


STARTERS

ARTICHOKE DIP <i>cheesy, garlicky, artichoke dip served with toast points</i>	12
CRAB STUFFED PRAWNS <i>crab stuffed prawns wrapped in apple wood smoked bacon</i>	19
ALASKA OYSTERS <i>in the half shell with traditional mignonette</i>	3 EA 

OYSTERS ROCKERFELLER <i>broiled in the half shell with parmesan, spinach, bacon</i>	4 EA
CALAMARI FRITTI <i>with spicy jalapeño cilantro aioli & roasted red pepper aioli</i>	18
HALIBUT TACOS <i>topped with Pico de Gallo, spicy mayo</i>	18
CRAB CAKES <i>with roasted red pepper aioli</i>	16

SOUP & SALAD

	CUP/BOWL
FIVE STAR CHILI <i>pinto & kidney beans, ground beef, Italian sausage, tomatoes, peppers, onions</i>	6/10
SEAFOOD CHOWDER <i>halibut, salmon, clams, potatoes, bacon</i>	6/10

	HALF/WHOLE
CAESAR SALAD <i>fresh croutons, romaine, shaved parmesan, Caesar dressing</i>	6/10
FLETCHER'S CHOP SALAD <i>romaine lettuce, Roma tomatoes, avocado, bacon, Gorgonzola, white balsamic vinaigrette</i>	9/15 

SANDWICHES

YOUR CHOICE OF HOUSE SALAD, SOUP OR PUB FRIES	
FLETCHER'S BURGER <i>chef's special sauce, lettuce, red onion, tomato cheddar cheese (vegetarian Beyond patty also available)</i>	16
PASTRAMI REUBEN <i>sauerkraut, hot pastrami, Thousand Island dressing, Swiss cheese</i>	16
STEAK & PROVOLONE <i>flat iron steak, caramelized onions, mushrooms, horseradish aioli</i>	18
ALASKA HALIBUT SANDWICH <i>beer battered or sautéed halibut, lettuce, tomato, spicy remoulade sauce</i>	19
FRIED CHICKEN SANDWICH <i>fried chicken breast, chipotle mayo, romaine lettuce, tomato, red onion</i>	16

PIZZA

	SIZE 8"/12"
PEPPERONI <i>marinara, mozzarella, provolone</i>	13/18
SICILIAN <i>pepperoni, Italian sausage, bacon, prosciutto, basil, marinara, mozzarella, provolone</i>	15/20
CRUNCHY SPINACH <i>Alfredo sauce, spinach, bacon, caramelized onions, Roma tomatoes, mozzarella, provolone</i>	13/18
FOUR CHEESE <i>marinara, mozzarella, provolone, parmesan, feta</i>	13/18
REINDEER SAUSAGE & PEPPERS <i>marinara, mozzarella, provolone, bell pepper trio, red onions</i>	14/20
GREEK <i>artichoke hearts, roasted garlic, sun-dried tomatoes, Kalamata olives, red onion, feta, mozzarella, marinara</i>	13/18 
MARGHERITA <i>marinara, fresh mozzarella, basil, heirloom tomatoes</i>	13/18 

PASTA

	HALF/WHOLE
ALASKAN SEAFOOD SCAMPI <i>halibut, salmon, shrimp, Kalamata olives, sun-dried tomatoes & clam broth atop fettuccine pasta</i>	25
SPAGHETTI & MEATBALLS <i>house made meatballs, marinara sauce topped with grated Parmesan</i>	18/24
FETTUCCINE ALFREDO <i>grilled chicken breast, mushrooms, Alfredo sauce (substitute shrimp for 19/25)</i>	18/24
BEEF STROGANOFF <i>flat iron steak, mushrooms, onion, caraway, sour cream, egg noodles</i>	18/24
LASAGNA BOLOGNESE <i>spinach pasta, mozzarella, provolone, prosciutto, Alfredo & marinara sauce</i>	22

LAND & SEA

GRILLED RIBEYE <i>mushroom risotto, sautéed green beans</i>	38 
SEARED ALASKAN HALIBUT <i>sweet corn & roasted jalapeño emulsion, grilled asparagus, heirloom tomato salad, balsamic reduction</i>	40 
GLAZED ALASKAN SALMON <i>maple honey glazed with roasted cauliflower, fried Brussels sprouts</i>	37 
ALASKA HALIBUT & CHIPS <i>Alaskan Amber beer battered halibut, tartar sauce, pub fries</i>	27

DESSERTS

PEANUT BUTTER PIE <i>graham cracker crust, chocolate ganache, creamy peanut butter filling, topped with whipped cream, chocolate sauce</i>	8
VANILLA CRÈME BRÛLÉE <i>rich vanilla custard with a flame caramelized sugar crust</i>	8

KEY LIME PIE <i>tangy key lime pie on graham cracker crust, topped with whipped cream</i>	8
FLETCHER'S MUD PIE <i>chocolate mousse ice cream, chocolate ganache, caramel, Oreo cookie crust</i>	8
PUMPKIN WALNUT CHEESECAKE <i>pumpkin cheesecake, walnut topping, served with carmel sauce</i>	8

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

Split plate charge \$3 Parties of 8 or more will be subject to a 20% auto gratuity.

