

EVENING EATS

TUESDAY - SATURDAY | 3PM - CLOSE

APPS & SNACKS

SIDE O FRIES | \$5  

SIDE SALAD | \$6    OPTION

Choice of House Salad or Green Goddess Salad

PORK GREEN CHILI | c: \$7 | b: \$9  OPTION

Served with a flour tortilla. House favorite.

HOUSE POTATO CHIPS | c: \$5 | b: \$7 

Changes regularly. Ask your server for details.

HOUSE SMOKED WINGS | 

6 wings: \$12.50 | **12 wings:** \$22

mild: House Rub or Sweet N Sour Sesame

medium: Pineapple Chipotle or Jamaican Jerk Dry Rub

hot: Smoked Chili Buffalo or Spicy Creole

Split the sauce (12 count only): \$2

Dipping sauce: Ranch, Bleu Cheese, or Creamy Horseradish

SEASONAL SIDE OF THE MOMENT | c: \$6 | b: 7.5

To keep you on your toes! Ask your server today's options.

ARTICHOKE DIP | \$12   OPTION

Home made creamy artichoke dip served warm with crackers and seasonal vegetables.

 **GLUTEN FRIENDLY**  **VEGETARIAN**  **VEGAN**

Split Plate Charge: \$2 for all plates excluding Prime Rib



www.akakitchenNOCO.com

for online ordering and pick-up

Follow us on:



BIG @\$ PRETZEL | \$12 

It is what it is. Locally made and served with homemade beer cheese sauce using Rock Coast beer and flakey sea salt.

CRISPY BACON BRUSSEL SPROUTS | \$12

   OPTION

Seared brussel sprouts with crispy bacon, whole grain mustard and white wine.

CRUNCHY GARLIC EDAMAME | \$10    OPTION

Steamed Edamame with a sweet and spicy, crunch garlic sauce.

BAKED BRIE | \$15 

Pastry wrapped brie. Served with house jams and crackers.



Sidewinder Fries
House Potato Chips
Seasonal Side
Side Salad | +\$2
Pork Green Chili | +\$2

DAILY SPECIALS

TUESDAY:

DOUBLE PUNCH TUESDAYS

Have you tried our new punch card system yet?

BUY 10, GET 1 FREE on beers, wines and margaritas.

Including Happy Hour drinks! Come in on Tuesdays for double punches!



WEDNESDAY :

WINE WEDNESDAYS

Every Wednesday, enjoy our Happy Hour glasses of wine, all night, as well as **1/2 OFF bottles of wine** ALL.EVENING.LONG.



THURSDAY & FRIDAY:

PRIME RIB SPECIAL

Enjoy our Prime Rib Special every Thursday and Friday night. Enjoy a thick cut 10oz cut of prime rib, served with a side of chef's choice of starch and seasonal veggies. **Ready @ approximately 5:30PM** [\$ Market Price \$]



Split Item Option: Split the meat but get your own two sides for \$8!

TUESDAYS - FRIDAYS :

HAPPY HOUR

Enjoy discounted Rock Coast Brewery beers, House Margaritas, House Wines, Moscow Mules and well spirits from 3PM - 6PM, at a discounted price.



20% GRATUITY WILL AUTOMATICALLY BE ADDED TO PARTIES OF 8 OR MORE.

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.

EVENING EATS

TUESDAY - SATURDAY | 3PM - CLOSE

20% GRATUITY WILL AUTOMATICALLY BE ADDED TO PARTIES OF 8 OR MORE.

SALADS

HOUSE SALAD | \$10    OPTIONS

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

GREEN GODDESS SALAD | \$10    OPTIONS

Farm fresh greens, avocado, cucumber, burrata cheese, and a green goddess dressing.

Add protein to your salads!

*Add chicken | \$5.5

*Add prime rib | \$6.5

*Add salmon | \$7.5

ENTREES

MONKEY BURGER | \$15.5  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 toasted bun. Served with your choice of side.

*Add bacon or bacon jam | \$2

*Black Bean Vegan Patty | \$2  

POPPER BURGER | \$15.5  OPTION

Half pound, all-natural patty* with fried jalapenos, cream cheese and a chipotle aioli, on a potato bun. Served with your choice of side.

*Add bacon or bacon jam | \$2

*Black Bean Vegan Patty | \$2  

ALBACORE TUNA MELT | \$14

Albacore tuna mixed mayo, mustard, capers, and dill dressing. Melted with American cheese, on toasted sourdough bread. Served with your choice of side.

SPECIAL NOTE:

We strive to accommodate gluten-sensitive individuals, but **cannot** guarantee a completely gluten-free setting due to shared surfaces and fryer. Please notify your server of any concerns about your order.

STREET TACOS



Three "choose your protein" tacos, with chili-tomatillo salsa verde, guacamole, pico de gallo, crema, and queso fresca.

*Chicken | \$15

*Carnitas | \$15

*Prime Rib | \$17

*Salmon | \$17

Sorry... mix and match options are not available for the time being.

GAME BRAT

 | \$14

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

CITRUS GREEN TOBACCO MARINATED CHICKEN

 | \$18 

Chicken marinated in a citrus, green Tabasco marinade. Served with wild rice and chef's choice of seasonal vegetable.

MISO NOODLE BOWL

 | \$15   

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

*Add soft-boiled egg | \$2

*Add prime rib | \$6

NASHVILLE HOT CHICKEN

 | \$16   

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

NOT YO MOMMA'S HAMBURGER HELPER

 | \$14

This is not the Hamburger Helper you grew up on. Creamier, cheesier, and stuffed with spices, our take on this pasta beef dish.

CATTLEMAN'S PIE

 | \$16

Seasoned ground beef, whipped potatoes, and fresh vegetables baked in our cast-iron skillet.

 **GLUTEN FRIENDLY**  **VEGETARIAN**  **VEGAN**

ARTICHOKE DIP SALMON

 | \$20 

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

DEEP DISH CHI PIE

 | \$15 

Homemade deep dish pizza dough, topped with freshly made marinara sauce, smoked provolone and parmesan cheese.

Add protein to your pizza!

*Add chicken | \$5

*Add prime rib | \$6

*Add sausage | \$6

DESSERTS

APPLE PIE CINNAMON ROLL

 | \$12 

Voted #1 Best Cinnamon Roll in Loveland four years running!

This house-made cinnamon roll is made from scratch, with love, and changes flavors to keep things interesting. Ask your server for the most up-to-date flavor!

ROOT BEER BROWNIE A LA MODE

 | \$10 

Our take on a root-beer float! House-made brownie, made with Rocky Mountain Cane Root Beer. Served with ice cream a la mode.

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. Ask your server about specialty flavors.

SEASONAL CRÈME BRÛLÉE

 | \$9  

House-made crème brûlée. Ask your server about specialty flavors.

A LA CARTE ICE CREAM OR SORBET

 | \$3    OPTION

Add chocolate, caramel syrup, or fruit topping.

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.