability company (LLC), partnership, or limited partnership, that is applying for a license. Sole proprietors should skip to Section 5.

If more space is needed, please attach a separate sheet with the required information.

- If the applicant is a **corporation**, the following information must be completed for each *stockholder who owns 10% or more* of the stock in the corporation, and for each *president, vice-president, secretary, and managing officer*.
- If the applicant is a **limited liability organization**, the following information must be completed for each *member with an ownership interest of 10% or more*, and for each *manager*.
- If the applicant is a **partnership**, including a **limited partnership**, the following information must be completed for each *partner with an interest of 10% or more*, and for each *general partner*.

| | | | | |
|------------------|-----------------------|--------|--------------|-------------|
| Entity Official: | Roderick Hancock | | | |
| Title(s): | Administrative Member | Phone: | 907 222-1560 | % Owned: 75 |
| Address: | 1133 N St | | | |
| City: | Anchorage | State: | AK | ZIP: 99501 |

| | | | | |
|------------------|-----------------------|--------|--------------|-------------|
| Entity Official: | Warren Hancock | | | |
| Title(s): | Administrative Member | Phone: | 907 222-1560 | % Owned: 25 |
| Address: | 9010 Snowy Owl Circle | | | |
| City: | Anchorage | State: | AK | ZIP: 99507 |

| | | | | |
|------------------|--|--------|--|----------|
| Entity Official: | | | | |
| Title(s): | | Phone: | | % Owned: |
| Address: | | | | |
| City: | | State: | | ZIP: |

| | | | | |
|------------------|--|--------|--|----------|
| Entity Official: | | | | |
| Title(s): | | Phone: | | % Owned: |
| Address: | | | | |
| City: | | State: | | ZIP: |





Alaska Alcoholic Beverage Control Board
Form AB-00: New License Application

This subsection must be completed by any applicant that is a corporation or LLC. Corporations and LLCs are required to be in good standing with the Alaska Division of Corporations (DOC) and have a registered agent who is an individual resident of the state of Alaska.

| | | | | | |
|--------------------------|------------------------------------|-----------------|----------------|--------------|-------|
| DOC Entity #: | 65632D | AK Formed Date: | 12/24/1998 | Home State: | AK |
| Registered Agent: | Warren Hancock | | Agent's Phone: | 907 222-1560 | |
| Agent's Mailing Address: | 1317 W. Northern Lights Blvd ste 8 | | | | |
| City: | Anchorage | State: | AK | ZIP: | 99503 |

Residency of Agent: Yes No

Is your corporation or LLC's registered agent an individual resident of the state of Alaska?

Section 5 – Other Licenses

Ownership and financial interest in other alcoholic beverage businesses: Yes No

Does any representative or owner named in this application have any direct or indirect financial interest in any other alcoholic beverage business that does business in or is licensed in Alaska?

If "Yes", disclose which individual(s) has the financial interest, what the type of business is, and if licensed in Alaska, which license number(s) and license type(s):

| | |
|---|--|
| Roderick Hancock: 44% Fresh Ale Pubs LLC dba Moose's Tooth Pizzeria (restaurant) 3971 BDL 50% Chugach Beverages LLC dba Broken Tooth Brewing 3972 brewpub PLEASE SEE 2ND PAGE FOR OTHER INDIVIDUALS WITH FINANCIAL INTERESTS | 75% Film-On Productions LLC dba Bear Tooth Theatrepub (restaurant) 4065 BDL 44% Moreland Properties LLC no dba real estate development 4694 BDL |
|---|--|

Section 6 – Authorization

Communication with AMCO staff: Yes No

Does any person other than a licensee named in this application have authority to discuss this license with AMCO staff?

If "Yes", disclose the name of the individual and the reason for this authorization:

Matthew Jones person handling license transfers/applications





Alaska Alcoholic Beverage Control Board
Form AB-00: New License Application

This subsection must be completed by any applicant that is a corporation or LLC. Corporations and LLCs are required to be in good standing with the Alaska Division of Corporations (DOC) and have a registered agent who is an individual resident of the state of Alaska.

| | | | | | |
|--------------------------|------------------------------------|-----------------|----------------|--------------|--------|
| DOC Entity #: | 65632D | AK Formed Date: | 12/24/1998 | Home State: | AK |
| Registered Agent: | Warren Hancock | | Agent's Phone: | 907 222-1560 | |
| Agent's Mailing Address: | 1317 W. Northern Lights Blvd ste 8 | | | | |
| City: | Anchorage | State: | AK | ZIP: | 9950-3 |

Residency of Agent: Yes No

Is your corporation or LLC's registered agent an individual resident of the state of Alaska?

Section 5 – Other Licenses

Ownership and financial interest in other alcoholic beverage businesses: Yes No

Does any representative or owner named in this application have any direct or indirect financial interest in any other alcoholic beverage business that does business in or is licensed in Alaska?

If "Yes", disclose which individual(s) has the financial interest, what the type of business is, and if licensed in Alaska, which license number(s) and license type(s):

| | |
|---|--|
| Warren Hancock: 7% Fresh Ale Pubs LLC dba Moose's Tooth Pizzeria (restaurant) 3971 BDL 25% Film-On Productions LLC dba Bear Tooth Theatre Pub (restaurant) 4065 BDL | 7% Moreland Properties LLC no dba real estate development 4694 BDL |
|---|--|

Section 6 – Authorization

Communication with AMCO staff: Yes No

Does any person other than a licensee named in this application have authority to discuss this license with AMCO staff?

