

# **BACK**

# **Pizza**

Gluten Free or Keto Parmesan Crust (\$3 extra charge) available in 12 inch

#### The Rock

Oven roasted chicken, smoked bacon, spinach, roasted garlic, cream cheese, provolone, mozzarella, parmesan and fresh diced roma tomato over our garlic butter sauce.

12" \$24 / 18" \$30

# Spicy Veggy (V)

Spinach, fresh jalapenos , pepperoncinis, red peppers, chrushed pepper flakes, black olives, and italian seasoning. House pizza sauce. 12" \$22 / 18" \$29

### **Aloha**

Smoked ham, pineapple, mozzarella and provolone over house pizza sauce.

12" \$19 / 18" \$25



Red pepper, green pepper, spinach, diced tomato, black olive, red onion, and fresh mushroom over mozzarella and provolone. House pizza sauce.

12" \$23 / 18" \$28

#### **Chicken Ranch**

Oven roasted chicken, smoked bacon, red onion and diced roma tomato over mozzarella, provolone, cheddar and parsley. House ranch sauce.

12" \$25 / 18" \$30

#### Man-Grrrr-Eat-a

Fresh mozzarella, pepperoni, fresh basil, tomatoes, mozzarella and provolone over house pizza sauce.

12" \$25 / 18" \$30

#### **Mexican Steak**

Thin sliced prime rib, red peppers, green peppers, cheddar, mozzarella and provolone, tortilla strips, sriracha sour cream, red onions, tomatoes, cilantro and lime.

12" \$25 / 18" \$30

#### Fire Island

Spicy fire island mango habenero sauce, oven roasted chicken, peperoncini, red onions, red peppers, pineapple, mozzarella and provolone cheese.

12" \$22 / 18" \$29



peppers, pineapple, mozzarella, provolone, and parsley. 12" \$20 / 18" \$27

## Italian Special (V)

Sliced tomatoes, black olive, green peppers, fresh mozzarella, italian seasoning, arugula, and parmesan over house pizza sauce.

12" \$25 / 18" \$30

#### **Bacon Avocado Ranch**

Garlic butter, bacon, mozzarella and provolone cheese, italian seasoning, avacodo ranch, topped with fresh roma tomatoes, onion, avocado, and cilantro.

12" \$23 / 18" \$29

# Pesto Broccoli (V)

House pesto sauce, mozzarella, provolone, broccoli, red peppers, red onions, fresh mozzarella, feta, and parmesan.

12" \$22 / 18" \$29

# Katmai Jalapeno Ranch

Blackened chicken, chorizo, red pepper, fresh jalapeño, red onion, diced roma, mozzarella, provolone with jalapeño ranch, and cilantro. 12" \$25 / 18" \$30

#### **Cheese Bread**



#### **Meat Lover**

Salami, smoked ham, pepperoni, and Italian sausage over mozzarella and provolone cheese. House pizza sauce. 12" \$22 / 18" \$29

#### Classic

Pepperoni, Italian sausage, fresh mushroom, sliced black olives over mozzarella and provolone cheese. House pizza sauce.

12" \$20 / 18" \$27

#### Greek

Salami, feta, red onion, marinated artichoke hearts, pepperoncini, black olive, kalamata olive, fresh diced tomato, sun dried tomato, provolone, mozzarella and parmesan over house garlic butter sauce.

12" \$25 / 18" \$30

#### Steak and Mushroom

Thin sliced prime rib, mushrooms, yellow onions, roasted garlic, green peppers, mozzarella, provolone, over house garlic butter sauce.

12" \$25 / 18" \$30

# Matanuska Special



cheese. House pizza sauce. 12" \$23 / 18" \$29

# **Jalapeno Popper**

Garlic butter sauce, mozzarella , provolone, spinach, bacon, jalapeño, fresh mozzarella, cream cheese, and parmesan.

12" \$22 / 18" \$29

### **Broccoli Cheese**

Garlic butter sauce, broccoli, bacon, red onions, red peppers, and drizzled with house made beer cheese.

12" \$22 / 18" \$29

#### **Cheese Bread**

Garlic bread baked with mozzarella & provolone topped with Italian spices. served with ranch and pizza sauce.
\$14

# Salads

Lettuce and vegetables Alaska grown when available. Get any salad as a wrap.

## **Southwest Chicken Salad**



crunchy totilla strips, cilantro, and a lime wedge.

\$17

# **Brussels Sprout Salami Salad (k)**

Chopped romaine, italian dressing, roasted brussel sprouts, salami, parmesan, and red onion.

\$16

#### **Greek Salad**

Chopped romaine, artichokes hearts, pepperoncini, feta, tomato, red onion, black olive, kalamata olive, green pepper, parmesan, matanuska salami with balsamic vinaigrette.

