

LUNCH

11AM TO 3PM

SHAREABLES

SOCIAL FRIES \$10

Choice of sidewinder fries or sweet potato fries, served with Crimson dipping sauce

HUMMUS PLATTER \$18 (VEG)

Sun-dried tomato chipotle hummus, feta, tomato, cucumber, pickled onion, served with naan bread

CHEF'S DAILY FLATBREAD \$18

CRIMSON NACHOS \$24

Tortilla chips topped with bison steak bites, grilled chicken, queso fresco, jalapeños, red onion, tomato, sour cream, and avocado crema

SOUP & SALAD

Add chicken or tofu \$10 | Add salmon, shrimp \$12 | Add bison steak \$18

CHEF'S DAILY SOUP \$12

Served with oyster crackers

Add a sourdough bread bowl for \$8

ALASKA SEAFOOD CHOWDER \$14

Salmon, halibut, clams, shrimp, served with oyster crackers

Add a sourdough bread bowl for \$8

HOUSE SALAD \$15 (VEG)

Artisan greens, grape tomatoes, cucumbers, carrot and beet strings, garlic herb croutons, house-made Dijon herb vinaigrette

SPINACH SALAD \$22

Fresh spinach, shiitake mushrooms, quail eggs, tomatoes, crispy pancetta, warm bacon-bourbon dressing

CAESAR ROSA \$18

Sun-dried tomato Caesar dressing, romaine, cotija, shaved parmesan, garlic herb croutons, and pepitas

SHRIMP SALAD \$24 (GF)

Marinated grilled shrimp, feta, candied pecans, fresh blueberries, artisan greens, and house-made blueberry vinaigrette

BISON STEAK SALAD \$28 (GF*)

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

BEVERAGES

FRESH JUICES, ICED TEA OR SODA \$4

KALADI BROTHERS COFFEE \$5

HARNEY & SONS FINE TEAS \$5

ESPRESSO/LATTE/CAPPUCCINO \$6

ASK YOUR SERVER FOR THE FULL BAR MENU

crimson

HANDHELDS

Served with sidewinder fries

CRIMSON BURGER \$24

½ pound Wagyu beef, aged white cheddar, bib lettuce, tomato, caramelized onion, pickle, and roasted garlic chipotle aioli on a brioche bun

GAUCHO'S STEAK SANDWICH \$26

Coffee-rubbed skirt steak, chimichurri rojo, caramelized onion, habanero pepper jack cheese, chipotle aioli, on a ciabatta roll

ANCHORAGE CUBANO \$18

Adobada-marinated pork, ham, Swiss, stone-ground mustard aioli, and pickles on rustic sourdough bread

BLTA & SALMON \$26

Grilled salmon, applewood bacon, arugula, heirloom tomato, avocado, and citrus-basil aioli on focaccia bread

ENTREES

ARROZ CON POLLO \$25

Chicken thighs, with authentic tomato sauce, spices, and cilantro-lime saffron rice served with corn tortillas

CARNITAS \$26

Seasoned pork, pineapple habanero salsa, cotija, cilantro-lime saffron rice, charro beans, served with flour and corn blended tortillas

BEER BATTERED FISH & CHIPS \$28

Midnight Sun beer battered cod, sidewinder fries, house tartar sauce

LASAGNA \$24

House-made five-layer Italian sausage and beef lasagna with mozzarella, ricotta, and parmesan cheese served with garlic bread

SEAFOOD STEW \$42

Local seafood and shellfish, aromatic chorizo stock

SIDES \$9

SIDEWINDER FRIES

SWEET POTATO FRIES

SIDE SALAD

VEG – VEGETARIAN | GF – GLUTEN SENSITIVE | GF* – GLUTEN SENSITIVE WITH MODIFICATION. PRICES AND ITEMS SUBJECT TO CHANGE. NORMAL KITCHEN OPERATIONS INVOLVE SHARED COOKING AND PREPARATION AREAS. WE CANNOT GUARANTEE THAT ANY MENU ITEM IS FREE FROM ALLERGEN. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
PARTIES OF 6 OR MORE ARE SUBJECT TO 20% AUTO GRATUITY