If "Yes", disclose the name of the individual and the reason for this authorization:

*Matthew Jones
 person handling license transfers/applications*





Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

Section 7 – Certifications

Read each line below, and then sign your initials in the box to the right of each statement:

Initials

I certify that all proposed licensees (as defined in AS 04.11.260) and affiliates have been listed on this application.

RA

I certify that all proposed licensees have been listed with the Division of Corporations.

RA

I certify that I understand that providing a false statement on this form or any other form provided by AMCO is grounds for rejection or denial of this application or revocation of any license issued.

RA

I certify that all licensees, agents, and employees who sell or serve alcoholic beverages or check the identification of a patron will complete an approved alcohol server education course, if required by AS 04.21.025, and, while selling or serving alcoholic beverages, will carry or have available to show a current course card or a photocopy of the card certifying completion of approved alcohol server education course, if required by 3 AAC 304.465.

RA

I agree to provide all information required by the Alcoholic Beverage Control Board in support of this application.

RA

As an applicant for a liquor license, I declare under penalty of perjury that I have read and am familiar with AS 04 and 3 AAC 304, and that this application, including all accompanying schedules and statements, is true, correct, and complete.

Roderick Hancock

Signature of licensee

Roderick Hancock

Printed name of licensee

Brown J. Vanille

Signature of Notary Public

Notary Public in and for the State of ALASKA

My commission expires: 10/31/20

Subscribed and sworn to before me this 24th day of August, 2018.





Alaska Alcoholic Beverage Control Board Form AB-02: Premises Diagram

What is this form?

A detailed diagram of the proposed licensed premises is required for all liquor license applications, per AS 04.11.260 and 3 AAC 304.185. Your diagram must include dimensions and must show all entrances and boundaries of the premises, walls, bars, fixtures, and areas of storage, service, consumption, and manufacturing. If your proposed premises is located within a building or building complex that contains multiple businesses and/or tenants, please provide an additional page that clearly shows the location of your proposed premises within the building or building complex, along with the addresses and/or suite numbers of the other businesses and/or tenants within the building or building complex.

The **second page of this form is not required**. Blueprints, CAD drawings, or other clearly drawn and marked diagrams may be submitted in lieu of the second page of this form. The first page must still be completed, attached to, and submitted with any supplemental diagrams. An AMCO employee may require you to complete the second page of this form if additional documentation for your premises diagram is needed.

This form must be completed and submitted to AMCO's main office before any license application will be considered complete.

Yes No

I have attached blueprints, CAD drawings, or other supporting documents in addition to, or in lieu of, the second page of this form.



Section 1 – Establishment Information

Enter information for the business seeking to be licensed, as identified on the license application.

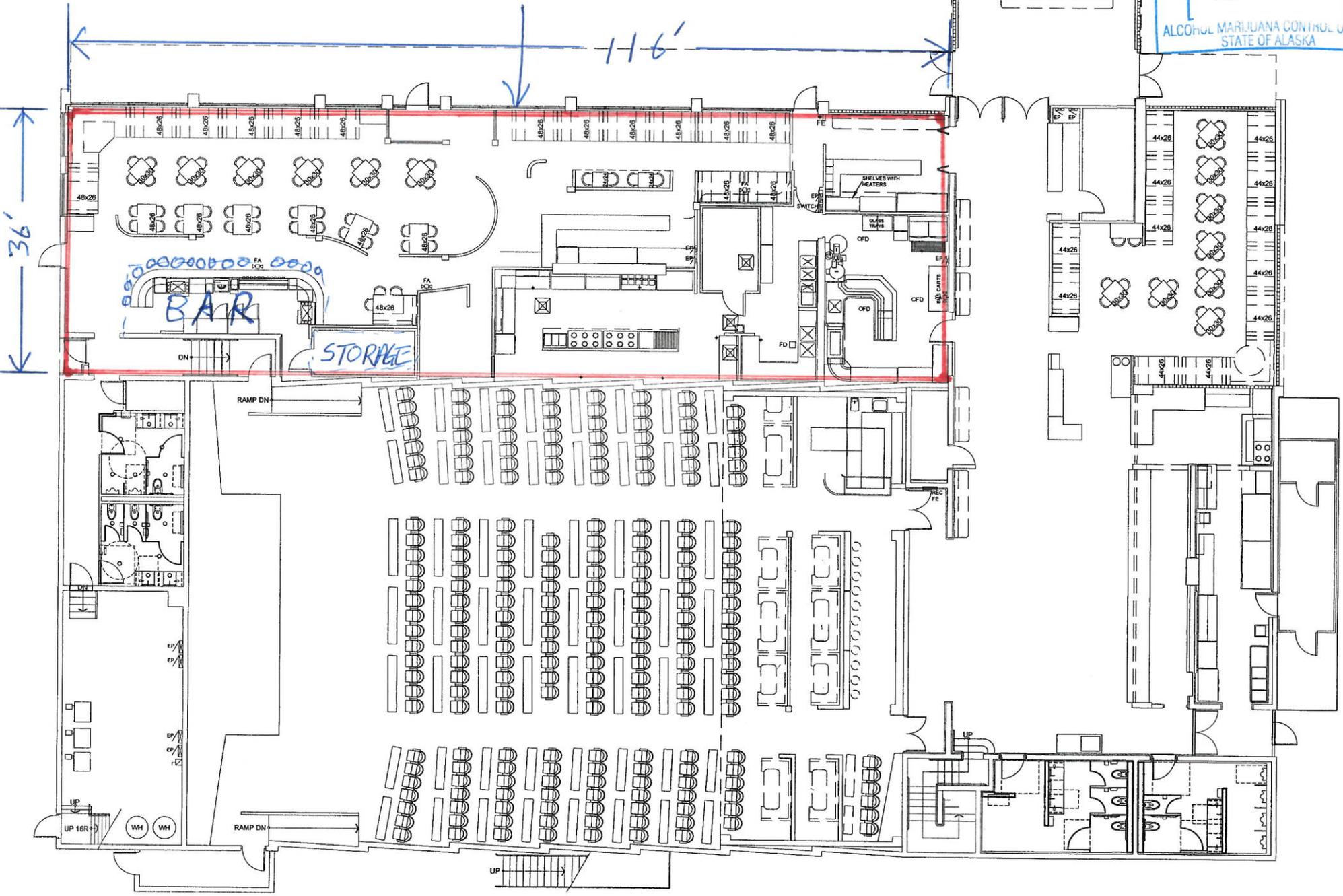
| | | | |
|--------------------|-------------------------------|-----------------|-------|
| Licensee: | Film-On Productions LLC | License Number: | |
| License Type: | beverage dispensary duplicate | | |
| Doing Business As: | Bear Tooth Grill | | |
| Premises Address: | 1230 W. 27th Avenue | | |
| City: | Anchorage | State: | AK |
| | | ZIP: | 99503 |



