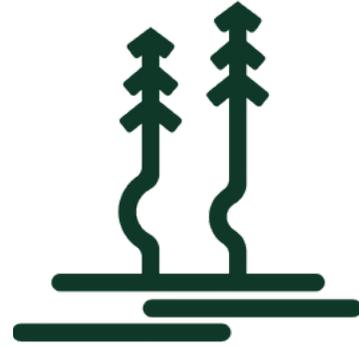


TWO TREES

- BISTRO -



ALL DAY BREAKFAST

- YOGURT BOWL** (V) 14
honey greek yogurt, toasted coconut, chia seed, Alaska birch granola
- WELLNESS FRITTATA** (V) 14
egg white, peppers, onions, spinach, avocado, feta cheese, romesco, served with side salad
- AVOCADO TOAST** (V) 18
smashed avocado, Alaska spent grain bread, ricotta, arugula, pickled red onion, radish, aleppo pepper, olive oil, Alaska spruce tip salt

SHARE

- ALASKA SEACUTERIE** 32
house-cured Alaska halibut gravlax, salmon lox, salmon rilletes, crème fraiche, pickled shallot, capers, toasted bread
- CHARCUTERIE** (DF) 29
selection of cured meats, pickled vegetables, birch mustard, toasted bread
- CHEESE BOARD** (V) 29
selection of cheeses, assorted fruits, nuts, toasted bread
- ROASTED VEGETABLE MELANGE** (V) 27
roasted vegetables, house-made hummus, dill garlic spread, Alaska spruce tip salt, toasted bread

APPS + SALAD BOWLS

- MISO-LEMONGRASS CHICKEN STEW** 12
miso-lemongrass broth, pulled roasted chicken, potato, leek, kale, nori, sesame seeds
- SOUP DU JOUR** 12
- ANTIPASTO SALAD** 18
pepperoni, salami, mozzarella, artichoke hearts, red onion, tomato, olives, pepperoncini, red wine vinaigrette
- KALE SALAD** (V) 16
kale, fresh herbs, Alaska wheat berry, parmesan, lemon vinaigrette
- QUINOA SALAD** (V) 16
quinoa, edamame, kale, mint, roasted chickpeas, dehydrated strawberries, radish, balsamic vinaigrette

Add: avocado +6 | hardboiled egg +4 | 4oz chicken +12 | 4oz smoked salmon +14

SANDWICHES + MAINS

- ALASKA SMOKED SALMON SALAD MELT** 25
toasted Alaska spent grain bread, dijon yogurt dressing, tomato, jarlsberg cheese, side salad
- BLUEBERRY BRIE GRILLED CHEESE** (V) 22
fermented blueberry jam, brie, spent grain, side salad
- ROASTED CHICKEN FLATBREAD** 26
roasted chicken, chimichurri, blue cheese, arugula, pickled red onions, spent grain flatbread
- ROASTED VEGETABLE FLATBREAD** (V) 26
roasted vegetables, house-made hummus, capers, olives, arugula, spent grain flatbread

SWEET TOOTH

- JAPANESE STRAWBERRY SHORTCAKE** 12
vanilla custard, whipped cream, fruit coulis
- CHOCOLATE OLIVE OIL CAKE** (GF) (V) 12
goji berries, fresh blueberries, cacao nib, chocolate sauce
- YOGURT PANNA COTTA PARFAIT** (V) 12
yogurt panna cotta, house keto hemp trail mix, Alaska honey, seasonal fruit, bee pollen

We embrace Alaska Grown® ingredients. Our ingredients are sourced from Alaskan farmers, ranchers, growers, fishermen, and suppliers nearby. Due to seasonal food availability, some ingredients may change. Thanks to ALL our farmers, growers, and friends who make Two Trees Bistro possible: Kahitna Birchworks, Paris Bakery, Alaska Flour Company, Indian Valley Meats, Frosty Meadow Farms, Artic Organics Farms, and Sagaya Seafoods.

make any item gluten free +2

DF | dairy free GF | gluten free
VG | vegan V | vegetarian

For parties of six or more, a 20% gratuity will be added to the check for your convenience.

*Items may be served raw or undercooked. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.