

Lunch

Small Plates

Oysters Bienville

Creole béchamel/smoked bacon/Parmesan cheese
14

Feta Ghanoush

Greek olive oil/grilled flat bread
11

Smoked Riblettes

Carolina barbecue sauce
12

Kona "Tacos"

Big eye tuna/wonton shells/avocado aioli
14

Grilled Wings

Jamaican mango glaze, or traditional buffalo
12

Salads

***Salad dressings are served on the side. Ranch, bleu cheese, fat free Italian, Jamaica Mistake and 1,000 island are available upon request.**

House

Salad greens/croutons/tomato/cucumber/red onion/crumbled feta/cilantro vinaigrette
6

Creole Oyster

Crispy fried oysters/salad greens/hard boiled egg/country ham/shaved red onion/buttermilk dressing
14

Kingston Chicken

Grilled chicken breast/salad greens/grape tomatoes/mandarin oranges/black beans/shaved red onion/croutons/honey-lime dressing.
13

Chop Chop

Grilled sirloin/iceberg lettuce/tomatoes/smoked bacon/corn succotash/croutons/bleu cheese vinaigrette
14

Soup

Kachemak Bay Chowder

Littleneck clams/scallops/russet potatoes/smoked bacon
5 cup 8 bowl

Cornbread Crusted Reindeer Chili

Cheddar cheese/salsa fresca/hot sauce
6 cup 9 bowl

Sandwich Board

*all items below served with your choice of fries, sweet potato fries, or fresh fruit.

Cheeseburger

Thick cut American cheese/lettuce/tomato/onion
13

Grilled Chicken

Swiss cheese/smoked bacon/honey mustard/lettuce/tomato
12

Angus Dip

Shaved Angus roast beef/horseradish cheddar/sourdough baguette/garlic aioli/au jus
14

Alaskan Halibut

Alaskan IPA batter/Swiss cheese/tartar sauce/lettuce/tomato
15

Pi's Burger of The Day

Chef's daily creation
13

Pi Grilled Flatbread Combos

*Served with your choice of house salad, Caesar, cup of reindeer chili, or Kachemak Bay chowder.

Grilled Artichoke

Spinach/grilled artichokes/mozzarella/garlic aioli
13

Cast Iron Halibut

Lightly blackened halibut/bacon/lettuce/tomato/avocado mayonnaise
14

Italian Sausage

Grilled peppers and onions/Italian sausage/roasted tomato sauce/mozzarella/garlic aioli
13

Smoked Chicken Salad

Swiss cheese/shaved red onion/tomato
13

All our produce, meat, poultry, and seafood come from farms, ranches, and fisheries guided by principles of sustainability.

Executive Chef: Tommy Thompson Sous Chef: Luke Huset Restaurant Manager: Tyrone Cyrus

Beers and Spirits

Beers on Tap

	Pint
Kassik's Brewing Morning Wood IPA	6
Alaska Brewing White, Belgian style	6
Kassik's Brewing Dolly Varden Nut Brown	6
Alaska Brewing Amber, Alt style	6
Kassik's Brewing Crazy Blonde	6

Bottled Beers

Budweiser	5
Bud Light	5
Miller Light	5
Coors Light	5
Corona	6
Heineken	6
Guinness Draft Can	7
Midnight Sun Sockeye IPA	8
Midnight Sun Panty Peeler Belgian	8

Liqueurs

Gran Marnier	7
Disaronno Amaretto	7
Frangelico	6
Bailey's	6
Crème de Cocoa	6
Limoncello	7

After Dinner

Ruby Port 10 year old	8
Tawny Port 20 year old	14
Proper Irish Coffee	8
Amaretto Coffee	8

Single Malt Scotch

Johnny Walker Blue	13
Glenlivet	11

Bourbon

Booker's	12
Maker's Mark	8
Jim Beam Red Stag	8
Jim Beam	6
Baker's	12

Vodka

Permafrost Alaskan	9
Grey Goose	10
Jeremiah Weed Sweet Tea	6
Absolute Peppar	6
Absolute Vanilla	6
Absolute Currant	6

Whiskey

Jameson	6
Bushmill's	6
Crown Royal	9
Canadian Club	6
Jack Daniel's	6
Knob Creek	8

Beverages

Coke	2.5
Diet Coke	2.5
Sprite	2.5
Barq's Root beer	2.5
Dr. Pepper	2.5
Pink Lemonade	2.5
Southern Sweet Iced Tea	2.5
Un-Sweet Iced Tea	2.5
Heritage Alaskan Coffee	3.5
Artisan loose leaf herbal teas	3.5
By Mighty Leaf	3.5