AB-02

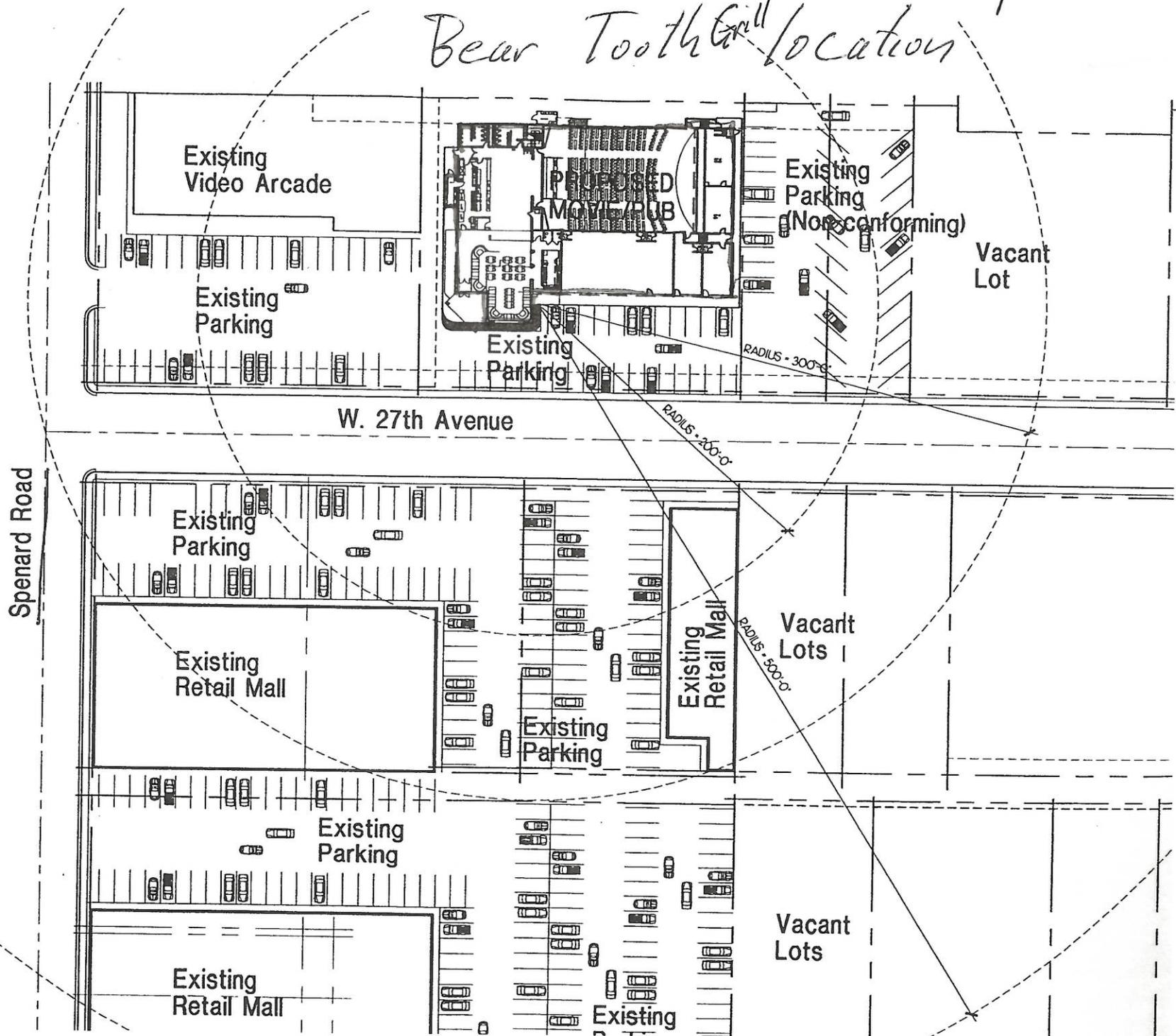
Film-On Productions LLC
dbu Bear Tooth Grill new duplicate

RECEIVED
SEP 07 2018
ALCOHOL MARIJUANA CONTROL OFFICE
STATE OF ALASKA



duplicate

Bear Tooth Grill location



RECEIVED
SEP 06 2018
MICHIGAN VARIETY UNIVERSITY CENTER



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

What is this form?

