



MOOSE'S TOOTH

PUB & PIZZERIA

We create each of our ales and pizzas with only the finest ingredients. Our pies are hand-tossed, stone-baked, and made from scratch every time. Our brewery, Broken Tooth Brewing, crafts over 20 draft beers and 2 sodas for your enjoyment. Welcome!

SPECIALS

NOV 5 - NOV 18

Southern Comfort 15.95 / 28.95 / 35.95

This season calls for true comfort! We start with our house-made country gravy base smothered in a blend of mozzarella and provolone cheeses. It's loaded with crispy fried chicken, sweet corn, and savory Yukon Gold seasoned potatoes from Three Ladybugs Farm in Palmer then finished with a scattering of fresh green onions.

The Blizzard 19.95 / 32.95 / 39.95

This pizza is a flurry of flavor! A swipe of cream cheese and a dash of our housemade barbecue sauce is a great base for zesty pepperoni, grilled steak, crispy bacon, and blackened shrimp. Toss it in the oven to bake then top it with a sprinkle of diced Roma tomatoes and green onions.

Meatball Parmesan Pizza 16.95 / 29.95 / 36.95

It's everyone's favorite meatball pizza! Start with garlic oil and mozzarella and provolone cheeses. Now it's ready for hearty meatballs, mushrooms, black olives, green peppers, a drizzle of marinara sauce, and a sprinkle of fresh parmesan. After it bakes, fresh basil finishes it off.

Cinnamon Roll Bread Pudding 7.95

We've baked a silky creme brulee custard studded with house-made cinnamon roll crumbles then topped it with a sweet milk glaze. We serve it warm with a mini Motley Moo vanilla ice cream scoop on top.

Cheesecake of the Month

Pecan Pie Cheesecake 7.95

Luscious pecan cheesecake is baked in a graham cracker crust with a layer of sumptuous pecan pie filling. Served with a dollop of whipped cream.

IT'S A PARTY!

Elevate your next gathering! We offer a variety of party platters and large salads. 24-hour advance order required.

Please call for pricing and to place your order.

Salads

SMALL SIZE SERVES: ~10 | **LARGE SIZE SERVES:** ~20-25

Choose any of our salads: Caesar, Moose Ranch, Mixed Greens, Blackened Chicken Caesar, Buffalo Chicken, Sesame Soy, Honey Ginger

Platters

SMALL SIZE SERVES: ~10 | **LARGE SIZE SERVES:** ~20-25

Choose from the following options: Jalapeno-Lime Hummus, Sun-dried Tomato Hummus, or Smoked Alaskan Sockeye Spread

APPETIZERS

Bread Sticks 9.95

Basted with our Pipeline Stout, baked fresh and served hot with marinara – *or* – house sauce (*contains nuts*).

// Without sauce 7.95

Mozzarella Bread Sticks 12.95

Baked fresh with mozzarella, provolone, and herbed Parmesan cheese; served with marinara – *or* – house sauce (*contains nuts*).

// Without sauce 10.95

Diablo Bread Sticks 13.95

Baked with cheddar, pepperjack cheese, and chili flakes; served with spicy Diablo sauce.

// Without sauce 11.95

**Pro Tip: Add any pizza toppings to sticks +2.00*

Chicken Wings 16.95

One pound of chicken wings baked to perfection and tossed in house-made sweet & spicy Korean sauce – *or* – hot & spicy habanero sauce.

House-Made Chips & Salsa 6.95

Rich and spicy salsa surrounded by house-made tortilla chips.

// With guacamole 11.95

Nashville Nachos 14.95

Our chips are layered with a cheese blend, pickled jalapeños, red onions, slow-roasted barbeque pork and barbeque sauce, then cooked and garnished with sour cream, Roma tomatoes, and cilantro. *Sorry, no substitutions.*

Smoked Alaskan Sockeye Salmon Spread 15.95

Traditional European baguette served with smoked salmon spread, red onions, and lemon wedges.

// Capers 1.00 // Extra order of bread 2.95

Hummus 11.95

Sun-dried tomato – *or* – jalapeño-lime hummus with stone-baked flat bread; served with a side of cucumbers, Roma tomatoes, kalamatas, and feta cheese.

