

**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

**ARUGULA SALAD** 6/10  
feta, button mushrooms, onion, balsamic vinaigrette

**SOUP** CUP/BOWL

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

**FIVE STAR CHILI** 6/10  
pinto & kidney beans, ground beef, Italian sausage, tomatoes, peppers, onions

**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 the half shell with parmesan, spinach, bacon

**HOUSE FAVORITES**

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

**GRILLED RIBEYE** 42   
mushroom risotto, grilled broccolini

**SEARED ALASKAN HALIBUT** 38   
chimichurri, grilled broccolini, roasted fingerling potatoes

**GLAZED ALASKAN SALMON** 36  
honey dijon glaze, asparagus, roasted fingerling potatoes

**LASAGNA BOLOGNESE** 24  
spinach pasta, mozzarella, provolone, prosciutto, Alfredo & marinara sauce

**PASTA** HALF/WHOLE

**ALASKAN SEAFOOD SCAMPI** 28  
halibut, salmon, shrimp, Kalamata olives, sun-dried tomatoes & clam broth atop fettuccine pasta

**SPAGHETTI & MEATBALLS** 19/25  
house made meatballs, marinara sauce topped with grated Parmesan

**FETTUCINE ALFREDO** 19/25  
grilled chicken breast, mushrooms, Alfredo sauce  
(substitute shrimp for 20/26)

**BEEF STROGANOFF** 19/25  
flat iron steak, mushrooms, onion, caraway, sour cream, egg noodles

**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** 22  
toasted baguette, sauted mushrooms, blue cheese, arugula, horseradish aoli, pub fries

**FRIED CHICKEN SANDWICH** 18  
fried chicken breast, chipotle mayo, romaine lettuce, tomato, red onion


**PIZZA** SIZE 8"/12"

**PEPPERONI** 15/20  
marinara, mozzarella, provolone

**SICILIAN** 17/22  
pepperoni, Italian sausage, bacon, prosciutto, basil, marinara, mozzarella, provolone

**WHITE SAUCE** 15/20  
Alfredo sauce, spinach, bacon, caramelized onions, Roma tomatoes, mozzarella, provolone

**CHICKEN BACON RANCH** 16/22  
marinated chicken breast, bacon, mozzarella, provolone, Roma tomatoes, red onion, Ranch dressing, Italian parsley

**GREEK** 15/20   
artichoke hearts, roasted garlic, sun-dried tomatoes, Kalamata olives, red onion, feta, mozzarella, marinara

**MARGHERITA** 15/20   
marinara, fresh mozzarella, basil, heirloom tomatoes

**DESSERTS**

**BAKED ALASKA** 10  
devil's food chocolate cake, milk chocolate mousse, hand-fired meringue, pumpkin caramel

**CRÈME BRÛLÉE** 9  
vanilla bean custard, caramelized sugar crust

**MOLASSES PECAN TART** 12  
shortbread tart shell, cranberry curd, whipped cream, berries

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

**CHERRY CHEESECAKE** 10  
'nilla wafer crust, white chocolate cream cheese filling, cherry compote

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.



## SPECIALTY COCKTAILS

<b>FROSTED BLUEBERRY LEMONDROP</b>	13
<i>fresh blueberries, blueberry vodka, triple sec, house sweet &amp; sour with a cane sugar rim</i>	
<b>BLOOD ORANGE MARGARITA</b>	12
<i>Corazon Reposado tequila, triple sec, blood orange puree, agave nectar</i>	
<b>BLACK MANHATTAN</b>	19
<i>WhistlePig Piggyback 6 year rye whiskey, Amaro Averna, black walnut bitters, angostura bitters, Luxardo cherry</i>	
<b>CRANBERRY MULE CRUSH</b>	12
<i>Denali Spirits 907 vodka, Cranberry simple syrup, lime juice, ginger beer, fresh mint</i>	
<b>YELLOWSTONE OLD FASHIONED</b>	12
<i>Yellowstone bourbon, Angostura bitters, Luxardo cherry, orange peel</i>	
<b>PAPER PLANE</b>	18
<i>Four Roses bourbon, Amaro Nonino, Aperol, fresh lemon juice</i>	
<b>PARISIAN PEAR 75</b>	11
<i>Procecco, New Amsterdam Vodka, fresh lemon juice, pear simple syrup</i>	
<b>SWEATER WEATHER TODDY</b>	13
<i>Bulleit bourbon, fresh lemon juice, jasmine honey syrup, cinnamon stick</i>	