A restaurant designation permit application is required for a licensee desiring designation under 3 AAC 304.715 – 3 AAC 304.795 as a bona fide restaurant, hotel, or eating place for purposes of AS 04.16.010(c) or AS 04.16.049. Designation will be granted only to a holder of a beverage dispensary, club, recreational site, golf course, or restaurant or eating place license, and only if the requirements of 3 AAC 304.305, 3 AAC 304.725, and 3 AAC 304.745, as applicable, are met. A **detailed floor plan** of the proposed designated and undesignated areas of the licensed business and a **menu** or expected menu listing the meals to be offered to patrons must accompany this form. Applicants should review AS 04.16.049 – AS 04.16.052 and 3 AAC 304.715 – 3 AAC 304.795. All fields of this form must be completed. The required \$50 permit fee may be made by credit card, check, or money order.

Section 1 – Establishment Information

Enter information for licensed establishment.

| | | | | | |
|---------------------------|-------------------------------|------------------------|--------------|-------------|-------|
| Licensee: | Film-On Productions LLC | | | | |
| License Type: | beverage dispensary duplicate | License Number: | | | |
| Doing Business As: | Bear Tooth Grill | | | | |
| Premises Address: | 1230 W. 27th Avenue | | | | |
| City: | Anchorage | State: | AK | ZIP: | 99503 |
| Contact Name: | Roderick Hancock | Contact Phone: | 907 222 1560 | | |

Section 2 – Type of Designation Requested

This application is for the request of designation as a bona fide restaurant, hotel, or eating place for purposes of AS 04.16.010(c) or AS 04.16.049, and for the request of the following designation(s) (check all that apply):

- Dining after standard closing hours: AS 04.16.010(c)
 - Dining by persons 16 – 20 years of age: AS 04.16.049(a)(2)
 - Dining by persons under the age of 16 years, accompanied by a person over the age of 21: AS 04.16.049(a)(3)
 - Employment for persons 16 or 17 years of age: AS 04.16.049(c)
- NOTE: Under AS 04.16.049(d), this permit is not required to employ a person 18 - 20 years of age.

| OFFICE USE ONLY | | | | | |
|--------------------|--|-----------------------|--------|-------------|-----|
| Issue Date: | | Transaction #: | 123442 | BRE: | CDC |





Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Section 3 – Additional Information

Enter all hours that your establishment intends to be open. Include variances in weekend/weekday hours, and indicate am/pm:

9am - 2am

Are any forms of entertainment offered or available within the licensed business or on the proposed designated portions of the premises?

Yes No

If "Yes", describe the entertainment offered or available:

movies
live performances

Food and beverage service offered or anticipated is:

table service buffet service counter service other

If "other", describe the manner of food and beverage service offered or anticipated:

Is an owner, manager, or assistant manager 21 years of age or older always present on the premises during business hours?

Yes No

Blueprints, CAD drawings, or other clearly drawn and marked diagrams may be submitted in lieu of the third page of this form.

I have attached blueprints, CAD drawings, or other supporting documents in addition to, or in lieu of, the third page of this form that meet the requirements of this form.

