

THE
ANCHORAGE
 KITCHEN + COCKTAILS

**DRINK
 MENU**

COCKTAILS

Espresso Martini	\$15
Skyy Vodka Caffè Borghetti Espresso	
Jungle Bird	\$14
Diplomatico Mantuano Rum Campari Fresh Lime Pineapple Juice	
Aperol Spritz	\$14
La Marca Prosecco Aperol Club Soda	
Classic Margarita	\$15
Espolon Blanco Tequila Cointreau Orange Liqueur Fresh Lime	
Negroni	\$16
Hendrick's Gin Campari Carpano Antica Formula Vermouth Orange Peel	
Old Fashioned	\$17
Knob Creek Bourbon Amaro Montenegro Demerara Bitters Orange Peel	
The Cosmo	\$16
Tito's Handmade Vodka Cointreau Cranberry Juice Fresh Lime Juice	
G + T	\$16
The Botanist Gin Fresh Lime Juice Q Spectacular Tonic Cucumber Wheel	
Tiki Punch	\$15
Diplomatico Rum Cruzan Aged Light Rum Orange Juice Fresh Lime Juice Pineapple Juice Grenadine	

WINES

	Glass	BTL
Sparkling		
La Marca Prosecco,	\$14	\$52
One Hope Sparkling,	\$12	\$44
Piper-Heidsieck Cuvee,		\$74
White		
Fleurs de Prairie Rose,	\$15	\$54
ViNO Pinot Grigio,	\$10	\$38
Kim Crawford	\$14	\$52
Sauvignon Blanc		
Robert Mondavi	\$9	\$37
Private Select Chardonnay,		
Taken Chardonnay,	\$13	\$50
Red		
Golden West Pinot Noir,	\$15	\$58
Upshot Red Blend,	\$13	\$50
Decoy by Duckhorn Merlot,	\$17	\$65
Robert Mondavi Private	\$12	\$44
Select Cabernet Sauvignon,		
Josh Cabernet Sauvignon ,	\$14	\$54
DAOU Cabernet Sauvignon,	\$17	\$66
Quilt Cabernet Sauvignon,		\$78

Bar Hours

04:00 PM - 10:00 PM

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**FOOD
 MENU**

BITES

- Fried Cheese Curds** \$10
Chipotle Aioli
- Mozzarella Sticks** \$10
Marinara
- Popcorn Shrimp** \$14
Celery | Carrots
- Bone-In Wings** \$14
Celery | Carrots

GREENS

- ADD** *Chicken 6 | *Steak 10
 *Shrimp 8 | *Salmon 16
- Caesar salad** \$10
Romaine | Parmesan Cheese | Croutons
 - House Salad** \$10
Spring Mix | Carrots | Cucumbers | Tomato |
Ranch Dressings
 - Cranberry Walnut** \$12
Spinach | Walnuts | Dried Cranberries |
Raspberry Vinaigrette

IN HAND

- Black Angus Smash Burger** \$17
Lettuce | Tomato | Onion | White American Cheese
ADD *Bacon | \$2
ADD *Cage-Free Egg | \$2
- Grilled Chicken BLT** \$16
Mayonnaise | French Roll
- Shrimp Po' Boy** \$16
Lettuce | Remoulade | French Roll
- Steak Frites** \$28
Black Angus Flat Iron | Toasted Rosemary |
Pecorino | Herbed Natural Pan Jus | Fries

SWEET TOOTH

- Flourless Chocolate Cake** \$8
- Caramel Apple Pie** \$8
- Cheesecake** \$7
- Cedar Crest Ice Cream** \$6

Dinner Hours
05:00 PM - 9:00 PM