

STARTERS

ARTICHOKE DIP <i>cheesy, garlicky, artichoke dip served with toast points</i>	14	OYSTERS ROCKERFELLER <i>broiled in the half shell with parmesan, spinach, bacon</i>	4 EA
CRAB STUFFED PRAWNS <i>crab stuffed prawns wrapped in apple wood smoked bacon</i>	19	CALAMARI FRITTI <i>with spicy jalapeño cilantro aioli & roasted red pepper aioli</i>	18
ALASKA OYSTERS <i>in the half shell with traditional mignonette</i>	3 EA	HALIBUT TACOS <i>topped with Pico de Gallo, spicy mayo</i>	18

SOUP & SALAD

	CUP/BOWL		HALF/WHOLE
FIVE STAR CHILI <i>pinto & kidney beans, ground beef, Italian sausage, tomatoes, peppers, onions</i>	6/10	CAESAR SALAD <i>fresh croutons, romaine, shaved parmesan, Caesar dressing</i>	6/10
SEAFOOD CHOWDER <i>halibut, salmon, clams, potatoes, bacon</i>	6/10	FLETCHER'S CHOP SALAD <i>romaine lettuce, Roma tomatoes, avocado, bacon, blue cheese crumbles, 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>	17
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>	20
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	KEY LIME PIE <i>tangy key lime pie on graham cracker crust, topped with whipped cream</i>	8
VANILLA CRÈME BRÛLÉE <i>rich vanilla custard with a flame caramelized sugar crust</i>	8	FLETCHER'S MUD PIE <i>chocolate mousse ice cream, chocolate ganache, caramel, Oreo cookie crust</i>	8
		NEW YORK CHEESECAKE <i>New York cheesecake served with fresh berries & berry sauce</i>	10

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, 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>	
GD SAZERAC	12
<i>George Dickel 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>	

LOCAL TAPS

7 PINT/22 PITCHER

ALASKAN	- AMBER - WHITE
DENALI	- GROVE IPA
KENAI RIVER	- PENINSULA BREWER'S RSV
KING STREET	- HAZY IPA - IPA - PILSNER
MATANUSKA	- DEEP POWDER PORTER - LONG TRACK IPA - PACHANGA NORTE

BREWS BY THE NECK

ALASKAN HARD SELTZER	6
AMSTEL LIGHT	6
ANGRY ORCHARD CIDER	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
PILSNER URQUELL	6
PYRAMID HEFEWEIZEN	6
SIERRA NEVADA	5
ST. PAULI	5

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

Parties of 8 or more will be subject to a 20% auto gratuity.

April 1st 2022