Yes No

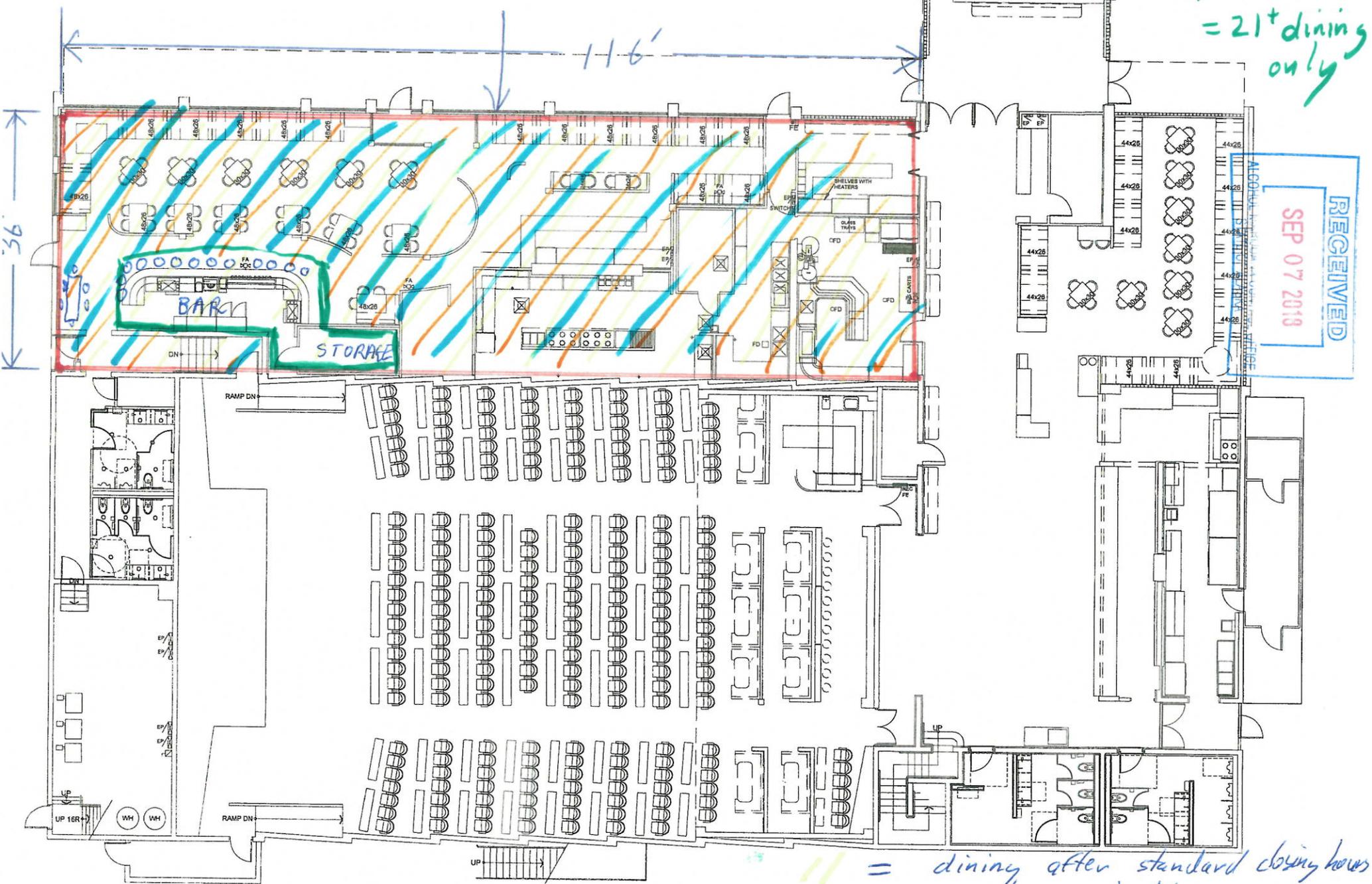


AB-03

dbu

Film-On Productions LLC
Bear Tooth Grill new duplicate

green outline = 21+ dining only



/// = dining persons 16-20

/// = dining after standard closing hours
/// = employment 16 or 17



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Section 5 – Certifications and Approvals

Read each line below, and then sign your initials in the box to the right of each statement:

Initials

I have included with this form a detailed floor plan of the proposed designated and undesignated areas of the licensed business for purposes of this application. I understand that this diagram is different than my licensed premises diagram.

RL

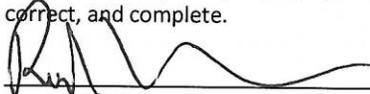
I have included with this form a menu, or an expected menu, listing the meals to be offered to patrons.

RL

I certify that the license for which I am requesting designation is either a beverage dispensary, club, recreational site, golf course, or restaurant or eating place license.

RL

I declare under penalty of perjury that this form, including all attachments and accompanying schedules and statements, is true, correct, and complete.



Signature of licensee

Rod Hancock

Printed name of licensee



Signature of Notary Public

Notary Public in and for the State of Alaska

My commission expires: 10/31/20

Subscribed and sworn to before me this 5th day of September, 2018.



Local Government Review (to be completed by an appropriate local government official):

Approved Disapproved

Signature of local government official

Date

Printed name of local government official

Title





Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

AMCO Enforcement Review:

Signature of AMCO Enforcement Supervisor

Printed name of AMCO Enforcement Supervisor

Enforcement Recommendations:

AMCO Director Review:

Approved Disapproved

Signature of AMCO Director

Printed name of AMCO Director

Date

Limitations:





LUNCH | daily until 4pm

see reverse for Specials

STARTERS

| | |
|---|--------|
| AVOCADO CHIMICHURRI CROSTINI | 6 |
| ★ AK BARLEY BREADED CALAMARI STRIPS cotija cheese, cilantro, ranchero sauce, artichoke aioli | 13 |
| TRI-SALSA PLATE house, black bean corn, verde salsas | 7 |
| GARLIC-CILANTRO FRIES | 6 / 9 |
| GARLIC-CILANTRO CHEESE FRIES | 8 / 12 |
| ★ HABANERO CHICKEN SKEWERS cornmeal breaded, fried crisp | 6 / 10 |
| ★ TEQUILA-LIME AK SHRIMP TOSTADA cabbage, jalapeños, pickled onion, avocado | 10 |
| FRESH GUACAMOLE house-made tortilla chips | 11 |
| NACHO PLATE salsas, beans, olives, jalapeños, sour cream, guacamole | 9 / 13 |
| QUESADILLA salsas, anaheims, sour cream | 8 |

// add shredded chicken 5, or tri-tip steak 8, to quesadilla or nachos //

SOUPS & SALADS

| | |
|--|---------|
| PORK POSOLE SOUP cilantro, hominy, onion relish | 4 / 6 |
| ★ AK COD CHOWDER | 5 / 7 |
| ARUGULA, WATERMELON, & FETA cilantro-mint dressing, fresh jalapeños, onion | 10 / 15 |
| ★ EL OSO cumin vinaigrette, mixed greens, goat cheese, dried cranberries, candied pecans | 7 / 11 |
| CAESAR romaine, parmesan, croutons | 6 / 9 |
| AVOCADO TOMATO smoked corn vinaigrette, romaine | 6 / 9 |
| YOGURT & DILL spinach, romaine, tomato, cucumber, bell pepper, pine nuts, caramelized onions, feta, parmesan, kalamata olives | 9 / 13 |

