
NORTH FORK

RESTAURANT & BAR

—
ESTD. 2017



Cocktails



24K GOLD MARGARITTA

Pantalones Blanco Tequila, Cointreau, and house-made sweet and sour, Grand Marnier float. Served on the rocks. \$18

ALASKA WINE SPRITZER

Bear Creek Winery's Strawberry Rhubarb Wine over ice, topped with a splash of soda and sprite. \$14

MAULED MARY

Absolut Peppar Vodka mixed with our signature Bloody Mary mix. Garnished with a salted rim, lemon wedge, bleu cheese-stuffed olive, a pickled green bean, and a strip of candied bacon. \$17

SPRUCE COLLINS

Denali Distillery Spruce Tip Gin, house-made sweet & sour, and a splash of soda. Finished with a Bordeaux cherry. \$14

DENALI PARK SMASH

Denali Spirits vodka, fresh basil syrup, and raspberries, topped with soda water and garnished with a raspberry. \$14



Curated from the Princess Cruise shipboard cocktail library.



This cocktail has been carefully curated leveraging local ingredients and proudly included in our North to Alaska program.

EXPLORERS OLD FASHION

Our twist on a classic cocktail. Port Chilkoot Boatwright bourbon with cinnamon simple syrup and vanilla extract. Garnished with a cherry and orange peel. \$15

MIDNIGHT MOOSE

Anchorage Whiskey, espresso, maple syrup, butterscotch liqueur, and a splash of cream, topped with a cinnamon dusting. \$18

SEA LEGS

Pantalones Reposado, maraschino liqueur, agave syrup, with fresh lime and grapefruit juice, and topped with soda. \$17

WHITE GOLDEN RUSH

Pantalones Blanco Tequila, Cointreau, house-made sweet & sour, and Grand Marnier float. Served on the rocks. \$17

ZERO PROOF

VERY BERRY LEMONADE

A bright and juicy medley of raspberries, blueberries, and blackberries mixed with our house-made lemonade. Bursting with fresh berry flavor and just the right amount of tang. \$9

BLACKBERRY NOJITO

Muddled blackberries, mint, lime juice, and soda. A cooling take on a classic mojito—no rum required. \$9



BEER



DRAUGHT BEER \$9

DENALI BREWING
PERMAFROST LAGER
ALASKAN BREWING AMBER
ALASKAN BREWING WHITE
DENALI BREWING TWISTER
CREEK IPA MATANUSKA
BREWING BACKCOUNTRY
BLUE KING STREET GREEN
LIGHT LAGER MIDNIGHTSUN
PLEASUREOOWN IPA DENALI
BREWING CHULI STOUT

BOTTLED BEER \$8

SINGLE ENGINE RED
DENALI BREWINGMOTHER ALE
DENALI BREWING UP THE TRACKS IPA N/A
ALASKA CIDERWORKS NORTH WIND CIDER
ALASKAN BREWING LEMON LIME SLETZER
ALASKAN BREWING CHERRY SELTZER
BUDWEISER 16OZ
BUD LIGHT 16OZ
CHULI STOUT
BIG DIPPA
CORONA

WINE



SPARKLING & WHITE WINES

Salmon Creek Brut	\$11
Argyle Brut	\$64
Vueve Clicquot Brut	\$134
Sutter Home Chardonnay	\$9/\$29
Kendall Jackson Chardonnay	\$11/\$42
Sea Sun by Caymus Chardonnay	\$15/\$49
Sonoma Cutrer Chardonnay	\$54
Rombauer Carneros Chardonnay	\$82
Sutter Home Pinot Gris	\$9/\$29
La Bella Pinot Grigio	\$11/\$38
Kim Crawford Sauvignon Blanc	\$15/\$54
Melrosa Jason Aldean Sauvignon Blanc	\$11/\$48
Chateau Ste Michelle Reisling	\$11/\$36
Wither Hills Sauvignon Blanc	\$39
Conundrum White by Caymus	\$48
Sutter Home White Zinfandel	\$9/\$29
Bear Creek Winery Strawberry Rhubarb	\$14/\$48
La Vieille Ferme Rose	\$10/\$38



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WINE



REDS

Sea Sun by Caymus Pinot Noir	\$14/\$49
A to Z Pinot Noir	\$56
Monitore Pinot Noir	\$58
Meiomi Pinot Noir	\$52
Sutter Home Merlot	\$9/\$29
Milbrandt Merlot	\$13/\$44
Decoy Merlot	\$58
Chateau Ste Michelle Syrah	\$44
Aurora Shiraz	\$12/\$42
Sutter Home Cabernet Sauvignon	\$9/\$29
Sterling Vineyards Cabernet Sauvignon	\$44
J Lohr Seven Cabernet Sauvignon	\$46
Aurora Cabernet Sauvignon	\$12/\$42
Simi Sonoma Cabernet Sauvignon	\$62
Caymus Cabernet Sauvignon	\$138
Seghesio Sonoma Zinfandel	\$44
Old Ghost Zinfandel	\$58
Tilia Malbec	\$11/\$39
Cavaliere D'Oro Reserve Chianti	\$49
Marietta Old Vine Red Blend	\$13/\$44
The Prisoner Red Blend	\$89
Melorosa Jason Aldean Red Blend 	\$11/\$48



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WINE



HALF BOTTLES

Kim Crawford Sauvignon Blanc	\$32
Sonoma-Cutrer Chardonnay	\$36
Meiomi Pinot Noir	\$34
Markham Merlot	\$39
J Lohr Cabernet Sauvignon	\$28
Rombauer Zinfandel	\$44



AFTER DINNER DRINKS

Graham's Six Grapes	\$12
Graham's 10 Year Tawny	\$15
Graham's 30 Year Tawny	\$30