// Extra order of flatbread 3.95

SOUPS

House-Made Soups Cup 5.95 / Bowl 7.95

We offer a rotating option every day, as well as our popular Hungarian mushroom.

SALADS

Substitute balsamic & olive oil at no charge

Caesar 7.50 / 11.75

Tender romaine tossed with our house-made dressing, croutons, and Parmesan.

Blackened Chicken Caesar 10.75 / 18.25

Romaine lettuce tossed in our house-made dressing, topped with sun-dried tomatoes; this salad is boldly spiced and perfectly balanced.

Mixed Green 6.95 / 10.75

Mixed greens tossed with house vinaigrette and garnished with Roma tomatoes, red onions, kalamatas and feta.

Honey Ginger 6.95 / 10.75

Romaine lettuce tossed in creamy honey ginger dressing with mandarin oranges and black sesame seeds.

Moose Ranch Salad 7.50 / 11.75

Romaine lettuce mixed with an array of croutons, cucumbers, red peppers, and Tillamook cheddar cheese; served with a side of our ranch dressing.

Sesame Soy 7.75 / 12.50

Mixed greens tossed in a sesame soy dressing with almonds, AK bean sprouts, red peppers, carrots, mandarin oranges, and cabbage.

Spicy Buffalo Chicken 10.25 / 17.25

Romaine lettuce and buffalo-style chicken covered with carrots, cucumbers, Roma tomatoes, red peppers, and croutons; served with a side of our house-made blue cheese dressing.

// Add to Salads //

Chicken 3.00 / 6.00 | Blackened Chicken 3.00 / 6.00

Smoked Salmon 6.00 / 12.00

OVEN BAKED SANDWICHES

Wrapped in our famous pizza dough, our hot sandwiches are served with lettuce, Roma tomatoes, herbed Parmesan cheese, and red onions, with the same baking time as our pizzas.

The Philly Cheesesteak 16.95

Sliced steak and a sautéed mix of red and green peppers with yellow onions, melted with American cheese.

The Cuban 12.95

Layers of smoked ham, pulled pork, and Swiss cheese, with Boar's Head pickle chips baked inside; served with a side of yellow mustard.

Hot Turkey 14.95

Boar's Head turkey layered with bacon and cheddar cheese; served with a side of ranch dressing.

// Add guacamole 2.00

Pesto and House Sauce contain nuts | House Sauce is a blend of marinara & pesto | Denali Sauce is a puree of spinach & ricotta

We use refined peanut oil in all of our fried foods

PIZZAS

CRUST OPTIONS: 10" Sm | 14" Med | 18" Lg

THIN: No extra charge

THICK: Sm +1.50 | Med +2.50 | Lg +3.00

REGULAR, VEGAN WHOLE WHEAT: Sm or Med

CAULIFLOWER CRUST (Vegan & Gluten Free): Sm or Med

MEAT PIZZAS

Pepperoni 11.95 / 20.95 / 25.95

Pepperoni, mozzarella, provolone, marinara

Elf on the Shelf 14.95 / 26.95 / 32.95

Pepperoni, bacon, fresh pineapple, jalapeños, cilantro, mozzarella, provolone, cream cheese

The Napoleon 15.95 / 28.95 / 35.95

Prosciutto, Roma tomatoes, fresh mozzarella, arugula, extra virgin olive oil, mozzarella, provolone, marinara

Mac ‘N’ Cheese 14.95 / 26.95 / 32.95

Reindeer sausage, macaroni noodles, parsley, American cheese, cheddar, mozzarella, provolone, garlic oil

Fire House 15.95 / 28.95 / 35.95

Pepperoni, bacon, chili flakes, black olives, jalapeños, fresh red peppers, mozzarella, provolone, chipotle sauce, house sauce.

Sauce contains nuts.