// salad toppers: chicken 6, AK tofu 5, AK shrimp 8, AK cod 9, AK salmon 10 //

BURGERS & SANDWICHES

| | |
|---|----|
| BEAR TOOTH GRILLED BURGER Harris Ranch ground beef, cooked medium unless otherwise specified substitute all natural chicken breast, or portobello for no extra charge add cheddar, pepperjack 1 // add blue, goat cheese 3 // add bacon 2 | 13 |
| BANH MI BURGER sriracha ajoli, cilantro, fresh jalapeños, cabbage, lime, pickled onion | 14 |
| SOUTHWESTERN BURGER recado, avocado, salsa, pepperjack | 16 |
| ROSEMARY BURGER bacon, goat cheese | 17 |
| ★ JERK CHICKEN SANDWICH Guatemalan slaw, mixed greens, mango chutney, garlic-cilantro fries | 14 |
| ★ BLACKENED AK COD SANDWICH tartar sauce | 15 |
| ★ ANAHEIM TURKEY CLUB wheat bread, bacon, avocado, AK sprouts | 13 |
| PORK VERDE TORTA pepper jack cheese, banh mi slaw, recado mayo, rajas | 14 |

// comes with garlic-cilantro fries or your choice of plain fries, tortilla chips, seasonal or house vegetables, cup of pork posole, cup of chowder 1, side caesar or avocado tomato 2, side el oso 3, side yogurt & dill 5, side arugula, watermelon, & feta 6 //

ENTREES

| | |
|---|----------------------|
| SOUTHWESTERN RICE BOWL blackened chicken, house-made tortilla chips | 11 |
| ★ AK FISH TACOS beer-battered or blackened, blanca sauce, salsa fresca, guacamole | cod 16 / salmon 17 |
| ★ AK FISH & CHIPS garlic-cilantro fries, lemon tartar sauce | cod 14 / salmon 15 |
| BRAISED PORK TACOS cascabel colorado or serrano verde - build your own style | 12 |
| CHICKEN CHIPOTLE TACOS chipotle cream, mushroom, onion - build your own style | 14 |
| CARNE ASADA TACOS aji amarillo-marinated - build your own style | 17 |
| CALABACITA TACOS zucchini, corn, salsa, cheese, anaheims, sour cream, pumpkin seeds - build your own style | 12 |
| CARNE BURRITO á la carte, tri-tip steak, rajas, beans, rice, cheese, onion relish, sour cream, salsas | 16 |
| | with rice & beans 18 |
| TACO SALAD romaine mix, beans, salsas, cheese, olives, sour cream, guacamole | 10 |
| add chicken breast 6 // add carne asada 11 // add shrimp 8 // add shredded chicken 5 | |

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness // peanut oil is used for all fried items





AVAILABLE UNTIL 3PM

- BLUEBERRY CORN PANCAKES** ★ 11
AK honey butter, fresh blueberries, maple syrup, powdered sugar
- ACHIOTE CHICKEN BOWL** 11
coconut rice, achiote cream, grilled pineapple, black bean-corn salsa, green onions, house-made tortilla chips

AVAILABLE AFTER 4PM

- SMOKED DUCK STUFFED POBLANO** 15
roasted shiitake, black bean corn salsa, mexl cheese, tomato-cumin brown rice, refried black beans, sour cream, cilantro
- PISTACHIO CRUSTED SALMON** ★ 24
Israeli couscous, butternut squash, lemon-dill crema, spinach

AVAILABLE ALL DAY

- ASIAN ARUGULA SALAD** 9 / 13
cilantro-mint dressing, arugula, carrot, daikon radish, snow peas, candied lime cashews, red onion
- BEER-BATTERED ONION RINGS** 9
chipotle mayo
- AK SCALLOP CEVICHE** ★ 14
elote crema, serranos, AK radish, green onion, tajin dusted lime, house-made tortilla chips
- PERUVIAN WINGS** 11
cumin-garlic-paprika rub, cucumber-cilantro ranch, celery, carrot
- HOMINY BEAN BURGER** 13
tomato marmalade, arugula, garlic-cilantro fries
- SWEET CORN POT DE CREME** 6
butter bruleed corn slice, whipped cream

A Note from the Grill

Savoring summer until the very last drop is our focus for this month. Alaska Wild Salmon day falls on our 17th Anniversary. For every salmon entree ordered this month, including our pistachio-crusting salmon, a portion of sales will go to AK Wild Salmon fund. Thanks for supporting us, as well as local farms and fish. In a nod to our original menu we are bringing back the smoked duck stuffed poblano and onion rings. You know you want to dunk those lil' rings in chipotle mayo... go ahead and live it up, it's still summer!

Fish on!

