Fletcher's

Hotel Captain Cook

Explore the flavors

STANDARD MENU
11:00 AM - 11:00 PM daily
BAR HOURS
11:00 AM - 12:00 AM daily

STARTERS

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

ARTICHOKE DIP 18
parmesan, garlic, artichoke hearts, rustic flatbread

ITALIAN MEATBALLS 16
house-crafted meatballs, spinach, marinara, Romano cheese

BLACKENED COD STREET TACOS 16
flour tortillas, pico de gallo, spicy remoulade **[GF Available]**

AVOCADO CUCUMBER GUACAMOLE 16
cucumber, avocado, peppers, onions, cilantro, citrus, wonton chips **[V]**

STUFFED PRAWNS 19
mozzarella, provolone, spinach-stuffed prawns wrapped in applewood-smoked bacon

ALASKA OYSTERS* 5EA
red wine mignonette **[GF]**

OYSTERS ROCKEFELLER 6EA
broiled on the half shell with parmesan, spinach, bacon **[GF]**

GRILL & SEA

GRILLED RIBEYE* 45
roasted garlic & herb butter, roasted fingerling potatoes, fresh seasonal vegetables **[GF]**

SEARED ALASKA COD 26
citrus-chive butter, white balsamic-tossed arugula, roasted fingerling potatoes, blistered tomatoes **[GF]**

CIOPPINO 30
salmon, cod, prawns, green-lip mussels, tomato-crab broth, spinach, basil **[GF Available]**

ALASKA HALIBUT & CHIPS 36
Alaskan Amber beer-battered halibut, tartar sauce, pub fries

ALASKA SALMON 36
roasted fingerling potatoes, citrus-chive butter, fresh seasonal vegetables **[GF]**

SANDWICHES

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

FLETCHER'S BURGER* 22
8 oz. beef burger, chef's special sauce, lettuce, red onion, tomato, Boar's Head® Vermont Cheddar, brioche bun **[V Available]**
- Add applewood-smoked bacon 4

SPICY CHICKEN SANDWICH 20
blackened chicken breast, peppered bacon, remoulade, lettuce, red onion, tomato, Boar's Head® Pepper Jack chesse, brioche bun

FOCACCIA BLT 18
applewood-smoked bacon, romaine, Roma tomato, garlic aioli, house-made focaccia

CLASSIC FRENCH DIP 20
Boar's Head® beef London Broil, provolone, horseradish aioli, au jus, baguette

SALAD — HALF / WHOLE

ADD CHICKEN 9 | SHRIMP 10 | COD 10 | SALMON 12

CAESAR SALAD 8/11
fresh croutons, romaine, Boar's Head® parmesan blend, Caesar dressing

FLETCHER'S CHOP SALAD 12/16
romaine, Roma tomatoes, avocado, bacon, Boar's Head® blue cheese crumbles, white balsamic vinaigrette **[GF Available]**

ARUGULA BERRY SALAD 8/11
arugula, strawberries, blueberries, red onion, Boar's Head® feta, red wine vinaigrette **[GF]**

SOUP — CUP / BOWL

SEAFOOD CHOWDER 9/13
salmon, cod, clams, potatoes, and bacon

FIVE STAR CHILI 9/13
pinto and kidney beans, ground beef, Italian sausage, tomato, peppers, onion

PASTA — HALF / WHOLE

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

SPAGHETTI & MEATBALLS 19/25
house-made meatballs, marinara sauce topped with Boar's Head® parmesan blend

FETTUCCINE ALFREDO 19/25
grilled chicken breast, mushrooms, Alfredo sauce

FETTUCCINE PESTO PRIMAVERA 15/19
mushrooms, heirloom tomatoes, arugula, pesto and Alfredo-tossed fettuccine **[V]**

BEEF STROGANOFF 19/25
slow-cooked beef, mushrooms, yellow onions, caraway, sour cream, egg noodles

PIZZA — [GF Crust Available] — SIZE 8" / 12"

PEPPERONI 16/22
pepperoni, marinara, mozzarella, provolone

SICILIAN 17/23
pepperoni, Italian sausage, bacon, prosciutto, basil, marinara, mozzarella, provolone

MARGHERITA 16/22
ovolini mozzarella, provolone, heirloom cherry tomatoes, marinara, fresh basil **[V]**

CHICKEN BACON RANCH 17/23
marinated chicken breast, bacon, mozzarella, provolone, Roma tomatoes, red onion, ranch dressing, Italian parsley

SPICY HAWAIIAN 16/22
Canadian bacon, pineapple, fresh jalapeños, marinara, mozzarella, provolone

SPINACH ARTICHOKE MUSHROOM 16/22
fresh spinach, artichoke hearts, sautéed mushrooms, caramelized onions, mozzarella, provolone, Alfredo **[V]**

DESSERTS

SPICED PUMPKIN CREAM CHEESE ROLL 10
pumpkin spice cake, cream cheese filling, whipped cream, pumpkin toffee sauce

CHERRY CHEESECAKE TART 10
buttery shortbread crust, classic cheesecake filling, sour cherry compote, mixed berry sauce, whipped cream

CRÈME BRÛLÉE 10
vanilla bean custard, caramelized sugar crust

FLETCHER'S MUD PIE 10
vanilla ice cream, chocolate mousse, caramel, bittersweet ganache, Oreo cookie crust