The Classic 12.95 / 22.95 / 28.95

Pepperoni, Italian sausage, mushrooms, mozzarella, provolone, marinara

Carnivore 17.95 / 30.95 / 37.95

Bacon, Canadian bacon, pepperoni, ground beef, Italian sausage, mozzarella, provolone, marinara

All-American 16.95 / 29.95 / 36.95

Pepperoni, ground beef, green peppers, crimini mushrooms, black olives, red onions, mozzarella, provolone, marinara

Avalanche 17.95 / 30.95 / 37.95

Pepperoni, blackened chicken, bacon, red onions, parsley, cheddar, mozzarella, provolone, barbeque sauce

Santa’s Little Helper 19.95 / 32.95 / 39.95

Pepperoni, blackened chicken, grilled steak, bacon, red peppers, cilantro, mozzarella, provolone, marinara

Aloha Escape 13.95 / 25.95 / 31.95

Canadian bacon, pineapple, mozzarella, provolone, marinara

Lu-Wow 13.95 / 25.95 / 31.95

Smoked ham, fresh pineapple, mozzarella, provolone, marinara

Brewhouse Favorite 13.95 / 25.95 / 31.95

Italian or Chorizo sausage, sun-dried tomatoes, red onions, mozzarella, provolone, Parmesan, Denali sauce

Greek Gyro 17.95 / 30.95 / 37.95

Gyro sausage, feta, cucumber yogurt, red onions, Roma tomatoes, parsley, garlic oil

Chipotle Steak 19.95 / 32.95 / 39.95

Grilled steak, red onions, Roma tomatoes, zesty sour cream, cilantro, lime wedge, mozzarella, provolone, chipotle sauce

Call of the Wild 19.95 / 32.95 / 39.95

Reindeer sausage, steak, bacon, portabella and crimini mushrooms, red peppers, green onions, garlic cream sauce, mozzarella, provolone, garlic oil

Cheeseburger In Paradise 16.95 / 29.95 / 36.95

Ground beef, shredded lettuce, Roma tomatoes, red onions, 1000 Island Dressing, cheddar, mozzarella, provolone, garlic oil

CHICKEN PIZZAS

Jalapeño Business 18.95 / 31.95 / 38.95

Fried chicken, fresh jalapeños, goat cheese, pickled jalapeños, raspberry sauce, green onions, cream cheese, mozzarella, provolone

Chicken Valentino 17.95 / 30.95 / 37.95

Prosciutto ham, baby arugula, breaded fried chicken, roasted tomatoes, fresh mozzarella, chili flakes, mozzarella, provolone, marinara

Solstice 16.95 / 29.95 / 36.95

Roasted chicken, portabella and crimini mushrooms, roasted garlic, sun-dried tomatoes, oregano, mozzarella, provolone, parsley, marinara

Chicken Ranch 16.95 / 29.95 / 36.95

Roasted chicken, parsley, Roma tomatoes, red onions, bacon, cheddar, mozzarella, provolone, ranch dressing

Spicy Thai Chicken 13.95 / 25.95 / 31.95

Roasted chicken, red onions, AK bean sprouts, carrot threads, cilantro, mozzarella, provolone, Thai peanut sauce

Garlic Lover’s 17.95 / 30.95 / 37.95

Blackened chicken, bacon, broccoli, roasted garlic, Roma tomatoes, mozzarella, provolone, Parmesan, garlic cream sauce

Amazing Apricot 15.95 / 28.95 / 35.95

Blackened chicken, red peppers, carrot threads, green onions, cilantro, mozzarella, provolone, cream cheese, apricot sauce

Chicken Rockefeller 18.95 / 31.95 / 38.95

Roasted chicken, bacon, red onions, Roma tomatoes, spinach, roasted garlic, cream cheese, mozzarella, provolone, Parmesan

Buffalo Chicken 15.95 / 28.95 / 35.95

Fried buffalo chicken, ranch dressing, carrot threads, buffalo sauce, green onions, mozzarella, provolone, buffalo sauce

VEGGIE PIZZAS

Substitute vegan cheese & whole wheat crust to make your pizza vegan!

Margherita 12.95 / 21.95 / 26.95

Roma tomatoes, fresh basil, Parmesan, mozzarella, provolone, garlic oil

White Pizza 12.95/ 22.95 / 28.95

Sun-dried tomatoes, artichoke hearts, feta, mozzarella, provolone, garlic oil

La Cabrita 13.95 / 25.95 / 31.95

Marinated roasted Roma tomatoes, spinach, goat cheese, herbs, mozzarella, provolone, garlic oil

Pesto Supreme 15.95 / 28.95 / 35.95

Sun-dried tomatoes, kalamata olives, artichoke hearts, mozzarella, provolone, feta, pesto. *Sauce contains nuts.*