BRUNCH | daily until 3pm

BRUNCH PLATES

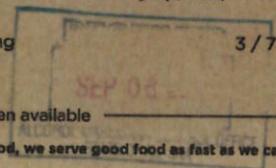
- FRUIT PLATE** seasonal selection 6
- FPJIT & YOGURT BOWL** house-made granola, Straus Family Creamery organic yogurt, mixed berries, banana 7
- STRAWBERRY PANCAKES** seasonal selection, coffee 3 / 6
- PLANTAIN BREAD FRENCH TOAST** brown sugar-bourbon syrup, candied pecans 12
- HUEVOS SPENARDOS** gallo pinto, avocado, serrano verde, pickled red onions, cotija 6 / 10
- HUEVOS RANCHEROS** refried black beans, avocado, cotija 6 / 10
- ★ **PATAIAS BRAVAS** **WITH HUEVO** over easy egg, fried potatoes, ranchero sauce, avocado, fresh jalapeños, red onion scur cream 10
- ★ **COTIJA BREAKFAST TACOS** scrambled eggs, avocado, cotija cheese, serrano verde, salsa fresca, fried potatoes 11
- ★ **GALLO PINTO** two eggs over easy, carne asada, escabeche, tortillas 15
- ★ **GRINGO BREAKFAST** two eggs any style, fried potatoes *bacon 12 / recado ham or reindeer sausage 13*
- BREAKFAST SANDWICH** two eggs over hard, recado ham, cheddar cheese, side of fruit 11
- ★ **BREAKFAST BURRITO** scrambled eggs, chorizo, anaheims, salsa fresca, cheese, potatoes, side of fruit 13
- ★ **AK SHRIMP & GRITS** poached egg, bacon, anaheims, cheese, savory pan sauce 15
- BISCUITS & GRAVY** house-made buttermilk biscuits, country sausage gravy 6 / 11
- ★ **BT BENNY** poached eggs, anaheims, recado ham, chipotle hollandaise, fried potatoes 13
- ★ **CHICKEN FRIED STEAK** two eggs any style, country sausage gravy, fried potatoes 15

// substitute AK tofu for eggs on any dish 2 //

BRUNCH BAR FAVORITES

- MIMOSA** fresh OJ, fresh grapefruit, pineapple, prickly pear, or blood orange 9
- BLOODY MARY** Tito's vodka 10 / Absolut Peppar vodka 10 / house-infused habanero vodka 9
- BLOODY MARIA** Camarena Reposado 10 / house-infused habanero tequila 9
- MICHELADA** Chugach Session, bloody mary mix, habanero hot sauce 7 / with tequila 9
- MATT'S MICHELADA** Chugach Session, V8, lime, Tapatio, chili-lime salt 7 / with tequila 9
- BRASS MONKEY** Chugach Session, orange juice 7
- PERRO SALADO** Cazadores Blanco, fresh-squeezed grapefruit juice, salt 9
- ★ **CORPSE REVIVER** 50 Fathoms gin (AK), Lillet Blanc, S. Maria al Monte amaro, Green Siren absinthe (AK), lemon 10
- MEXICAN COFFEE** Kahlua, Sauza Hornitos Reposado, coffee, whipped cream, cinnamon syrup 9
- ICED ISLAND COFFEE** Koloa Kua'i Coffee rum, triple sec, Kaladi Brothers cold brew coffee, cinnamon syrup, milk, whipped cream - add an extra shot of cold brew 1 10
- FRENCH PRESS COFFEE** Kaladi Brothers coffee ground to order, served while steeping 3 / 7

★ **ALASKA GROWN** contains one or more Alaska Grown ingredients when available



BEAR TOOTH GRILL SPECIALS

AUGUST 6 - SEPTEMBER 3, 2018



| AVAILABLE UNTIL 3PM | | AVAILABLE ALL DAY |
|--|--|--|
| BLUEBERRY CORN PANCAKES ★ 11 | | ASIAN ARUGULA SALAD 9/13 |
| AK honey butter, fresh blueberries, maple syrup, powdered sugar | | cilantro-mint dressing, arugula, carrot, daikon radish, snow peas, candied lime cashews, red onion |
| ACHIOTE CHICKEN BOWL 11 | | BEER-BATTERED ONION RINGS 9 |
| coconut rice, achiote cream, grilled pineapple, black bean-corn salsa, green onions, house-made tortilla chips | | chipotle mayo |
| | | AK SCALLOP CEVICHE ★ 14 |
| | | elote crema, serranos, AK radish, green onion, tajin dusted lime, house-made tortilla chips |
| | | PERUVIAN WINGS 11 |
| | | cumin-garlic-paprika rub, cucumber-cilantro ranch, celery, carrot |
| | | HOMINY BEAN BURGER 13 |
| | | tomato marmalade, arugula, garlic-cilantro fries |
| | | SWEET CORN POT DE CREME 6 |
| | | butter bruleed corn slice, whipped cream |

A Note from the Grill

Savoring summer until the very last drop is our focus for this month. Alaska Wild Salmon day falls on our 17th Anniversary. For every salmon entree ordered this month, including our pistachio-crusting salmon, a portion of sales will go to AK Wild Salmon fund. Thanks for supporting us, as well as local farms and fish. In a nod to our original menu we are bringing back the smoked duck stuffed poblano and onion rings. You know you want to dunk those lil' rings in chipotle mayo... go ahead and live it up, it's still summer!

Fish on!

DINNER | daily at 4pm

STARTERS

| | |
|---|-------|
| AVOCADO CHIMICHURRI CROSTINI | 6 |
| ★ AK BARLEY BREADED CALAMARI STRIPS cotija cheese, cilantro, ranchero sauce, artichoke aioli | 13 |
| TRI-SALSA PLATE house, black bean corn, verde salsas | 7 |
| FRESH JALAPEÑO POPPERS crema and colorado, spice levels can vary | 10 |
| GARLIC-CILANTRO FRIES | 6/9 |
| GARLIC-CILANTRO CHEESE FRIES | 8/12 |
| ★ HABANERO CHICKEN SKEWERS cornmeal breaded, fried crisp | 6/10 |
| STEAMER MUSSELS chipotle beurre blanc | 14/22 |
| FRESH GUACAMOLE house-made tortilla chips | 11 |
| NACHO PLATE salsas, beans, olives, jalapeños, sour cream, guacamole | 9/13 |
| QUESADILLA salsas, anaheims, sour cream | 8 |

