

## STARTERS

<b>CALAMARI FRITTI</b> <i>served with spicy jalapeño-cilantro aioli and roasted red pepper aioli</i>	18
<b>ARTICHOKE DIP</b> <i>parmesan, garlic, artichoke hearts, rustic flatbread</i>	18
<b>ITALIAN MEATBALLS</b> <i>house-crafted meatballs, spinach, marinara, Romano cheese</i>	16
<b>BLACKENED COD STREET TACOS</b> <i>flour tortillas, pico de gallo, spicy remoulade [GF Available]</i>	16
<b>CUCUMBER AVOCADO CEVICHE</b> <i>cucumber, avocado, peppers, onions, cilantro, citrus, tortilla chips [V]</i>	16
<b>STUFFED PRAWNS</b> <i>mozzarella, provolone, and spinach-stuffed prawns wrapped in applewood-smoked bacon</i>	19
<b>ALASKA OYSTERS*</b> <i>red wine vinaigrette mignonette [GF]</i>	5 EA
<b>OYSTERS ROCKEFELLER</b> <i>broiled in the half shell with parmesan, spinach, bacon [GF]</i>	6 EA

## SALAD

HALF / WHOLE

<b>ADD CHICKEN 9   SHRIMP 10   COD 10   SALMON 12</b>	
<b>CAESAR SALAD</b> <i>fresh croutons, romaine, Boar's Head® parmesan blend, Caesar dressing</i>	8/11
<b>FLETCHER'S CHOP SALAD</b> <i>romaine, Roma tomatoes, avocado, bacon, Boar's Head® blue cheese crumbles, white balsamic vinaigrette [GF Available]</i>	12/16
<b>ARUGULA BERRY SALAD</b> <i>arugula, strawberries, blueberries, red onion, Boar's Head® feta, red wine vinaigrette [GF]</i>	8/11

## SOUP

CUP / BOWL

<b>SEAFOOD CHOWDER</b> <i>salmon, cod, clams, potatoes &amp; bacon</i>	9/13
<b>CHICKEN NOODLE</b> <i>carrots, celery, onion, chicken, egg noodles</i>	8/12

## GRILL & SEA

<b>GRILLED RIBEYE*</b> <i>roasted garlic &amp; herb butter, roasted fingerling potatoes, fresh seasonal vegetables [GF]</i>	45
<b>SEARED ALASKAN COD</b> <i>citrus-chive butter, white balsamic-tossed arugula, roasted fingerling potatoes, blistered tomatoes [GF]</i>	26
<b>CIOPPINO</b> <i>salmon, cod, prawns, green-lip mussels, tomato-crab broth, spinach, basil [GF Available]</i>	30
<b>ALASKAN HALIBUT &amp; CHIPS</b> <i>Alaskan Amber beer-battered halibut, tartar sauce, pub fries</i>	36
<b>ALASKAN SALMON</b> <i>roasted fingerling potatoes, citrus-chive butter, fresh seasonal vegetables [GF]</i>	36

## PASTA

HALF / WHOLE

<b>LASAGNA BOLOGNESE</b> <i>spinach pasta, mozzarella, provolone, prosciutto, Alfredo and marinara sauce</i>	24
<b>SPAGHETTI &amp; MEATBALLS</b> <i>house-made meatballs, marinara sauce topped with Boar's Head® parmesan blend</i>	19/25
<b>FETTUCCINE ALFREDO</b> <i>grilled chicken breast, mushrooms, Alfredo sauce</i>	19/25
<b>FETTUCCINE PESTO PRIMAVERA</b> <i>mushrooms, heirloom tomatoes, arugula, pesto and Alfredo-tossed fettuccine [V]</i>	15/19
<b>BEEF STROGANOFF</b> <i>slow-cooked beef, mushrooms, yellow onions, caraway, sour cream, egg noodles</i>	19/25

## SANDWICHES

SERVED WITH PUB FRIES OR SUBSTITUTE HOUSE SALAD OR SOUP +2

<b>FLETCHER'S BURGER*</b> <i>8 oz. beef burger, chef's special sauce, lettuce, red onion, tomato, Boar's Head® Vermont Cheddar, brioche bun [V Available]</i> <i>- Add applewood-smoked bacon 4</i>	20
<b>SPICY CHICKEN SANDWICH</b> <i>blackened chicken breast, peppered bacon, garlic aioli, lettuce, red onion, tomato, Boar's Head® Pepper Jack chesse, brioche bun</i>	20
<b>FOCACCIA BLT</b> <i>applewood-smoked bacon, romaine, Roma tomato, garlic aioli, house-made focaccia</i>	18
<b>CLASSIC FRENCH DIP</b> <i>Boar's Head® beef London Broil, provolone, horseradish aioli, au jus, baguette</i>	20