## MOCKTAILS

<b>BUZZ FREE MUSER</b>	7
<i>muddled red raspberries, orange juice, sweet &amp; sour, grenadine, soda water</i>	
<b>RITUAL MULE</b>	11
<i>Ritual N/A Whiskey, ginger beer, fresh lime, soda water</i>	
<b>BLACKBERRY LEMONADE</b>	7
<i>house made blackberry syrup, sweet &amp; sour, lemonade, fresh blackberries, lemon</i>	
<b>BLUEBERRY REFRESHER</b>	7
<i>house made blueberry syrup, fresh rosemary, lemon, soda water</i>	

## WINES BY THE STEM



<b>SPARKLING</b>	
<b>BISOL JEIO PROSECCO</b>	8
<i>Veneto, Italy</i>	
<b>WYCLIFF BRUT</b>	8
<i>California, US</i>	
<b>RIESLING</b>	
<b>DR. L</b>	9
<i>Mosel, Germany</i>	
<b>SAUVIGNON BLANC</b>	
<b>SAVEÉ SEA</b>	9
<i>Marlborough, New Zealand</i>	
<b>PINOT GRIS</b>	
<b>WILLAMETTE VALLEY</b>	9
<i>Willamette Valley, Oregon, US</i>	
<b>CHARDONNAY</b>	
<b>CAMBRIA</b>	9
<i>"Katherine's Vineyard", Santa Maria Vly, California, US</i>	
<b>SONOMA-CUTRER</b>	12
<i>"Russian River Ranches", California, US</i>	
<b>LOCAL FEATURED CHARDONNAY</b>	
<b>BELL'S VINEYARD</b>	10
<i>(Unoaked), Anchorage, Alaska, US</i>	

## LOCAL TAPS

PINT 8

<b>ALASKAN</b>	- AMBER - WHITE
<b>DENALI</b>	- TWISTER CREEK IPA
<b>DOUBLE SHOVEL</b>	- (ROTATING) CIDER
<b>KING STREET</b>	- HEFEWEIZEN - IPA - PILSNER
<b>MATANUSKA</b>	- ASTRO PHUZ IPA - LONG TRACK IPA
<b>MIDNIGHT SUN</b>	- SUN THIEF PORTER

## BREWS BY THE NECK

<b>ALASKAN HARD SELTZER</b>	7
<b>AMSTEL LIGHT</b>	7
<b>BLUE MOON</b>	7
<b>BUD LIGHT</b>	6
<b>BUDWEISER</b>	6
<b>CORONA</b>	7
<b>GUINNESS STOUT</b>	8
<b>HEINEKEN</b>	7
<b>MICHELOB ULTRA</b>	6
<b>MIDNIGHT SUN SOCKEYE RED IPA</b>	7
<b>MILLER GENUINE DRAFT</b>	6
<b>MILLER LIGHT</b>	6
<b>MOOSEHEAD</b>	7
<b>O'DOULS AMBER</b>	5 
<b>PILSNER URQUELL</b>	7
<b>SIERRA NEVADA</b>	7
<b>ST. PAULI</b>	6 

## ROSE

<b>DOMAIN DE COURON</b>	7
<i>Ardèche, France</i>	
<b>PINOT NOIR</b>	
<b>KINGS RIDGE</b>	9
<i>Willamette Valley, Oregon, US</i>	
<b>SIDURI</b>	16
<i>Russian River Valley, California, US</i>	
<b>MERLOT</b>	
<b>DONATI</b>	9
<i>Central Coast, California, US</i>	
<b>MALBEC</b>	
<b>CATENA VISTA FLORES</b>	9
<i>Mendoza, Argentina</i>	
<b>CABERNET SAUVIGNON</b>	
<b>JUSTIN</b>	14
<i>Paso Robles, California, US</i>	
<b>ROCK &amp; VINE</b>	10
<i>Central Coast, California, US</i>	
<b>RED BLEND</b>	
<b>MARIETTA OLD VINE RED</b>	8
<i>(Zinfandel blend) California, US</i>	
<b>NOVELTY HILL RED</b>	10
<i>(Bordeaux blend) Columbia Valley, Washington, US</i>	