The Popeye 14.95 / 26.95 / 32.95

Spinach, roasted red peppers, red onions, mushrooms, mozzarella, provolone, feta, Parmesan, oregano, garlic oil

Wild Mushroom 14.95 / 26.95 / 32.95

Portabella and crimini mushrooms, sun-dried tomatoes, goat cheese, mozzarella, provolone, Denali sauce

The Forager 16.95 / 29.95 / 36.95

Roasted garlic, spinach, portabella and crimini mushrooms, oyster mushrooms, truffle oil, goat cheese, Roma tomatoes, mozzarella, provolone, garlic oil

The Backpacker 16.95 / 29.95 / 36.95

Spinach, roasted garlic, sun-dried tomatoes, kalamata olives, artichoke hearts, feta, mozzarella, provolone, garlic oil

Veggie Delight 15.95 / 28.95 / 35.95

Crimini mushrooms, artichoke hearts, kalamata olives, broccoli, roasted garlic, green peppers, Roma tomatoes, feta, mozzarella, provolone, marinara

CREATE YOUR OWN PIZZA

Design an original or modify any of our specialties

	Sm	Med	Lg
Marinara or Garlic & Olive Oil	9.95	15.95	18.95
Gourmet Sauces	10.95	17.95	21.95
Cheeses	1.50	2.50	3.50
Additional Toppings	2.00	3.00	4.00
Steak	4.00	6.00	8.00
Vegan Cheese	3.00	6.00	8.00
Fresh Mozzarella	3.00	6.00	8.00

Pesto & House Sauce contain nuts | House Sauce is a blend of marinara & pesto | Denali Sauce is a puree of spinach & ricotta

We use refined peanut oil in all of our fried foods

LUNCH

Specials

MONDAY – FRIDAY  10:30AM - 2PM

PICK A SLICE

	Slice	+ Salad
Cheese	3.75	10.25
Pepperoni	4.25	10.75
Daily Special	5.00	11.50

MON: *Call of the Wild*

TUES: *Avalanche*

WED: *Chicken Ranch*

THU: *Santa's Little Helper*

FRI: *Carnivore*

ADD A SALAD*

Caesar

Mixed Green

Honey Ginger

Moose Ranch

Sesame Soy

Blackened Chicken Caesar +3.00

Buffalo Chicken +3.00

***ADD:**

Chicken 3.00

Salmon 6.00

DESSERTS

Add Motley Moo vanilla ice cream to any dessert +3.25

Moose Pie 11.95

Our version of the classic mud pie with a chocolate cookie crust, Motley Moo coffee ice cream, fudge, roasted almonds, and fresh whipped cream – easily shared by two.

Melt Away Brownie 5.95

A decadent chocolate brownie topped with vanilla frosting, finished with a layer of chocolate and white chocolate.
Served warm.

Cheesecake of the Month 7.95

~ Ask about our current special

Pipeline Stout Chocolate Cake 7.95

A moist chocolate cake infused with Broken Tooth Brewing Pipeline Stout, slathered with a decadent chocolate frosting. Sprinkled with powdered sugar. *Served warm.*

Mixed Berry Cobbler 8.95

This fruit dessert offers luscious mixed berries baked under an oatmeal crisp topping. *Served warm.*

Key Lime Crumb Cake 7.95

A zesty key lime curd is baked into a lemon crumb cake and served with powdered sugar and a lime wedge.

Death by Peanut Butter 7.95

A rich cream cheese peanut butter filling on a graham cracker crust, topped with a chocolate ganache and sprinkled with peanuts.

AK Root Beer Float 7.50

Our homemade root beer, topped with Motley Moo vanilla ice cream.

BEVERAGES

Moose's Tooth Draft Sodas

Root Beer or Cream Soda. *No refills.*
10oz 4.25 / 16oz 5.25 / Pitcher 19.50

Beach Tribe Sodaworks 3.50

Jipping Ginger Beer ~ *12oz can*
Red Dragon Punch ~ *12oz can*

Aurora Kombucha 6.00

Locally Crafted *Ask about current style ~ 16oz bottle*

Kaladi Brothers Drip Coffee 3.00

Assorted Hot Teas from Indigo 3.00

Iced Tea 3.25

Bottled Tea & Juices 3.00

~ Ask for current flavors

Fountain Sodas

Pint 3.50 / Pitcher 12.50

Keep scrolling for our Classic & Revolving Taps beer menus!