## PIZZA

[GF Crust Available] SIZE 8" / 12"

<b>PEPPERONI</b> <i>pepperoni, marinara, mozzarella, provolone</i>	16/22
<b>SICILIAN</b> <i>pepperoni, Italian sausage, bacon, prosciutto, basil, marinara, mozzarella, provolone</i>	17/23
<b>MARGHERITA</b> <i>ovalini mozzarella, provolone, heirloom cherry tomatoes, marinara, fresh basil [V]</i>	16/22
<b>CHICKEN BACON RANCH</b> <i>marinated chicken breast, bacon, mozzarella, provolone, Roma tomatoes, red onion, ranch dressing, Italian parsley</i>	17/23
<b>SPICY HAWAIIAN</b> <i>Canadian bacon, pineapple, fresh jalapeños, marinara, mozzarella, provolone</i>	16/22
<b>REINDEER &amp; PEPPERS</b> <i>reindeer sausage, triple bell peppers, julienne red onion, mozzarella, provolone, marinara</i>	16/22

## DESSERTS

<b>PEANUT BUTTER BOMBE</b> <i>chocolate cake, peanut butter mousse, chopped peanuts, chocolate shell, whipped cream</i>	10
<b>BLUEBERRY CHEESECAKE TART</b> <i>buttery shortbread crust, classic cheesecake filling, wild blueberry compote, mixed berry sauce, whipped cream</i>	10

<b>CRÈME BRÛLÉE</b> <i>vanilla bean custard, caramelized sugar crust</i>	10
<b>FLETCHER'S MUD PIE</b> <i>vanilla ice cream, chocolate mousse, caramel, bittersweet ganache, Oreo cookie crust</i>	10
<b>BANANA CHOCOLATE COOKIE SKILLET</b> <i>caramelized banana chocolate oatmeal cookie, vanilla bean ice cream, caramel drizzle</i>	10

# Fletcher's

Hotel Captain Cook  
Explore the flavors

## SPECIALTY COCKTAILS

<b>FROSTED BLUEBERRY LEMON DROP</b>	<b>13</b>
<i>Anchorage Distillery blueberry vodka, triple sec, house-made sweet &amp; sour, fresh blueberries &amp; cane sugar rim</i>	
<b>BLACK MANHATTAN</b>	<b>20</b>
<i>Sazerac Rye, Amaro Averna, Angostura &amp; walnut bitters, Luxardo cherry</i>	
<b>CUCUMBER BERRY BREEZE</b>	<b>14</b>
<i>Stolichnaya vanilla vodka, strawberry purée, lemon juice, house-made cucumber syrup &amp; fresh mint</i>	
<b>CALM BEFORE</b>	<b>14</b>
<i>Kirk &amp; Sweeney Reserva rum, lime juice, orgeat, banana liqueur, whiskey barrel-aged bitters &amp; ginger ale</i>	
<b>BUFFALO TRACE OLD FASHIONED</b>	<b>16</b>
<i>Buffalo Trace bourbon, simple syrup, Angostura &amp; orange bitters, Luxardo cherry &amp; orange peel</i>	
<b>RUBY HOUR</b>	<b>15</b>
<i>Tanqueray gin, lemon juice, pomegranate purée, simple syrup, Chambord &amp; fresh blueberries</i>	
<b>GOLDEN CADILLAC</b>	<b>14</b>
<i>Corazón Reposado tequila, Grand Marnier, passion fruit purée, agave nectar, lime juice</i>	
<b>FLETCHER'S ISLAND MULE</b>	<b>14</b>
<i>Bacardi Superior Rum, ginger beer, Malibu, simple syrup, pineapple juice, lime juice, fresh lime</i>	
<b>MOCKTAILS</b>	
<b>STRAWBERRY CUCUMBER NOJITO</b>	<b>7</b>
<i>strawberry purée, house-made cucumber syrup, lime juice, fresh mint, club soda &amp; Sprite</i>	
<b>KENTUCKY 74 MULE</b>	<b>11</b>
<i>Kentucky 74 N/A Whiskey, ginger beer, fresh lime, soda water</i>	
<b>STRAWBERRY LEMONADE</b>	<b>7</b>
<i>strawberry purée, lemon juice, simple syrup, soda</i>	

