

Fletcher's

Hotel Captain Cook
Explore the flavors

Late Night
Menu

9pm - 11pm daily

BAR HOURS

11:30am - 12am

SALAD HALF/WHOLE

Add Chicken 9 | Halibut 12 | Salmon 9

CAESAR SALAD 6/10
fresh croutons, romaine, shaved parmesan,
Caesar dressing

FLETCHER'S CHOP SALAD 9/15
romaine lettuce, Roma tomatoes, avocado, bacon,
blue cheese crumbles, white balsamic vinaigrette

SOUP CUP/BOWL

SEAFOOD CHOWDER 6/10
halibut, salmon, clams, potatoes, bacon

CHICKEN NOODLE 6/10
egg noodles, chicken, carrots, celery, onion

PIZZA SIZE 8"/12"

PEPPERONI 13/18
marinara, mozzarella, provolone

SICILIAN 15/20
pepperoni, Italian sausage, bacon, prosciutto,
basil, marinara, mozzarella, provolone

MARGHERITA 13/18
marinara, fresh mozzarella, basil, heirloom
tomatoes

SANDWICHES

SERVED WITH YOUR CHOICE OF
HOUSE SALAD, SOUP, OR PUB FRIES

FLETCHER'S BURGER 18
chef's special sauce, lettuce, red onion, tomato
cheddar cheese

(vegetarian Beyond patty also available)

PASTRAMI REUBEN 16
sauerkraut, hot pastrami, Thousand Island
dressing, Swiss cheese

NEW YORK STEAK SANDWICH 18
toasted baguette, sauted mushrooms, blue cheese,
arugula, pub fries

BEVERAGES

SOFT DRINKS 2.5

JUICE 4

COFFEE, TEA 3

ICE TEA 3

STARTERS

CALAMARI FRITTI 18
served with spicy jalapeño cilantro aioli & roasted
red pepper aioli

STUFFED PRAWNS 19
mozzarella, provolone, & spinach stuffed prawns
wrapped in apple wood smoked bacon

ARTICHOKE DIP 14
cheesy, garlicky, artichoke dip served with toast points

BLACKENED HALIBUT TACOS 18
topped with Pico de Gallo, spicy mayo

ALASKA OYSTERS 4 EA 
in the half shell with traditional mignonette

OYSTERS ROCKEFELLER 5 EA 
broiled in shell with parmesan, spinach, bacon

HOUSE FAVORITES

ALASKA HALIBUT & CHIPS 27
Alaskan Amber beer battered halibut, tartar sauce,
pub fries

LASAGNA BOLOGNESE 22
spinach pasta, mozzarella, provolone, prosciutto,
Alfredo & marinara sauce

BEEF STROGANOFF 18/24
flat iron steak, mushrooms, onion, caraway,
sour cream, egg noodles

DESSERTS

BLUEBERRY BAKED ALASKA 10
devil's food chocolate cake, white chocolate
blueberry mousse, hand-fired meringue

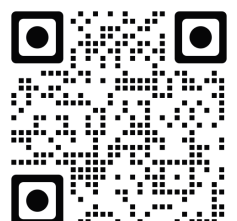
CRÈME BRÛLÉE 9
vanilla bean custard, caramelized sugar crust

KEY LIME CALAMANSI TART 10
shortbread tart shell, citrus curd, whipped
cream, mango coulis

FLETCHER'S MUD PIE 10
vanilla ice cream, chocolate mouse, caramel,
bittersweet ganache, blended and fused together
over an oreo cookie crust

CLASSIC BANANA PUDDIN' 8
layers of banana and coconut custard, whipped
cream, nilla wafers

SCAN HERE
FOR COMPLETE
LIST OF WINE &
SPIRITS



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.

COCKTAILS

FROSTED BLUE BERRY LEMONDROP 13

fresh blueberries, blueberry vodka, triple sec, house sweet & sour with a cane sugar rim

SUMMER HAZE MARGARITA 12

El Jimador Reposado tequila, Banhez Mezcal, agave nectar, Cointreau float, fresh lemon and orange wedge

BLACK MANHATTAN 19

Port Chilkoot rye whiskey, Amaro Averna, black walnut bitters, angostura bitters, Luxardo cherry

QUEEN BEE'S KNEES 13

Port Chilkoot 50 Fathoms Gin, honey simple syrup, lemon juice, ginger beer, fresh mint

YELLOW STONE OLD FASHIONED 12

Yellowstone bourbon, Angostura bitters, Luxardo cherry, orange peel

ALASKAN BOULEVARDIER 17

Port Chilkoot Boatwright bourbon, Campari, sweet vermouth, orange bitters, burnt orange peel

BLACKBERRY BOURBON SOUR 12

Four Roses bourbon, housemade simple syrup, lemon juice, fresh blackberries, orange wedge

BLOOD ORANGE COSMO 12

New Amsterdam vodka, housemade lemon sour, blood orange puree, orange wedge

MOCKTAILS

BUZZ FREE MUSER 7

muddled red raspberries, orange juice, sweet & sour, grenadine, soda water

RITUAL MULE 11

Ritual N/A Whiskey, ginger beer, fresh lime, soda water

BLACKBERRY LEMONADE 7

house made blackberry syrup, sweet & sour, lemonade, fresh blackberries, lemon

BLUEBERRY REFRESHER 7

house made blueberry syrup, fresh rosemary, lemon, soda water

LOCAL TAPS

PINT 8

ALASKAN -AMBER
-WHITE

DENALI -TWISTER CREEK IPA

DOUBLE SHOVEL -(ROTATING) CIDER

KING STREET -HEFEWEIZEN
-IPA
-PILSNER

MATANUSKA -ASTRO PHUZ IPA
-LONG TRACK IPA

MIDNIGHT SUN -SUN THIEF PORTER

BREWS BY THE NECK

ALASKAN HARD SELTZER 6

AMSTEL LIGHT 6

BLUE MOON 6

BUD LIGHT 5

BUDWEISER 5

CORONA 6

DOUBLE SHOVEL APPALANCHE CIDER 8

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

SIERRA NEVADA 5

ST. PAULI  5

WINES BY THE STEM

SPARKLING

BISOL JEIO PROSECCO 8
Veneto, Italy

WYCLIFF BRUT 8
California, US

RIESLING

DR. L 9
Mosel, Germany

SAUVIGNON BLANC

SAVEÉ SEA 9
Marlborough, New Zealand

PINOT GRIS

WILLAMETTE VALLEY 9
Willamette Valley, Oregon, US

CHARDONNAY

CAMBRIA 9
"Katherine's Vineyard", Santa Maria Vly, California, US

TEXTBOOK 11
Napa Valley, California, US

LOCAL FEATURED CHARDONNAY

BELL'S VINEYARD 10
(Unoaked), Anchorage, Alaska, US

ROSE

DOMAIN DE COURON 7
Ardèche, France

HOUSE RED

MARIETTA OLD VINE RED 8
California, US

PINOT NOIR

KINGS RIDGE 9
Willamette Valley, Oregon, US

SIDURI 16
Russian River Valley, California, US

CHIANTI

VILLA DA FILICAJA 8
Tuscany, Italy

MERLOT

DONATI 9
Central Coast, California, US

MALBEC

CATENA VISTA FLORES 9
Mendoza, Argentina

CABERNET SAUVIGNON

JUSTIN 14
Paso Robles, California, US

ROCK & VINE 10
Central Coast, California, US

Split plate charge \$3

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July 11th 2023