\$16

#### **Island Poke Salad**

island poke over chopped romaine, wasabi cream, fresh tomato, avocado, sriracha sour cream, green onions and sesame seeds . \$16

#### **House Caesar**

Chopped romaine tossed in our house caesar with garlic croutons and fresh grated parmesan.

\$12

Add Grilled Chicken \$6

# **Spinach Goat Cheese Salad**



# **Pub Favorites**

# **Pretzel Bites with Beer Cheese**

House made pretzel bites with Matanuska beer cheese. \$11

# Roasted Brussels Sprouts (v)(k)

Oven roasted brussel sprouts topped with two poached eggs and house hollandaise.

\$12

# **Hot Wings**

Tossed in buffalo sauce, Thai chili, mango lava, or BBQ sriracha.

Served with ranch or bleu cheese.

\$15

# **Pork Belly Burnt Ends**

Pork belly burnt ends topped with fried onions and house made BBQ sauce.

\$15

### **Kickin' Chicken Nachos**



sour cream, limes and cilantro.

\$15

### **Pretzel Pastrami Sliders**

House made pretzel buns. Thin sliced pastrami, sauteed onions, melted swiss, and spicy mustard. Served with beer cheese. \$15

#### **Beer Battered Halibut or Cod**

Wild alaskan halibut or cod, beer battered & fried, served with hand cut fries, lemon and tarter.

Halibut \$25 / Cod \$18

# **Pub Tacos**

Served in corn tortillas, flour tortillas or lettuce wrap

#### **Prime Rib Tacos**

Grilled Prime rib with southwestern sauce, black beans, lettuce, tomato, onion, cheddar and cilantro. Served with salsa. 2 / \$12.50 3 / \$17.50

### **Chicken Tacos**

Grilled chicken with southwestern sauce, black beans, lettuce, tomato, onion, cheddar served with salsa.

2 / \$11.50 3 / \$16.50



Grilled wild alaskan cod, pineapple jalapeño salsa, cabbage, black beans, blanco cream.

2/\$113/\$16

### **Blackened Halibut Tacos**

Blackened halibut, black beans, cabbage, jalapeño lime relish, & blanco cream.

2 / \$13.50 3 / \$18.50

# **Burritos**

#### **Halibut Burrito**

Grilled wild Alaskan halibut, cilantro chili rice, blanco creme, black beans, jalapeño, avocado topped with spicy slaw and fresh cilantro. \$19

# **Chicken Fajita Burrito**

Blackened chicken breast, cilantro chili rice, southwest sauce, black beans, cheddar, jalapeño, red peppers, green peppers, and onions, topped with red chili sauce, blanco cream and fresh cilantro.

\$17



## PROUDLY SERVING LOCAL BEEF FROM THE MATSU VALLEY

(sub fries for garden salad or cup tomato soup \$2)

## **Black & Blue Burger**

Matanuska beef patty rolled in creole seasoning topped with blue cheese crumbles and our house blue cheese dressing, lettuce, tomato, onion and house dill pickle chips. Served with hand cut fries.

\$17

# **Philly Burger**

Matanuska beef patty topped with blue thin sliced prime rib,
American cheese, grilled onions and peppers.

Served with hand cut fries.

\$19

# **Mushroom Burger**

Matanuska beef patty topped with grilled mushrooms, grilled onions, swiss cheese, lettuce, tomato, onion and house dill pickle chips. Served with hand cut fries.

\$17

# Mango Habanero Burger

Matanuska beef patty topped with melted pepper jack, spicy mango habanero sauce, lettuce, tomato, red onion, pineapple salsa. Served with hand cut fries and a side of mango habanero aioli. Served with



## **Bacon White Cheddar Burger**

Matanuska beef patty topped with sharp white cheddar, smoked thick cut bacon, lettuce, tomato, onion and house dill pickle chips.

Served with hand cut fries.

\$17

# **Spicy Burger**

Matanuska beef patty topped with fresh jalapeño, pepper jack cheese, lettuce, tomato, onion and house dill pickle chips. Served with hand cut fries.

\$17

# **Tailgate Burger**

Matanuska beef patty topped with melted American cheese, bacon, fried onions, BBQ sauce, iceberg lettuce, tomato, onion and house dill pickle chips. Served with hand cut fries.

\$18

# Matanuska Burger

Matanuska beef patty topped with melted cheddar cheese, grilled ham, bacon, lettuce, tomato, onion and house dill pickle chips.

Served with hand cut fries.

\$17

# Fish & Chicken Burgers



#### California Chicken

Grilled chicken breast, avocado, bacon, cheddar, avocado cream, fresh tomato, red onion, lettuce. Served with hand cut fries.

