

cocktails

Signature

TIGER TRAP Basil Infused Pisco, Ginger Liqueur, Blackberry Purée, Lemon Juice	19
CHUMP CHANGE Mezcal, Tequila, Amaro, Lime, Agave, Egg “Whites”	21
BANJO Bourbon, Irish Whip, Dark Rum, Root Beer Syrup, Pernod, Bitters	18
BLUEBERRY HILL Blueberry Vodka, Triple Sec, Lemon Juice, House Blueberry Syrup	17
TENAKA Gin, Pisco, Aperitivo, Green Grapes, Acid Adjusted Pineapple	18
CHEECHAKO Rum Blend, Mango, Turmeric, Black Pepper, Lemon	19

Classics

OLD FASHIONED Bourbon, Sugar, Bitters	16
BOULEVARDIER Bourbon, Sweet Vermouth, Campari	19
SAZERAC Rye, Sugar, Peychauds, Pernod	18
PENICILLIN Scotch, Lemon, Honey, Ginger	17
FRENCH 75 Gin, Lemon, Sugar, Prosecco	16
JASMINE Gin, Campari, Curaçao, Lemon	15
MARGARITA Tequila, Lime, Agave, Curaçao, Salt	15
MOSCOW MULE Vodka, Lime, Ginger Beer	16

dessert

STICKY TOFFEE PUDDING NF Brown Sugar Toffee Sauce	13
BLACK FOREST CHEESECAKE NF Chocolate Cheesecake, Cherry Filling, Oreo Crust, Whipped Cream, Ice Cream	14
APPLE CRISP MUP Crumble Topping, Vanilla Ice Cream	14
CHOCOLATE LATTE UG GF NF Chocolate Cake, Chocolate Mousse, Espresso	15

aBar
Like No
Other



eat

Appetizers

CHICKEN WINGS	6 @ 16 - 12 @ 29
Choice of a-Bar Dry Spice Blend, Buffalo, or Hot Honey Garlic. Crudités. Choice of Ranch or Blue Cheese Dip.	
TOMATO SOUP U	13
Parmesan Cheese, Basil	
FRENCH ONION SOUP	15
Caramelized Onions, Beef Broth, Baguette, Gruyère Cheese	
CHICKEN SLIDERS 	16
Buttermilk Fried Chicken, Hot Honey, Cajun Coleslaw	
BLUEBERRY BABY BACK RIBS DF	21
Half Rack, Plated to Share	
NACHOS	Half @ 17 - Full @ 27
Cheese Blend, Tomato, Onion, Jalapeño, Sour Cream, Salsa	
Add Chicken [+9]	
Add Chorizo [+7]	
Add Guacamole [+6]	

Mains

FISH & CHIPS	
Beer Battered, House Cut Fries, Tartare & Remoulade	
Cod: 3oz - 18 / 6oz - 25	
Halibut: 3oz - MP / 6oz - MP	
CLASSIC BURGER	23
American Cheese, Mayo, Lettuce, Tomato, Onion, Brioche Bun	
Choice of Fries or Salad	
Swap Beyond Meat Patty [+4] or Tofu [+0]	
Add Bacon [+3]	
ABAR BURGER 	25
Smoked Gouda, Lettuce, Confit Onion, Tomato Jam, Brioche Bun	
Choice of Fries or Salad	
Swap Beyond Meat Patty [+4] or Tofu [+0]	
Add Bacon [+3]	
GRILLED CHEESE	20
Gruyère, Aged Cheddar, Prosciutto	
Choice of Fries or Salad	
CRAB ROLL	25
Red Crab, Kewpie, Herbs, Hoagie Bun	
Choice of Fries or Salad	
CHICKEN CLUB	23
Chicken, Aged Cheddar, Lettuce, Tomato, Bacon, Garlic Mayo	
Choice of Fries or Salad	
PRIME RIB SANDWICH	26
Shaved Prime Rib, Mushrooms, Onion, Green Pepper, Swiss Cheese, Horseradish Mayo	
Choice of Fries or Salad	
Swap any side with tomato soup [+3]	

Salads

GREEN SALAD UG	14
Mixed Greens, Seasonal Vegetables, Champagne Vinaigrette	
POWER BOWL U	19
Quinoa, Barley, Toasted Chickpeas, Spring Mix, Edamame, Hard Boiled Egg, Carrot, Brussels Sprouts, Spiced Tahini Dressing	
Add protein to any salad:	
Chicken [+9], Bacon [+3], Tofu [+7]	

drink

Draught

		
BAITWATER kölsch	9	32
Stoney Creek, Seward		
TWISTER CREEK ipa	9	32
Denali Brewing, Talkeetna		
8-STAR lager	9	32
49th State, Anchorage		
OATMEAL stout	10	36
Glacier Brewhouse, Anchorage		
BREWSKI hazy pale ale	8	28
Girdwood Brewing, Girdwood		
ROTATING sour	12	42
Turnagain, Anchorage		
HOPPED cider	12	42
Double Shovel, Anchorage		
BLUEBERRY hefeweizen	10	36
Stoney Creek, Seward		

Bottles & Cans

COORS LIGHT	8
STELLA ARTOIS	10
CORONA	9
GUINNESS	11
BUDWEISER	8
MILLER HIGH LIFE	7
HEINEKEN	10
ALASKAN SELTZER	10
MODELO NEGRA	10

Non Alcoholic

GUINNESS ZERO	10
ATHLETIC HAZY IPA	9
ATHLETIC GOLDEN ALE	9

Wine

			
LA MARCA	-	15	50
Prosecco - Italy			
PAYSAN	16	27	72
Chardonnay - California			
SAN OSVALDO	12	20	56
Pinot Grigio - Italy			
FOLK MACHINE	15	25	68
Sauv. Blanc - California			
MESTA	13	22	60
Rosé - France			
DANCING CROW	15	25	68
Cab. Sauv. - California			
TERRITORIAL	14	24	64
Pinot Noir - Oregon			
C.D.F. ‘MR CHILE’	13	22	60
Red Blend - Chile			