CLASSIC TAPS

BROKEN TOOTH

ALES: Glass 5.75 | Pint 7.00 | Pitcher 27.00

**FRUIT BEERS:* Glass 6.75 | Pint 8.00 | Pitcher 30.00

SAMPLERS: 4 Sampler Flight 9.00 | Sample Glass 2.50

Sample Fruit Glass 2.75 | Revolving Taps & Specialty Beers 3.25

Pribilof Pounder Lager

~ 4.3% ABV | 13 IBU | 3 SRM

Crisp, clean, refreshing light lager

Chugach Session Cream Ale

~ 4.8% ABV | 13 IBU | 4 SRM

Light and refreshing, easy drinking cream ale

Hefeweizen American Hefe

~ 5.0% ABV | 17 IBU | 4 SRM

Unfiltered wheat beer, cloudy and dry with a touch of tartness

***Wild Country Raspberry Wheat Beer**

~ 5.3% ABV | 11 IBU | 5 SRM

Sweet and delicious, hazy unfiltered raspberry beer

***Arctic Apple Ale**

~ 4.8% ABV | 0 IBU | 7 SRM

Cider-like beer, plenty of apple aroma and flavor

Northern Lights Amber

~ 5.2% ABV | 17 IBU | 9 SRM

Copper colored, slightly sweet maltiness

Area 52 Session I.P.A.

~ 5.2% ABV | 52 IBU | 3 SRM

A light body gives way to delicious fruity hop notes

Rock, Paper, Citras! A.P.A.

~ 6.2% ABV | 45 IBU | 4 SRM

Rich, smooth malts paired with crisp citrus hop flavors

Polar Pale Ale

~ 5.6% ABV | 19 IBU | 5 SRM

Honey-golden color, mild malty body, light citrus dry hops

***YellowEye P.A. Tropical I.P.A.**

~ 7.8% ABV | 74 IBU | 5 SRM

Big hoppy beer with clean, tropical notes

Fairweather I.P.A.

~ 6.4% ABV | 64 IBU | 5 SRM

Clean, balanced and assertively hoppy with spicy citrus notes

White Raven Cold I.P.A.

~ 6.5% ABV | 52 IBU | 5 SRM

Citrus, tropical notes, smooth and satisfying

Pipeline Stout American Stout

~ 6.6% ABV | 30 IBU | 8 SRM

Our darkest ale, roasted malt flavor, rich full texture

***Cosmic Crush Raspberry Seltzer**

~ 5.6% ABV

Full of raspberry flavor and playful effervescence, gluten free

Gluten-Free

Double Shovel Cider Company 8.00

Forget Me Hopped ~16 oz can

Ghostfish Brewing Company 6.00

Meteor Shower Pale Lager ~12 oz can

Kickstep IPA ~12 oz can

Non-Alcoholic

Athletic Brewing Company 6.25

Run Wild IPA ~12 oz can

Upside Dawn Golden ~12 oz can

🍺 Our 8% and above beers are served in a 10 oz glass



REVOLVING TAPS

BROKEN TOOTH

Three Little Birds *Tripel*

~ 9.3% ABV, 22 IBU, 3 SRM

Honey, pear, clove; strong yet delicate

Moon Juice *Big IPA*

~ 7.3% ABV, 52 IBU, 4 SRM

Galaxy, Comet hops; out of this world flavor

Anchor Pils *Pilsner*

~ 6.0% ABV, 35 IBU, 3 SRM

Clean malt backbone, delicate hop bitterness

Swamp Thing *Hazy IPA*

~ 6.9% ABV, 51 IBU, 4 SRM

Dank, lush, juicy, tropical; a little wild, a lot bold

The Countess *Flanders Red Sour*

~ 6.3% ABV, 20 IBU, 12 SRM

Ruby hue; notes of sour cherry, balsamic, oak

Second Breakfast *Cold IPA*

~ 6.3% ABV, 50 IBU, 2 SRM

Crisp, dry; bursts of citrus, pine, tropical fruit

For Those About to Bock *Bock*

~ 6.75% ABV, 22 IBU, 13 SRM

Layers of toasted bread, caramel, chocolate

Blue Paloma *Hard Seltzer*

~ 5.6% ABV

Sweet blueberry, tart grapefruit, refreshing lime

 *Our 8% and above beers are served in a 10 oz glass*

Six Packs To-Go

White Raven	12.95
Fairweather I.P.A.	12.95
YellowEye P.A.	14.95
Chugach Session	12.95
Wild Country Raspberry Wheat	14.95
Rock, Paper, Citras	12.95
Area 52	12.95
Arctic Apple Ale	14.95