\$15

#### **Parmesan Encrusted Halibut**

Parmesan encrusted halibut topped with sun-dried tomato aioli, citrus dressed arugula, roma tomato. Served with hand cut fries. \$19

# **Spicy Chicken**

Blackened grilled chicken breast, pepper-jack, sun-dried tomato aioli, jalapeño relish, tomato, red onion, lettuce. Served with hand cut fries.

\$15

# Sandwiches & Soup

Our breads are locally baked

Soup of the day and tomato soup Bowl \$7.50 Cup \$5.50

#### Reuben

Thin sliced corned beef, sauerkraut, swiss cheese and thousand island on marble rye served with hand cut fries.



# **Caprese Grilled Cheese**

Fresh mozzarella, crispy bacon, tomato, fresh basil, mozzarella, provolone, on sourdough bread gilled crispy with garlic butter and parmesan. Served with tomato soup.

\$15

# **French Onion Soup**

Sherry brazed onion soup topped with house croutons & melted swiss.

Bowl \$11 / Cup \$8

# **Prime Rib Dip**

Thin sliced prime rib, stuffed in french baguette with horseradish cheddar, onions and mushrooms. served with hand cut fries.

(sub garden salad or cup tomato soup \$2)

\$18

# **Keto Minded**

# **Halibut Olympia**

Wild Alaskan Halibut filet baked in our house made cream sauce with crispy parmesan. Served with steamed broccoli and garnished with lemon and parsley.

\$19



Grilled chicken, bacon, roasted brussels sprouts, topped with diced avocado, red onions, goat cheese and drizzled with avocado ranch.

\$16

# **Loaded Chicken Supreme**

Grilled chicken stuffed with sauteed green peppers, and onion.

Topped with melted cheddar, bacon, sour cream and green onions.

Served with a side of steamed broccoli.

\$16

# Weekend Breakfast

#### Matanuska Breakfast

3 eggs any style, home fries, your choice, bacon, reindeer sausage, sausage links, your choice of whole wheat, sourdough or texas toast \$13

### **Pancake Breakfast**

2 eggs any style, 3 silver dollar buttermilk pancakes your choice, bacon, reindeer sausage, sausage links

\$11

#### FrenchToast Breakfast

2 eggs any style, 4 triangles of thick cut batter dipped french toast your choice, bacon, reindeer sausage, sausage Links



#### **Mexican Breakfast Burrito**

3 eggs scrambled with potatoes, pepper jack cheese, chorizo, jalapeño rolled in a large flour tortilla with chipotle cream \$13

# **American Style Breakfast Burrito**

3 eggs scrambled with potatoes, jack cheese, bacon, sausage rolled in a large flour tortilla with sour cream.

\$13

# **Eggs Benedict**

Grilled canadian bacon, poached eggs over toasted english muffin topped with hollandaise sauce served with home fries \$14

## **Avocado Toast**

Smashed avocado over toasted whole wheat topped with 2 poached eggs and house salsa

\$13

#### **Ala Cart:**

Single Egg: \$2
Slice Toast \$3
Side bacon (3) \$4
Side Sausage \$4
Side home fries \$5
Side silver dollar pancakes (3) \$5



# **Bloody Mary's**

made with Titos Vodka \$10

#### **Build Your Own Omelet**

3 eggs, served with home fries, bacon, sausage, chorizo, tomato, onion, avocado, red pepper, green pepper, cheddar, jack cheese, pepper jack cheese your choice of whole wheat, sourdough or texas toast

# **Biscuits & Gravy**

2 eggs any style, 2 buttermilk biscuits topped with sausage milk gravy
\$10

#### **Heart Attack on a Plate**

Home fries topped with 3 scrambled eggs, bacon, sausage, sausage gravy and cheddar cheese and your choice of whole wheat, sourdough or Texas toast
\$14

# **Hand Dipped Chicken Fried Steak**

Tenderized cube steak, batter dipped and fried golden brown served over home fries topped with sausage gravy and 2 eggs any style with your choice of whole wheat, sourdough or Texas toast.

\$17



Single Egg: \$2
Slice Toast \$3
Side bacon (3) \$4
Side Sausage \$4
Side home fries \$5
Side silver dollar pancakes (3) \$5
Slice French Toast \$4
1 biscuit with gravy \$5

# **Bloody Mary's**

made with Titos Vodka \$10

Please let your server know if you have any food allergies. We do not list every ingredient on our menu descriptions. We will do everything we can to assist. The city of Anchorage requires us to tell you that eating under cooked or raw foods may increase your chances of contracting a food born illness.



# **HOURS OF OPERATION**

### **EAGLE RIVER LOCATION**

Mon – Fri 11am – 10pm Sat & Sun 10am -10pm

#### Brunch:

Sat-Sun: 10:00a, - 2:00pm

# MIDTOWN LOCATION

All week 11am - 10pm

#### PALMER LOCATION

Mon -Fri 11am – 8pm Sat & Sun 10am – 8pm



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