MOLTEN CHOCOLATE CAKE SKILLET 10
warm chocolate cake, molten chocolate center, house-made vanilla bean ice cream, chocolate fudge drizzle

**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% automatic gratuity. **[V] Vegetarian, [GF] Gluten-Free, [DF] Dairy-Free**

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SPECIALTY COCKTAILS

FROSTED BLUEBERRY LEMON DROP 13
Anchorage Distillery blueberry vodka, triple sec, house-made sweet & sour, fresh blueberries & cane sugar rim

BLACK MANHATTAN 20
Sazerac Rye, Amaro Averna, Angostura & walnut bitters, Luxardo cherry

CUCUMBER BERRY BREEZE 14
Stolichnaya vanilla vodka, strawberry purée, lemon juice, house-made cucumber syrup & fresh mint

CALM BEFORE 14
Kirk & Sweeney Reserva rum, lime juice, orgeat, banana liqueur, whiskey barrel-aged bitters & ginger ale

BUFFALO TRACE OLD FASHIONED 16
Buffalo Trace bourbon, simple syrup, Angostura & orange bitters, Luxardo cherry & orange peel

RUBY HOUR 15
Tanqueray gin, lemon juice, pomegranate purée, simple syrup, Chambord & fresh blueberries

GOLDEN CADILLAC 14
Corazón Reposado tequila, Grand Marnier, passion fruit purée, agave nectar, lime juice

FLETCHER'S ISLAND MULE 14
Bacardi Superior Rum, ginger beer, Malibu, simple syrup, pineapple juice, lime juice, fresh lime

MOCKTAILS

STRAWBERRY CUCUMBER NOJITO 7
strawberry purée, house-made cucumber syrup, lime juice, fresh mint, club soda & Sprite

KENTUCKY 74 MULE 11
Kentucky 74 N/A Whiskey, ginger beer, fresh lime, soda water

STRAWBERRY LEMONADE 7
strawberry purée, lemon juice, simple syrup, soda

LOCAL TAPS

ALASKAN	- AMBER	8
	- WHITE	8
DENALI	- TWISTER CREEK IPA	8
DOUBLE SHOVEL	- (ROTATING) CIDER	8
KING STREET	- HEFEWEIZEN	8
	- IPA	8
	- PILSNER	8
MATANUSKA	- ARCTIC WARRIOR ALE	8
	- ASTRO PHUZZ	
	- DEEP POWDER PORTER	8

BREWS BY THE NECK

ALASKAN HARD SELTZER		7
AMSTEL LIGHT		7
BLUE MOON		7
BUD LIGHT		6
BUDWEISER		6
COORS LIGHT		6
CORONA		7
GUINNESS STOUT		8
HEINEKEN		7
MICHELOB ULTRA		6
MILLER LITE		6
HEINEKEN 0.0	ALCOHOL FREE	7

WINES BY THE STEM

FEATURED

POGGIO ANIMA ASMODEUS NERO D'AVOLA **10**·40
Sicily, Italy
rich dark fruit, warming spice, bold and smooth

ARCA NOVA VINHO VERDE LOUREIRO **8**·32
Vinho Verde, Portugal
citrus, green apple, floral, light spritz, crisp

SPARKLING

BISOL JEIO PROSECCO **9**·36
Prosecco, Italy
green apple, pear, soft citrus, light and refreshing

RIESLING

DR. LOOSEN DR. L RIESLING **9**·36
Mosel, Germany
green apple, citrus, hint of honey, crisp finish

SAUVIGNON BLANC

GROTH **11**·44
Napa Valley, California, United States
lemon-lime, melon, bright acidity, clean finish

SAVEÉ SEA **9**·36
Marlborough, New Zealand
passionfruit, grapefruit, fresh herbs, crisp and vibrant

PINOT GRIGIO

ZENATO DELLA VENEZIE **8**·32
delle Venezie, Italy
pear, citrus, white peach, clean and refreshing

CHARDONNAY

J. LOHR PAPERWHITE **8**·32
Arroyo Seco, California, United States
white flowers, citrus zest, unoaked, smooth

MARKHAM VINEYARDS **10**·40
Napa Valley, California, United States
orchard fruit, lemon curd, floral, balanced

ROSÉ

DOMAIN DE COURON **8**·32
Ardèche, France
strawberry, watermelon, light citrus, crisp and dry

PINOT NOIR

DUCK POND **9**·36
Oregon, United States
red fruit, light earth, soft tannins, easy-drinking

VENTISQUERO SOUL OF THE ANDES **9**·36
Casablanca Valley, Chile
cherry, raspberry, earthy spice, bright acidity

MERLOT

J. LOHR **9**·36
Paso Robles, California, United States
blackberry, plum, vanilla, soft tannins, smooth

MALBEC

CATENA VISTA FLORES **11**·44
Mendoza, Argentina
blackberry, plum, violet, soft tannins, smooth

CABERNET SAUVIGNON

JUSTIN **14**·56
Paso Robles, California, United States
black cherry, cassis, vanilla, firm tannins, long finish

RAEBURN **12**·48
Sonoma County, California, United States
blackberry, cassis, supple tannins, subtle oak

Split plate charge $3 *Parties of 8 or more will be subject to a 20% automatic gratuity.* *Nov 5th, 2026*