

# crimson

## SHARABLES

### CRIMSON NACHOS \$22

Bison steak bites, queso fresco, jalapenos, red onion, tomato, avocado crema, tortilla chips.

### HUMMUS PLATTER \$16

Sundried tomato chipotle hummus, feta, tomato, cucumber, pickled onion, naan bread.

### SWEET POTATO FRIES \$8

With chipotle maple mayo.

### ALASKA SEAFOOD CHOWDER \$12

Salmon, halibut, clams and shrimp, oyster crackers.

## FROM THE GARDEN

### ADD SALMON, BISON, SHRIMP \$10

### ADD CHICKEN, TOFU \$8

### CAESAR ROSA \$18

Sundried tomato Caesar dressing, romaine, cotija, garlic herb croutons, pepitas.

### STEAK SALAD \$26

Grilled bison steak, artisan greens, bleu cheese, heirloom tomatoes, cucumber, pickled red onions, avocado vinaigrette, crispy wonton.

### SHRIMP SALAD \$24

Marinated grilled shrimp, feta, candied pecans, fresh blueberries, artisan greens, blueberry Vinaigrette.

### HOUSE SALAD \$15

Artisan greens, grape tomato, cucumbers, carrot & beet strings, garlic herb croutons, Dijon herb Vinaigrette.

## BEVERAGES

### COFFEE \$4

### HERBAL TEA \$5

### ICED TEA \$4

### SODAS \$4

### ESPRESSO DRINKS \$6

## ENTREES

### BEER BATTERED FISH & CHIPS \$28

Alaska Halibut, French fries, lemon remoulade.

### CARNITAS \$24

Seasoned pork, pineapple habanero salsa, cotija, cilantro-lime saffron rice, charro beans, corn tortillas.

### ARROZ CON POLLO \$25

Latin speciality, chicken thigh, authentic tomato sauce, spices, cilantro lime saffron rice, corn tortillas.

### SEAFOOD STEW \$38

Alaska fish and shellfish, aji Amarillo peppers, chorizo stock, vegetables.

## HANDHELDS

Served with fries.

### CRIMSON BURGER \$24

1/2 pound Angus Beef, white cheddar, bib lettuce, tomato, caramelized onion, pickle, spicy chipotle mayo, broiche bun.

### GAUCHO'S STEAK SANDWICH \$26

Coffee rubbed skirt steak, chimichurri rojo, caramelized onion, habanero pepper jack, chipotle mayo, ciabatta roll.

### CHICKEN SALAD \$18

Aji Amarillo, citrus, cilantro, onion, peppers & olive, toasted croissant.

### ANCHORAGE CUBANO \$18

Adobada pork, ham, swiss, mustard, spicy mayo, pickles on rustic sourdough.

### BLTA & SALMON \$26

Grilled salmon, applewood bacon, arugula, heirloom tomato, avocado, citrus basil mayo, focaccia.

## DESSERTS

### CHURROS \$12

Dulce de Leche, chocolate sauce.

### CHEESECAKE BRULEE \$14

Fresh berries, raspberry sauce.

### FLOURLESS CHOCOLATE TORTE (GF) \$14

Crème anglaise. .

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS