



## Dinner Menu

served from 5pm daily

### Welcome!

So often we are reminded by folks visiting Alaska's Capital City how fortunate we are to call Juneau "home". Most of us never tire of the abundance of natural beauty, clean air and water resources, and prolific wildlife. Every season holds something new.

We welcome you, locals & visitors alike, to sit back, relax, and enjoy the panoramic view of Gastineau Channel and the spectacular Douglas Island mountains. And, our staff will be happy to answer any questions, while serving you the finest of food and beverages Alaska has to offer.

Sincere "thanks" for spending time with us at  
the "Hangar on the Wharf"

# SHARE-ABLES

See Pub Menu for additional appetizers

- Coconut Prawns** 12.95  
a Hangar favorite- 6 jumbo prawns served with orange marmalade
- Oysters on the Half Shell** 12.95  
sweet, sweet - served with cocktail sauce
- Steamer Clams** 16.95  
steamed with Alaskan Pale Ale & fresh herbs,  
served with drawn butter
- Hangar Escargot** 11.95  
fresh snails in a porter garlic butter served with garlic bread
- King Crab Cakes** 12.95  
Alaskan king crab, king crab & more king crab rolled in  
Hangar family recipe - served with lemon basil aioli
- Baked Brie en Croute** 8.95  
served with walnut raisin compote
- Crab Trio** 36.95  
1 king crab leg, 1/2 dungeness crab & cluster of snow crab legs  
served with lemon & drawn butter

## Soups 'n Salads

**Hot Chowder of the Day** Cup 6.95 Bowl 8.95

### Hangar Size Caesars

fresh, crisp greens of romaine with parmesan and garlic in a tangy caesar dressing

- Plane 10.95  
Blackened Salmon 15.95  
Blackened Halibut 16.95  
Grilled Chicken 12.95

### Poached Pear & Gorgonzola Salad

12.95

spring mix, candied walnuts, grape tomatoes in a balsamic vinaigrette

### Hangar Cobb Salad

12.95

traditional cobb with chicken, bacon, tomato, bleu cheese crumbles & sliced egg, all served on bed of lettuce - choice of dressing

### Crispy Chicken Salad -

12.95

chopped salad greens & sliced almonds tossed in a ranch style dressing with a crispy chicken & shredded carrots

### Charred Ahi Spinach Salad

16.95

fresh crisp leaves of spinach w/ water chestnuts & charred fillet of Ahi (traditionally served rare unless otherwise requested) - served w/ sesame dressing

### K.C. Steak Salad

13.25

fresh crisp romaine with candied walnuts & bleu cheese crumbles in a tangy vinaigrette dressing topped with char-grilled sirloin strips and tomato wedges

**Small Caesar 4.25 - Dinner Salad, choice of dressing 3.25**

# Hangar Favorites

## Jambalaya 13.50

our signature dish from the beginning! cajun' style sauteed prawns and Louisiana hot link sausage with spicy sauce, over fluffy rice

## Chicken Fried Steak & Country Gravy

our old standard southern recipe, served with garlic mashed potatoes, Hangar cinnamon apples and sausage gravy

**Full Portion 15.95**  
**Half Portion 11.95**

## Eggplant Parmesan 13.95

made fresh, oven baked & served with penne aglio pasta & garlic bread

## Propeller Lasagne 16.95

sauteed halibut, shrimp, salmon, shrimp & crab in house marinara, rolled in baked lasagne - served with garlic bread

# Hangar Crab Cocktail



Bucket of 10 jumbo legs - serves 4 adults 168.00  
Bucket of 4 jumbo legs - serves 2 adults 65.00

# Pasta, Pasta

## Fettuccine Alfredo 11.95

tender noodles, cooked al dente - finished in a traditional cream sauce with fresh nutmeg and a hint of garlic

### ADD TO PASTA

**Add Chicken 3.00**  
**Add Sea Scallops 6.00**  
**Add Smoked Salmon 5.00**

## Linguini & Clams 16.95

tender clams sauteed in garlic, lemon and olive oil  
- finished in white wine sauce

## Portabella & Spinach Penne Pasta (gluten free) 16.95

portabella, spinach, tomatoes, herbs & spices finished with gluten-free penne & gluten free bread



# Landings

the red wine side

All Hangar Landings served with soup of the day or dinner salad,  
and your choice of rice pilaf, garlic mashed potatoes,  
baked potato or Hangar steak fries

Substitute seafood chowder or caesar salad - Add 1.00

## **New York Steak** 31.95

a thick center cut from the strip loin

## **Black & Bleu New York Steak** 30.25

rolled in fresh cracked black pepper, charbroiled & topped  
w/ bleu cheese crumbles and tasty demi glace - most excellent!

## **Filet Mignon** 30.25

char-broiled, thick cut "King" of steaks  
(we recommend broiled on the rare side)

## **Top Sirloin** 28.95

the "full of flavor" steak, charbroiled the way you like it

## **BBQ Baby Back Pork Ribs** Rack 22.95

Traditionally slow-cooked with side  
of sauce for dipping

Half Rack 17.95

## **Macadamia Nut Chicken** 16.95

tender breast of chicken grilled with crushed macadamia nuts  
-served with Hangar papaya chutney

## **KOBE Beef** 65.95

A-7 Grade , salt & peppered, char-broiled, demi-glace  
mushroom cap - ala carte

## **HANGAR PRIME RIB**

served 'til its gone!

**Full Cut Dinner** 26.95

**Petite Cut Dinner** 22.95

**4.00 plate charge will be added to all split dinners**

18% gratuity added to groups of 6 or more desiring separate tabs  
& any groups of 8 or more



# Water Landings

## the white wine side

All Hangar Landings served with soup of the day or dinner salad,  
and your choice of rice pilaf, garlic mashed potatoes,  
baked potato or Hangar steak fries

Substitute seafood chowder or caesar salad - Add 1.00

- Halibut Parmesan or Macadamia** **28.95**  
golden grilled in a tangy, seasoned parmesan coating or crushed nuts
- Halibut Fillet** **26.95**  
always locally caught, fresh in season. broiled to perfection  
or cajun style or hand dipped tempura style
- Broiled Wild Salmon** **23.95**  
premium wild stock, served with dill aioli and lemon.  
blackened, cajun style -- add 1.00
- First Mate Plate** **25.95**  
portions of both halibut and salmon
- Tempura or Coconut Prawns** **19.95**  
half a dozen golden fried prawns, served with orange marmalade
- Captain's Platter** **30.95**  
a generous sampler of broiled salmon & halibut, with a golden  
fried coconut prawn, clam steak & calamari, served with  
cocktail & tartar sauce
- Alaskan King Crab** **38.95**  
a pair of jumbo king crab legs served with lemon and drawn butter
- Australian Lobster Tail** **35.95**  
half a pound & broiled - served with lemon wedges and drawn butter



## Small Plates

lighter portions for the lighter appetites

Add Side Caesar 4.25 Add Dinner Salad 3.25

- Filet Mignon** **22.95**  
a smaller cut of our most tender steak, char-broiled to order
- Char-broiled Wild Salmon** **21.95**  
served with poached pear gorgonzola salad
- Alaskan Black Cod Picatta** **18.95**  
char-broiled fillet, finished in a lemon caper sauce- served  
with citrus spinach salad with raspberry vinaigrette
- Seared Citrus Salmon** **21.95**  
served with rice and steamed vegetable

# Hangar Pies, etc.

## Stout Apple Pie

5.95

fresh baked to order from our own house recipe -  
Ala mode - add 1.00

## Hangar Strawberry Creme Brulee

6.25

## Hangar Mud Pie

5.95

mocha fudge ice cream pie with chocolate cookie crust

## Hangar Grasshopper Pie

5.95

mint chocolate ice cream with fudge topping & almond slivers

## Vanilla Ice Cream

2.95

Ice Cream Sundaes .75 per topping

Nuts - Strawberry - Pineapple - Fudge - Marshmallow

## Coffees & Teas

the Hangar proudly serves the finest in coffees and teas

## Fresh Ground Coffee

1.95

## Assorted Stash Herbal Teas

1.95

## Hot Brewed Tea

1.95

## Brewed Iced Tea

1.95

## other non-alcoholic drinks

## Pellegrino, large bottle

3.50

## Soda Fountain

1.95

coke, diet coke, 7-up, dr. pepper

## Thomas Kemper Rootbeer

3.50 (on tap)

## Milk

2.00

18% gratuity added to groups of 6 or more desiring  
separate tabs & any groups of 8 or more

Hangar Gift Certificates are available from your server

We accept AMEX, Visa, Mastercard & Discover

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may  
increase your risk of foodborne illness, especially if you have certain medical conditions



# Hot & Steamy Soups

Chef's "Soup of the Day"  
cup 4.95 bowl 6.95

Chef's "Chowder of the Day"  
cup 6.95 bowl 8.95

## Salads

served with warm sourdough baguette

**Caesars** – fresh greens of romaine with parmesan, croutons and our tangy Caesar dressing

Plane	10.95
Grilled Chicken Breast	12.95
Grilled Blackened Salmon	15.95
Blackened Halibut Caesar	16.95

**Hangar Cobb Salad** – our traditional Cobb salad with chicken, bacon, tomato, bleu cheese crumbles & sliced egg, all served on a bed of lettuce – choice of dressing

**Charred Ahi Spinach Salad** – fresh crisp leaves of spinach with water chestnuts & seared ahi fillet, with sesame dressing (traditionally served rare unless otherwise requested) 12.95  
15.95

**Crispy Chicken Salad** – chopped salad greens & sliced almonds tossed in a ranch style dressing, with crispy chicken & shredded carrots 12.95

**K.C. Steak Salad** – crisp romaine with candied walnuts & bleu cheese crumbles in a tangy vinaigrette dressing – topped with char-grilled sirloin strips & tomato wedges 16.95

**Poached Pear & Gorgonzola Salad** – spring mix, candied walnuts, grape tomatoes in a house balsamic vinaigrette 12.95



# Hangar Wraps

served with choice of salad, coleslaw or hangar fries,  
sub onion rings for only 2.00 additional

**Acapulco Wrap** – diced chicken breast, spanish rice and melted cheddar cheese in a spinach tortilla, with a side of pico de gallo chipotle sour cream 9.95

**Alaska Halibut Wrap** – golden fried halibut fingers with grated sweet slaw, in a tomato tortilla 10.95

**Thai Wrap** – spicy marinated chicken breast and asian slaw, white rice & peanut sauce in a spinach tortilla 9.75

**Cajun Chicken Caesar Wrap** – diced blackened chicken, fresh greens of romaine with parmesan & garlic and our tangy Caesar dressing – hand tossed fresh to order & served in a tomato tortilla 10.95

Sub Blackened Salmon 12.95

**King Crab Hand Rolls** – served with sticky white rice, avocado, garlic chili paste, choyote slaw & ginger 10.95

## Hangar Lo Carb Dishes

**Black Cod Picatta** 18.95  
char-broiled fillet, finished in a lemon caper sauce,  
served with citrus spinach salad & raspberry vinaigrette

**Joe's Special** 13.95  
7oz lunch size flat iron steak topped with melted bleu cheese with green salad, choice of dressing

**Char-broiled Wild Salmon** 15.95  
served with poached pear gorgonzola salad

**Black n' Bleu Chicken** 11.95  
Cajun style with melted bleu cheese served with green salad



# Hot Ciabatta Sandwiches

served with choice of green salad, coleslaw, potato salad or Hangar fries, sub onion rings for only 2.00 more

<b>Traditional B.L.T.</b>	9.95
<b>Prime Rib &amp; Cheddar</b>	11.95
<b>Pastrami</b>	10.95
thin sliced pastrami, sauerkraut, onions, melted swiss cheese w/ house dressing	
<b>Turkey Provolone</b>	10.95
grilled turkey, onions, tomatoes, mayo, lettuce & provolone	
<b>Grilled Kielbasa w/ Sauerkraut</b>	10.95
polish sausage on a sourdough baquette with dijon mustard, topped with steamed sauerkraut	
<b>Crab Knuckle</b>	12.95
housemade crab salad topped with melted cheddar	

## Pasta, Pasta

<b>Propeller Lasagne</b>	16.95
sauteed halibut, salmon, shrimp & crab in house marinara, rolled in baked lasagne - served with garlic bread	
<b>Linguini &amp; Clams</b>	16.95
steamer clams sauteed in garlic, lemon & olive oil finished in a white sauce	
<b>Fettucinni Alfredo</b>	8.95
tender fettucine, cooked al dente - finished in a traditional cream sauce with fresh nutmeg	
Add Chicken	3.00
Add Smoked Salmon	5.00
Add Sea Scallops	6.00



## Hangar Crab Cocktail

Bucket of 10 jumbo legs	
- serves 4 adults	168.00
Bucket of 4 jumbo legs	
- serves 2 adults	65.00

<b>Flat Iron Steak</b>	13.95
charbroiled served with garlic toast & steak fries	

# Burgers, etc.

**Halibut Burger** 14.95  
beer battered, grilled or cajun - your choice!

**Salmon Burger** 12.95  
hangar salmon patty recipe served with dill aioli

**Southwest Chicken Burger** 10.25  
breast of chicken, char-broiled & basted with chipotle bbq sauce - finished with fried onions

## Hangar Burgers

choice of **Beef** or **Garden**

**Hangar Basic Burger** 8.95

**Hangar Bacon Burger** 9.95

**Hangar Mushroom Burger** 9.95

**Hangar Buffalo Burger** 11.95

Add cheddar, american, swiss or provolone .50

Add bacon or sauteed mushrooms 1.00

## Hangar Favorites

**Halibut Taco** 14.95  
our famous soft flour tortilla taco, served with crispy corn chips

**Jambalaya (Lunch Size)** 10.95  
our signature dish! Cajun style with fluffy rice, Louisiana hot links, spicy sauce and topped with Alaskan prawns

**Pub Style Halibut & Chips Basket** 14.95  
flaky halibut fillets, hand dipped in our own Alaskan beer batter and served golden crisp  
Add tempura style 1.00

**Alaskan Cod n' Chips Basket** 10.95  
deepwater cod with housemade cornmeal breading - served with steak fries & tartar sauce

**Shrimp Basket** 11.95  
hand dipped in our beer batter, fries & cocktail sauce

**Really Good Buffalo Meatloaf** 9.95  
A winter favorite that made the summer menu ! Served with mashed potatoes & gravy

**Vegetarian Meatloaf** (gluten free) 7.95  
lentils & mix of vegetables with oats & spices - served with mash, a tomato maple glaze & corn relish - gluten free bread

# Hangar Rice Bowls

Steamed oriental rice with a green sesame salad & fresh pineapple wedge, choice of 13.95

**Ginger Wild Salmon**

**Teriyaki Chicken**

**Coconut Prawns**

## Bi-Plane Special

CHOOSE ANY TWO

One-half sandwich of the day -

Soup of the day -

Green Salad, choice of dressing- 7.95

Sub chowder of the day add 1.00

## Coffees & Teas

The Hangar proudly serves the finest in coffees & teas

Coffee 1.95

Herbal Teas

Assorted Flavors 1.95

Hot Brewed Tea 1.95

Brewed Iced Tea 1.95

## other non-alcoholic drinks

Soda Fountain 1.95

coke, diet coke, 7-up, dr. pepper

T.K. Draft Rootbeer 3.50

Fruit Juices 1.95

## other stuff you ought to know

18% gratuity added to groups of 6 or more

We accept AMEX, Visa, Mastercard & Discover

Hangar Gift Certificates are available from your server

We are not responsible for lost or stolen articles (so keep an eye on your stuff)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



# Taste of Alaska

served until 4:30pm

- Tempura Halibut Basket** 15.95  
served with tarter sauce & malt vinegar
- Salmon Fillet** 21.95  
with dill sauce & choice of rice pilaf or hangar fries
- Halibut Fillet** 24.95  
with tarter sauce & choice of rice pilaf or hangar fries
- First Mate Plate** 22.95  
portion of halibut & salmon, berry chutney & choice of rice pilaf or hangar fries
- Alaskan King Crab** 33.95  
2 crab legs, lemon and drawn butter  
choice of rice pilaf or hangar fries
- King Crab Boil** 16.95  
half pound of crab, corn on the cob in old bay seasoning

## Hangar Crab Cocktail

- Bucket of 10 jumbo legs  
- serves 4 adults 168.00
- Bucket of 4 jumbo legs  
- serves 2 adults 65.00





## Bottled Craft Beer

12oz. Bottles - \$4.00

- Anchorsteam, CA**     **Sierra NV Brewery, CA**
- Ale                      Sierra NV Pale
- Big Sky Brewing, MT**     **Pike Street Brewing, WA**
- Moose Drool Brown     Kilt Lifter
- Trout Slayer Ale        Pike Pale Ale
- Dogfish, DE**             **Full Sail Brewery, OR**
- 60 minute IPA         Pale Ale
- Chicory Stout            LTD
- Deschutes, OR**            Session
- Cascade Golden Ale     IPA
- Obsidian Stout         **Great Divide, CO**
- Kona Brewing, HI**        Titan IPA
- Longboard Lager        St Bridges Porter
- Wailu Wheat             Wild Raspberry Ale
- Portland Brewing, OR**     **Sam Adams, MA**
- MacTarnahans         Boston Ale / BlackLager
- Portland Honey         Sam Adams Light
- Bluemoon Brewing, CO**     **Butte Creek, CA**
- Belgian White            Organic Ale
- Oranic Porter
- 22oz Bottles - \$8.00**
- Rogue Brewery, OR**
- Chocolate Stout         **Midnight Sun, AK**
- Uber Pilsner             Kodiak Nut Brown
- Shakespeare Stout     Sockeye Red IPA
- Stone Brewery, CA**
- Arrogant Bastard        **Elysian Brewery, WA**
- Ruinination IPA         I moral IPA / Wise ESB
- Dragons Tooth Stout
- Alaskan Brewing, AK**
- Smoked Porter



## Import Beers

12oz. Bottles - \$4.00

- Germany
- Becks**
- St.Pauli Girl**
- Brazil
- Xingu Black Beer**
- New Zealand
- Steinlager**
- Canada
- Molson Ice**
- Moosehead**
- Labatts Blue**
- Kokanee**
- Ireland
- Harp**
- Australia
- Fosters**
- Belgium
- Stella Artois**
- China
- Tsingtao**
- England
- Bass
- Newcastle Brown
- Sam Smith's 6.25 /18.7oz
- Nut Brown Ale
- Oraganic Ale
- France
- Kronenbourg 1664**
- Mexico
- Negra Modelo**
- Corona
- Pacifico
- Jamaica -Red Stripe
- Holland
- Heineken**
- Amstel Light**
- Grolsch**
- Carlsberg Elephant Malt

## Domestic Bottled Beers

12oz. Bottles - \$3.75

- Miller Genuine Draft**     **Miller Lite**
- Bud Light**                 **Coors**
- Budweiser**                **Coors Light**
- Killians Red**              **Henry Weinhardts**
- Rolling Rock**             **Michelob Ultra**
- Ciders, Lemons & Malt Beverages**
- 12oz. Bottles - \$4.00
- Hornsby Draft**            **Woodchuck Amber or Pear**
- Mike's Cranberry**        **Woodchuck Greenapple**
- Mike's Hard Lemonade**     **Smirnoff Ice**
- Bacardi Mojito**            **Framboise \$8.50**
- Bacardi Pomegranate Mojito**
- Non-Alcoholic Beers**
- 12oz. Bottles - \$3.50
- O'douls**
- St. Pauli Girl**              **Kalibur**



## SHARE-ABLES

### Favorites on Tap Pint (16oz.)\$5.00 Pitcher (60oz.)\$16.00

### More Appetizers

#### Alaskan Brewing, AK

Amber / IPA  
Rough Draft  
Summer Ale / Porter  
Pale Ale / Stout

#### Deschutes Brewing, OR

Black Butte  
Mirror Pond

#### Widmer Brothers, OR

Hefeweizen

#### Sierra Nevada, CA

Pale Ale

#### CIDERS ON DRAFT

6.00/16.00

Magners Cider,  
Ireland

Spire Mountain  
Cider, WA

#### Bluemoon Brewing, WA

Belgian White Ale

#### Rotating Draft Beers:

Rogue Rrewing, OR  
Kona Brewing, HI  
Big Sky Brewing, MT  
Stone Brewing, CA  
Fishtail Brewing, WA  
Pyramid Brewing, WA  
... and more

### Hangar Crab Cocktail

Bucket of 10 jumbo legs  
- serves 4 adults 168.00

Bucket of 4 jumbo legs  
- serves 2 adults 65.00



**King Crab Boil** 16.95  
half pound of crab, corn on the cob in old bay seasoning

**Crab Trio** 36.95  
1 king crab leg, 1/2 dungeness crab and a cluster of snow crab legs - served with drawn butter & lemon

**Basket of Steak Fries** 3.00  
**Basket of Onion Rings** 4.95

### Favorite Imports on Tap Pint (16oz.)\$6.00 Pitcher (60oz.)\$18.00

Ireland  
Guinness Extra Stout & Smithwicks  
Czechoslovakia Belgium Holland  
Pilsner Urquell Stella Artois Amstel Light

### Favorite Domestics on Tap Pint (16oz.)\$4.00 Pitcher (60oz.)\$14.00

Rainier PBR Bud Light



## SHARE-ABLES

served from 2pm 'til kitchen close

**Coconut Prawns** 12.95

the house favorite - served with housemade orange marmalade

**Alaskan Steamer Clams, when available** 16.95

steamed with alaskan pale ale & fresh herbs

**Aero Italia Calamari** 8.95

Italian style squid, dusted in flour

**Macho Nachos** 12.95

deluxe nachos, served with the works!

**Halibut Nachos, add \$3**

**Half Order Macho Nachos** 6.95

**Idaho Fries** 5.95

with garlic & melted parmesan

**Oysters on the half shell, when available** 12.95

**King Crab Cakes** 12.95

hangar family recipe with lemon basil aioli

**Wings of Alaska** 10.95

flamin' hot, smokin' BBQ or just plane

**Portabella Fries** 7.95

crusted with our own spices & herbs, served with Asian sauce

**Hummus & Pita** 8.95

housemade, served with seasonal garnish and feta cheese

**Razor Clam Basket** 12.95

housemade with pepper demi glace

**Artichoke Dip w/ Crab & Spinach** 11.95

with toasted crostinis

**Hangar Escargot** 11.95

French snails in a porter garlic butter, baked and served with garlic butter



## More...

served from 2pm 'til kitchen closes

## Burgers & Salads

All Burgers below served with Hangar fries

**Hangar Basic Burger**, 8.95

**Hangar Bacon Burger** 9.95

**Hangar Mushroom Burger** 9.95

**Buffalo Burger** 11.95

**Grilled Halibut Burger** 14.95

**Beer Battered Halibut Burger** 13.95

**Salmon Burger, patty recipe** 12.95

**Southwest Chicken Burger** 10.25

Add cheddar, american, swiss, provolone .50

Add bacon or sauteed mushrooms 1.00

**Pub Halibut & Chips Basket** 14.95

two beer-battered halibut fillets, served with hangar fries & malt vinegar

**Tempura Halibut & Chips** 15.95

back by popular demand! served with tarter

**Shrimp Basket** 11.95

hand dipped in beer batter, cocktail sauce

**Alaskan Cod Fish n' Chips** 9.25

**Halibut Taco** 14.95

served with corn chips

**Cobb Salad** 12.95

traditional style cobb, all the fixin's

**Ahi Spinach Salad** 15.95

**Hangar Caesar Salads**

fresh romaine greens, with garlic, parmesan and our house caesar dressing

**Plane Caesar** 10.95

**Blackened Salmon Caesar** 15.95

**Grilled Chicken Caesar** 12.95

**Blackened Halibut Caesar** 16.95