// add shredded chicken 5, or tri-tip steak 8 to quesadilla or nachos //

SOUPS & SALADS

| | |
|--|-------|
| PORK POSOLE SOUP cilantro, hominy, onion relish | 4/6 |
| ★ AK COD CHOWDER | 5/7 |
| ARUGULA, WATERMELON, & FETA cilantro-mint dressing, fresh jalapeños, onion | 10/15 |
| ★ EL OSO cumin vinaigrette, mixed-greens, goat cheese, dried cranberries, candied pecans | 7/11 |
| CAESAR romaine, parmesan, croutons | 6/9 |
| AVOCADO TOMATO smoked corn vinaigrette, romaine | 6/9 |
| YOGURT & DILL spinach, romaine, tomato, cucumber, bell pepper, pine nuts, caramelized onions, feta, parmesan, kalamata olives | 9/13 |

// salad toppers: chicken 6, AK tofu 5, AK shrimp 8, AK cod 9, AK salmon 10 //

★ **ALASKA GROWN** contains one or more Alaska Grown ingredients when available

1230 w 27 ave, anchorage, ak / parties of 8 or more may be charged an 18% gratuity

we don't serve fast food, we serve good food as fast as we can





DINNER | continued

see reverse for Specials

BURGERS & SANDWICHES

| | |
|---|----|
| BEAR TOOTH GRILLED BURGER Harris Ranch ground beef, cooked medium unless otherwise specified substitute all natural chicken breast, or portobello for no extra charge <i>add cheddar, pepperjack 1 // add blue, goat cheese 3 // add bacon 2</i> | 13 |
| BANH MI BURGER sriracha aioli, cilantro, fresh jalapeños, cabbage, lime, pickled onion | 14 |
| SOUTHWESTERN BURGER recado, avocado, salsa, pepperjack | 16 |
| ROSEMARY BURGER bacon, goat cheese | 17 |
| ★ BLACKENED AK COD SANDWICH tartar sauce | 15 |
| <i>// comes with garlic-cilantro fries or your choice of plain fries, tortilla chips, seasonal or house vegetables, cup of pork posole, cup of chowder 1, side caesar or avocado tomato 2, side el oso 3, side yogurt & dill 5, side arugula, watermelon, & feta 6 //</i> | |

ENTREES

| | |
|--|----|
| ★ POTATO BURRITO red chile sour cream, beans, cheese | 11 |
| ★ RANCHO BURRITO potatoes, beans, cheese, lettuce, olives, salsa, red chile sour cream | 12 |
| CARNE BURRITO tri-tip steak, rajas, beans, rice, cheese, onion relish, sour cream, salsas | 18 |
| ★ CHILE RELLENOS potato and cheese stuffed, ranchero sauce | 13 |
| PORK TAMALES tomato-jalapeño cream sauce | 14 |
| ★ MEXI COMBO PLATE ground beef enchilada, pork tamale, chile relieno | 16 |
| CALABACITA TACOS zucchini, corn, salsa, cheese, anaheims, sour cream, pumpkin seeds - <i>build your own style</i> | 12 |
| BRAISED PORK TACOS cascabel colorado or serrano verde - <i>build your own style</i> | 12 |
| CHICKEN CHIPOTLE TACOS chipotle cream, mushroom, onion - <i>build your own style</i> | 14 |
| CARNE ASADA TACOS aji amarillo-marinated - <i>build your own style</i> | 17 |
| SONORAN STYLE ENCHILADAS chicken, beef, cheese, or spinach and mushroom, colorado or serrano verde sauce | 14 |
| TACO SALAD romaine mix, beans, salsas, cheese, olives, sour cream, guacamole <i>add chicken breast 6 // add carne asada 11 // add shrimp 8 // add shredded chicken 5</i> | 10 |

pastas

| | |
|--|----|
| ROASTED TOMATO & PEPPER FETTUCCINE recado-rubbed chicken breast or portobello, rajas, zucchini, tomato-jalapeño sauce | 14 |
| ★ PEANUT NOODLES gingered vegetables, tofu, cashews | 14 |
| GARLIC CHICKEN FETTUCCINE wine, butter, lemon, parmesan | 12 |
| MUSHROOM & CHICKEN FETTUCCINE marsala cream sauce | 14 |

meat & seafood

| | |
|--|--------------------|
| SPICY LATIN MIXED GRILL chimichurri skirt steak, pimenta caseira chicken thigh, house made chorizo, calabacita | 20 |
| APPLE-SAGE PORK LOIN house-made macaroni and cheese, seasonal vegetables | 16 |
| HABANERO-PRICKLY PEAR GLAZED RIBS arepa, Guatemalan slaw | 18 |
| ★ FRESH AK MOJO SALMON rojo and verde mojo, grilled lemon, coconut rice, seasonal vegetables <i>salmon cooked medium-rare unless otherwise specified</i> | 22 |
| ★ TEQUILA-LIME AK SHRIMP TOSTADAS cabbage, jalapeños, pickled onion, avocado | 13 / 21 |
| ★ AK FISH TACOS beer-battered or blackened, blanca sauce, salsa fresca, guacamole | cod 16 / salmon 17 |
| ★ AK FISH & CHIPS garlic-cilantro fries, lemon tartar sauce | cod 14 / salmon 15 |

