

OPEN MON-FRI 5:30AM - 11AM
SAT-SUN 5:30AM - 12PM

Breakfast room service is available to our guests during these hours of operation
by dialing 2299 from your guestroom phone.

The
Pantry
CAFE

BREAKFAST SERVED JUST THE WAY YOU LIKE IT



CAPTAIN COOK DINING

Scan the QR code to see all the dining options available
at the Captain Cook Hotel as well as current menus and
hours of operation.

WWW.CAPTAINCOOK.COM



HOTEL GUESTS

If you are staying with us at the hotel, you are welcome to charge your meal to your room if you have a credit card on file. Please make sure to clearly write your room number on your check and sign to authorize the charge. Thank you and enjoy your stay.

The Pantry located on the lobby floor of Hotel Captain Cook
939 W Fifth Ave, Anchorage, Alaska. Call (907) 343-2219

The Pantry CAFE

BREAKFAST SERVED JUST THE WAY YOU LIKE IT.

EGGS & THINGS

served with your choice of roasted potatoes or hash browns

CLASSIC EGGS BENEDICT * – 18

poached eggs, Canadian bacon, English muffin, topped with hollandaise

NORTH SLOPE OMELET – 20

reindeer sausage, applewood-smoked bacon, and white cheddar

FARMERS OMELET – 18

peppers, onions, mushrooms, white cheddar, and spinach

BACON AVOCADO OMELET – 19

applewood-smoked bacon, avocado, tomato, and Boar’s Head® Vermont Cheddar

ALASKAN SALMON OMELET * – 23

red salmon, peppers, onions, spinach, cheddar cheese, and avocado, topped with hollandaise

HEALTHY START

EGG WHITE OMELET – 17

tomato, avocado, spinach, mushrooms, served with your choice of roasted potatoes or hash browns

CRUSTLESS QUICHE & SPRING SALAD 🌱 – 16

bacon, ham, cheddar, spinach and scallion quiche, served with a spinach salad topped with berries, feta, and mimosa vinaigrette

PALEO EGGS * – 16

eggs any style, tomato, avocado, and arugula salad with mimosa vinaigrette

STEEL-CUT OATMEAL – 8

served with sliced almonds, raisins, and brown sugar
add blueberries, strawberries, or banana for – 3

SEASONAL FRESH FRUIT PLATE – 12

honeydew, cantaloupe, pineapple, orange, and seasonal berries

BREAKFAST WITH BREAD

ALASKAN SALMON LOX & BAGEL – 22

bagel with cream cheese, salmon lox, sliced hard-boiled egg, capers and diced onions

BISCUITS & GRAVY * – 18

southern-style biscuit, reindeer country gravy, bacon, and two eggs

BEVERAGES

SODA – 2.5

HOT or ICE TEA – 3

COFFEE – 4

MILK – 3

JUICE – 4

orange, apple, cranberry, grapefruit, tomato, V-8

ALASKAN BREAKFAST * – 19

two eggs any style, bacon, pork sausage, ham, or reindeer sausage, and your choice of roasted potatoes or hash browns

HUNGRY MAN * – 23

two eggs any style, bacon, reindeer sausage, pork sausage, pancakes, fresh fruit, and choice of roasted potatoes or hash browns

REINDEER SKILLET * – 18

roasted potatoes, caramelized onions and bell pepper trio, reindeer sausage, avocado, pico de gallo, and two eggs any style

CHICKEN FRIED STEAK * – 20

reindeer country gravy, roasted potatoes or hashbrowns, and two eggs any style

AVOCADO TOAST * – 12

toasted spent grain bread topped with smashed avocado and feta cheese, served with two eggs any style or fresh fruit
add salmon lox - 8

BREAKFAST QUESADILLA – 17

bacon, reindeer sausage, pork sausage, ham, scrambled eggs, pepper jack cheese, served with pico de gallo and sour cream

OFF THE IRON

FRENCH TOAST – 20

egg-battered French toast, powdered sugar, served with your choice of bacon, pork sausage, ham, or reindeer sausage

CHICKEN & WAFFLES – 20

boneless fried chicken breast, Belgian waffles, maple reduction, and bacon

BUTTERMILK PANCAKES – 12

SHORT STACK – 8

add blueberries, strawberries, banana, or chocolate chips – 3

SOURDOUGH PANCAKES – 12

SHORT STACK – 8

add blueberries, strawberries, banana, or chocolate chips – 3

ADDITIONS

BACON – 8

PORK SAUSAGE PATTY – 8

PORK SAUSAGE LINK – 8

REINDEER SAUSAGE – 8

EGGS * – 3.5 EA

HAM – 8

ENGLISH MUFFIN – 4

TOAST – 4

HASHBROWNS – 4

ROASTED POTATOES – 4



With parties of eight or more an automatic gratuity of 20% will be added. Split plate charge – 3
*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.