

EVENING EATS

Tuesday – Saturday | 3PM – CLOSE

APPS & SNACKS

Side O Fries | \$4.50 🌱❤️

Side Salad | \$5 🌱❤️ option

Choice of House Salad or Garden Salad

Pork Green Chili | c: \$6 b: \$8 🌱 option

Soup of the Moment | c: \$5 b: \$7

Changes frequently. Ask your server for details.

House Potato Chips | c: \$4.50 b: \$6.50 🌱

French Onion Soup Seasoning

House Smoked Wings | six wings: \$12 twelve wings: \$18 🌱

mild: House Rub **medium:** Chipotle Blackberry BBQ

hot: General Tso

Crispy Bacon Brussel Sprouts | \$12 🌱❤️ option

Carne Asada Fries | \$15

Served with pico, guacamole, crema and smothered in a smoky adovada red sauce.

Pickled Platter | \$14 🌱❤️ option

An assortment of house pickled vegetables, house mustard sauce, goat cheese balls and toasted bread.

Goat Cheese Spinach Stuffed Portobello Mushrooms (2) | \$12 🌱🌱 option

Baked Brie | \$15 🌱

Served with house jams and crackers.

BLT Bruschetta | \$12 🌱 option

House made bacon jam, arugula, marinated tomato, and balsamic reduction. Served with toasted bread.



www.akakitchenNOCO.com

for online ordering and pick-up

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SIDES



Sidewinder Fries

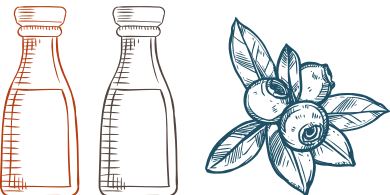
House Potato Chips

Seasonal Side

Side Salad

Pork Green Chili

Soup du Jour



HOUSE MADE CONDIMENTS and JAMS
available upon request.

One serving included per meal.
Additional servings | \$0.50

🌱 Gluten Free 🌱 Vegetarian ❤️ Vegan

DAILY SPECIALS

Tuesday: Mug Club Tuesdays

Join Rock Coast Brewery's Mug Club for \$15 and receive a keychain that gets you:

*1st beer for FREE each Tuesday

*1st beer 1/2 OFF Wednesday – Sunday

*Discounted growler fills



Wednesday: Wine Wednesdays

Every Wednesday, enjoy our Happy Hour wines at discounted prices, as well as 1/2 OFF bottles of wine ALLEVENING.LONG.



Thursday & Friday: Prime Rib Special

Enjoy our Prime Rib Special every Thursday and Friday night which includes a thick cut 10oz prime rib cut, served with a side of chef's choice of starch and seasonal veggies.

[\$ Market Price \$]



Tuesdays – Fridays | Happy Hour

Enjoy discounted Rock Coast Brewery beers, House Margaritas, House Wines and Tito's Mini Moscow Mules from 3PM – 6PM, at a discounted price.



Flip over for entrees and desserts!



These items may be served raw or under cooked based on your specifications or contains raw or under-cooked ingredients. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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SALADS

House Salad | \$9 🌾🌿🍷 options

Farm fresh greens, sliced apples, burrata cheese, almonds, apple cider vinaigrette.

*Add chicken | \$5

Garden Salad | \$9 🌿🌾🍷 options

Farm fresh greens, cherry tomatoes, cucumbers, red onion, croutons and an Italian red wine vinaigrette.

*Add chicken | \$5

ENTREES

Monkey Burger | \$14 🌾 option

Half pound, all-natural beef patty* with house made pickles, American cheese, A.K.A. sauce, sauteed onions and fresh farm greens on a potato bun.
Served with you choice of side.

*Add bacon or bacon jam | \$2

*Vegan Burger Patty | \$2 🌿🍷

BBQ Swiss Burger | \$14 🌾 option

Half pound, all-natural beef patty* with mushrooms, caramelized onion, chipotle blackberry BBQ sauce and swiss cheese.

*Add bacon or bacon jam | \$2

*Vegan Burger Patty | \$2 🌿🍷

Choice of sides include:

Sidewinder Fries, House Potato Chips, or Seasonal Side.
Side Breakfast Salad or Cup of Pork Green Chili [\$2]

Gluten Free bread available. [\$2]

Pork Carnitas Tacos | \$14

Citrus and beer braised pork tacos with chili-tomatillo salsa verde, queso fresco and guacamole.

Artichoke Dip Salmon | \$19 🌾

Seared and roasted salmon filet smeared with a homemade artichoke dip, rested on a bed of roasted potatoes, topped with fresh tomatoes and herbs.

Chili Braised Short Rib | \$16 🌾

with creamy-cheese polenta and a black bean succotash.

Nashville Hot Chicken | \$16

Spicy fried chicken strips, served on open-faced Texas toast and house made pickles. Served with a side of fries, A.K.A. sauce and garlic honey.

Braised Short Rib Stroganoff | \$16

Braised short rib in a classic stroganoff sauce with mushrooms, rested on top of a thick-cut linguini noodle bed. Served with a side of garlic bread.

Miso Noodle Bowl | \$14 🌾🌿🍷

Rice noodles, tofu, bean sprouts, cilantro, jalapeno, and watermelon radish, served in a bowl with warm miso broth.

*Add soft-boiled egg | \$2

*Add short rib | \$4

🌾 Gluten Free 🌿 Vegetarian 🍷 Vegan

Chicken Pot Pie | \$16

Classic chicken pot pie with vegetables served with a puff pastry topping.

White Flatbread Pizza | \$12 🌿

Homemade white sauce, roasted mushrooms, caramelized shallots, arugula, parmesan and balsamic reduction drizzle.

*Add chicken | \$5

Game Brat | \$12

Wild game brat. Served with your choice of side.
[Changes regularly. Ask your server for details.]

DESSERTS

S'more Cinnamon Roll | \$10

Smoked chocolate wrapped in house made dough, baked and topped with a toasted marshmallow fluff frosting.

Voted #1 Best Cinnamon Roll in Loveland!

Homemade Cobbler | \$11

Homemade cobbler filling, warmed in a cast-iron skillet and baked with a house-made puff pastry topping. Ask your server for daily flavor.

Seasonal Cheesecake | \$8

House-made cheesecake on a graham cracker crust. Ask your server about specialty flavors.

Vanilla Bean Crème Brûlée | \$9

a la carte Ice Cream | \$3

Add chocolate or caramel syrup, or fruit topping.

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