## LOCAL TAPS

<b>ALASKAN</b>	- AMBER	<b>8</b>
	- WHITE	<b>8</b>
<b>DENALI</b>	- TWISTER CREEK IPA	<b>8</b>
<b>DOUBLE SHOVEL</b>	- (ROTATING) CIDER	<b>8</b>
<b>KING STREET</b>	- HEFEWEIZEN	<b>8</b>
	- IPA	<b>8</b>
	- PILSNER	<b>8</b>
<b>MATANUSKA</b>	- ARCTIC WARRIOR ALE	<b>8</b>
	- ASTRO PHUZZ	<b>8</b>
<b>MIDNIGHT SUN</b>	- SUN THIEF PORTER	<b>8</b>

## BREWS BY THE NECK

<b>ALASKAN HARD SELTZER</b>	<b>7</b>
<b>AMSTEL LIGHT</b>	<b>7</b>
<b>BLUE MOON</b>	<b>7</b>
<b>BUD LIGHT</b>	<b>6</b>
<b>BUDWEISER</b>	<b>6</b>
<b>COORS LIGHT</b>	<b>6</b>
<b>CORONA</b>	<b>7</b>
<b>GUINNESS STOUT</b>	<b>8</b>
<b>HEINEKEN</b>	<b>7</b>
<b>MICHELOB ULTRA</b>	<b>6</b>
<b>MILLER LITE</b>	<b>6</b>
<b>HEINEKEN 0.0</b>	<b>7</b>



## WINES BY THE STEM

### FEATURED

<b>POGGIO ANIMA ASMODEUS NERO D'AVOLA</b>	<b>10•40</b>
<i>Sicily, Italy</i>	
<i>rich dark fruit, warming spice, bold and smooth</i>	
<b>ARCA NOVA VINHO VERDE LOUREIRO</b>	<b>8•32</b>
<i>Vinho Verde, Portugal</i>	
<i>citrus, green apple, floral, light spritz, crisp</i>	
<b>SPARKLING</b>	
<b>BISOL JEIO PROSECCO</b>	<b>9•36</b>
<i>Prosecco, Italy</i>	
<i>green apple, pear, soft citrus, light and refreshing</i>	
<b>RIESLING</b>	
<b>DR. LOOSEN DR. L RIESLING</b>	<b>9•36</b>
<i>Mosel, Germany</i>	
<i>green apple, citrus, hint of honey, crisp finish</i>	
<b>SAUVIGNON BLANC</b>	
<b>GROTH</b>	<b>11•44</b>
<i>Napa Valley, California</i>	
<i>lemon-lime, melon, bright acidity, clean finish</i>	
<b>SAVEÉ SEA</b>	<b>9•36</b>
<i>Marlborough, New Zealand</i>	
<i>passionfruit, grapefruit, fresh herbs, crisp and vibrant</i>	
<b>PINOT GRIGIO</b>	
<b>ZENATO DELLA VENEZIE</b>	<b>8•32</b>
<i>delle Venezie, Italy</i>	
<i>pear, citrus, white peach, clean and refreshing</i>	
<b>CHARDONNAY</b>	
<b>J. LOHR PAPERWHITE</b>	<b>8•32</b>
<i>Arroyo Seco, California</i>	
<i>white flowers, citrus zest, unoaked, smooth</i>	

<b>MARKHAM VINEYARDS</b>	<b>10•40</b>
<i>Napa Valley, California</i>	
<i>orchard fruit, lemon curd, floral, balanced</i>	
<b>ROSÉ</b>	
<b>DOMAIN DE COURON</b>	<b>8•32</b>
<i>Ardèche, France</i>	
<i>strawberry, watermelon, light citrus, crisp and dry</i>	
<b>PINOT NOIR</b>	
<b>DUCK POND</b>	<b>9•36</b>
<i>Oregon, United States</i>	
<i>red fruit, light earth, soft tannins, easy-drinking</i>	
<b>SIDURI</b>	<b>16•64</b>
<i>Russian River Valley, California, US</i>	
<i>red cherry, raspberry, spice, silky and balanced</i>	
<b>MERLOT</b>	
<b>J. LOHR</b>	<b>9•36</b>
<i>Paso Robles, California, US</i>	
<i>blackberry, plum, vanilla, soft tannins, smooth</i>	
<b>MALBEC</b>	
<b>CATENA VISTA FLORES</b>	<b>11•44</b>
<i>Mendoza, Argentina</i>	
<i>blackberry, plum, violet, soft tannins, smooth</i>	
<b>CABERNET SAUVIGNON</b>	
<b>JUSTIN</b>	<b>14•56</b>
<i>Paso Robles, California, US</i>	
<i>black cherry, cassis, vanilla, firm tannins, long finish</i>	
<b>VIÑA MAITIA ROTO</b>	<b>9•36</b>
<i>Viña Maitia Roto</i>	
<i>plum, leather, herbal, rustic, soft tannins</i>	