A 5% alcohol tax will be added to your bill

WINES

White

Sean Minor Chardonnay 9.00 / 34.00

CALIFORNIA ~ Fresh white grapefruit, guava, and white peach on the nose, this chardonnay offers a lively palate of Meyer lemon cream, white nectarine, graham cracker, and dried herbs that glide into acacia, honey, and mineral with a dry finish.

Dr. “L” Loosen Riesling 11.00 / 42.00

GERMANY ~ This bright, refreshing, and fruit-driven wine is our sweetest option. Full of juicy, fruity notes, with just enough acidity at the end to button it up.

J Pinot Gris 10.00 / 38.00

CALIFORNIA ~ This crisp white is a sure bet, a crowd pleaser all around. Light, zippy, and refreshing with hints of pear, No one will hate this wine.

Kim Crawford Sauvignon Blanc 11.00 / 42.00

NEW ZEALAND ~ This stunning wine is New Zealand in a glass. It's brimming with an array of tropical melon, pineapple, passionfruit, and citrus to tempt your senses. Enjoy the mouth-watering fruity sweetness and a fresh, zesty, lingering finish.

Red

Barnard Griffin Merlot 12.00 / 46.00

WASHINGTON ~ It's superbly balanced, with plenty of plum, cherry and raspberry, finishing with notes of cocoa and spice.

Marietta Old Vine 10.00 / 38.00

CALIFORNIA ~ From a family-owned winery, this staff favorite combines Zinfandel, Syrah, and Carignan. Full-bodied with broad cherry and currant flavors and a touch of earthy spice.

J. Lohr Cabernet 11.00 / 42.00

CALIFORNIA ~ The house favorite Cabernet for many years because it's just so right. Full-bodied, packing heaps of berries; not too dry, not too soft. This wine is the Goldilocks of California Cabs.

Catena Malbec 11.00 / 42.00

ARGENTINA ~ Grown in the foothills of the Andes, jam packed with spicy blackberry, ripe plum, and velvety raisin. Bold, rich and powerful with a lush mouth-feel.

Lyric Pinot Noir 12.00 / 46.00

CALIFORNIA ~ This wine is for real. Bursting with notes of red cherry, ripe strawberry, and red currant accompanied by cinnamon, vanilla, and clove with a graceful hint of floral perfume.

Pink

La Vielle Ferme Rosé 10.00 / 38.00

FRANCE ~ Hard to pronounce but easy to drink. Made from Grenache and Syrah grapes, it is light pink in color and drinks like a summer day, even in the cold of winter.

Canyon Road White Zinfandel 8.00 / 30.00

CALIFORNIA ~ The same basic principle as the Rosé but this classic blush is made with the famous Zinfandel grape of California. It comes out softer, sweeter, fuller and more like the pinks of years past.

Bubbles

Archer Roose Sparkling White 9.00

ITALY ~ This bubbly, crafted from glera grapes, is crisp, clean, and dry with notes of green apple and honeysuckle.

~ *Make it a Mimosa for an additional +1.00*

*Can't finish that bottle of wine?
Ask your server about a To-Go Wine Bag*

DRAFT COCKTAILS

Margarita 12.00

A Moose's Tooth twist on a classic margarita! It's made with Lunazul Reposado, triple sec, and house-made margarita mix. Served on the rocks with or without a salt rim. Salud!

Pamplemoose Paloma 12.00

This bright and refreshing cocktail is made with Lunazul Reposado, pamplemoose liqueur, grapefruit juice, and a splash of soda. Garnished with a lime wedge, jalapeño, and a chili-lime salt and sugar in the raw.

Revolving Draft Cocktail 12.00

We change up our offerings based on the season, ingredients, and inspiration!

~ *Ask your server for our current available style*

A 5% alcohol tax will be added to your bill