Fletcher's

Hotel Captain Cook
Explore the flavors

DINING HOURS
11:30 am - 11:30 pm daily
BAR HOURS
11:30 am - 12:00 am daily

SPECIALTY COCKTAILS

FROSTED BLUEBERRY LEMONDROP	13
<i>fresh blueberries, Stolichnaya Blueberry vodka, triple sec, house sweet & sour with a cane sugar rim</i>	
BLOOD ORANGE COSMO	12
<i>New Amsterdam vodka, blood orange purée, house sweet & sour</i>	
FRENCH EMPRESS	14
<i>Empress 1908 gin, St. Germain Elderflower liqueur, Prosecco Brut, fresh lemon</i>	
SUNBURNED MUSER	12
<i>fresh red raspberries, New Amsterdam vodka, sweet & sour, orange juice, grenadine</i>	
FOUR ROSES OLD FASHIONED	12
<i>Four Roses bourbon, Angostura bitters, Luxardo cherry, orange peel</i>	
RENDEZVOUS SAZERAC	16
<i>High West Rendezvous rye, Peyshaud bitters, Angostura Bitters, Absenthe</i>	
OAXACA OLD FASHIONED	14
<i>Bozal mezcal, El Jimador tequila, aztec chocolate bitters, orange bitters, agave nectar, orange peel</i>	
CAPTAIN'S MULES	12
<i>your choice or Moscow, Black Cherry, Pineapple or Irish Mule</i>	

MOCKTAILS

BUZZ FREE MUSER	7
<i>muddled red raspberries, orange juice, sweet & sour grenadine, soda water</i>	
RASPBERRY VANILLA NOJITO	7
<i>fresh red raspberries, mint, house sweet & sour, vanilla syrup, soda water</i>	
BLACKBERRY LEMONADE	7
<i>house made blackberry syrup, sweet & sour, lemonade, fresh blackberries, lemon</i>	
BLUEBERRY REFRESHER	7
<i>house made blueberry syrup, fresh rosemary, lemon, soda water</i>	

WINES BY THE STEM

SPARKLING

BISOL JEIO PROSECCO	8
<i>Veneto, Italy</i>	
WYCLIFF BRUT	8
<i>California Champagne, US</i>	
RIESLING	
DR. L	9
<i>Mosel, Germany</i>	
SAUVIGNON BLANC	
KIM CRAWFORD	9
<i>Marlborough, New Zealand</i>	
PINOT GRIS	
WILLAMETTE VALLEY	9
<i>Willamette Valley, Oregon, US</i>	
CHARDONNAY	
CAMBRIA	9
<i>"Katherine's Vineyard", Santa Maria Vly, California, US</i>	
STAGS' LEAP	12
<i>Napa Valley, California, US</i>	
ROSÉ	
TERRITORIAL	9
<i>Willamette Valley, Oregon, US</i>	
WHITE ZINFANDEL	
MONTEVINA	8
<i>Amador County, California, US</i>	

LOCAL TAPS

7 PINT/22 PITCHER

ALASKAN	AMBER SMOKED PORTER
BROKEN TOOTH	FAIRWEATHER IPA
KING STREET	BLOND HAZY IPA IPA PILSNER
MATANUSKA	LONG TRACK IPA PACHANGA NORTE
MIDNIGHT SUN	PLEASURE TOWN IPA

BREWS BY THE NECK

ALASKAN HARD SELTZER	6
AMSTEL LIGHT	6
ANGRY ORCHARD CIDER	6
BECKS	6
BLUE MOON	6
BUD LIGHT	5
BUDWEISER	5
CORONA	6
GUINNESS STOUT	7
HEINEKEN	6
MICHELOB ULTRA	5
MIDNIGHT SUN SOCKEYE RED IPA	6
MILLER GENUINE DRAFT	5
MILLER LIGHT	5
MOOSEHEAD	6
O'DOULS AMBER	5
SIERRA NEVADA	5
STONE IPA	7



HOUSE RED

MARIETTA OLD VINE RED	8
<i>California, US</i>	
PINOT NOIR	
KINGS RIDGE	9
<i>Willamette Valley, Oregon, US</i>	
RAMEY	16
<i>Russian River Valley, California, US</i>	
CHIANTI	
VILLA DA FILICAJA	8
<i>Tuscany, Italy</i>	
MERLOT	
RODNEY STRONG	9
<i>Sonoma County, California, US</i>	
MALBEC	
SIESTA "TAUHAN"	9
<i>Mendoza, Argentina</i>	
CABERNET SAUVIGNON	
JUSTIN	14
<i>Paso Robles, California, US</i>	
ROCK & VINE	10
<i>Central Coast, California, US</i>	

Split plate charge \$3

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Jan 13th 2022