


WHISTLE STOP

Appetizers

Homestead Wings \$20


Crispy chicken wings and drumettes, served with celery, carrots and bleu cheese dressing.

Spicy Buffalo | Garlic Parmesan | Copper Gold Dry Rub


 Smoked Salmon Dip \$18

Alaska smoked salmon cream cheese dip, served with sourdough slices and garnished with chives.


Cheese Curds \$15

Deep-fried cheese curds and seasoned artichoke hearts, served with pesto ranch dip. 

Buffalo Cauliflower \$17

Crispy, tempura-battered cauliflower florets tossed with buffalo sauce, served with celery sticks, carrot sticks, and bleu cheese dressing. 

Quesadilla \$18

Flour tortilla stuffed with a three-cheese blend. Served with a side Pico de Gallo, sour cream, and guacamole. 

Add Chicken \$7

Main Dishes


Served with French fries

Conductor's Cheeseburger \$19

Angus beef patty topped with cheddar cheese, lettuce, tomato, onion, and house sauce on a toasted bun.  

Substitute Impossible Burger \$3

The Caboose \$20

Balsamic-marinated Portobello mushrooms, mozzarella, basil, tomatoes, roasted red pepper, arugula, and olive tapenade on a Telera roll with balsamic-herb aioli. 

Turkey Cranberry Wrap \$19

Sliced turkey, bacon, and provolone on a baguette, topped with cranberry cream cheese, tomatoes and lettuce.

Seafood Salad Sandwich \$22

A savory mix of seafood, celery, green onions, and fresh dill tossed in a zesty Old Bay dressing, with crisp lettuce and tomato on a flakey square croissant.

Crispy Chicken Sandwich \$19

Breaded dill chicken breast, bacon, lettuce, tomato, pickled red onions topped with Swiss cheese and garlic aioli on a toasted bun.

Fish & Chips \$22

Pacific cod fried in house-made Alaskan Amber beer batter, served with lemon and tartar sauce.

Soup and Salads

Smoked Salmon Cup \$10


Chowder Bowl \$14

Alder-smoked Alaskan salmon, with tender potatoes and vegetables in a rich and creamy chowder.

Soup of the Day Cup \$9 Bowl \$12



House-made soup.

Caesar Salad Half \$10 Full \$14


Crisp romaine lettuce tossed in Caesar dressing and topped with garlic croutons and parmesan cheese. 

Add chicken \$8 | Add Salmon \$13



Tundra Berry Salad Half \$14 Full \$18

Mixed green salad topped with fresh mixed berries, native to the Alaskan tundra, crumbled feta and spiced pecans. Served with birch syrup vinaigrette.  

Add chicken \$8 | Add salmon \$13

 The MSC label is only applied to wild fish or seafood from fisheries that have been certified to the MSC Fisheries Standard, a set of requirements for sustainable fishing



 Can accommodate gluten intolerance
 Can accommodate vegetarian diet.

*Consuming raw or undercooked meat, poultry, shellfish, and eggs may increase your risk of food borne illness.

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Beer

Draught

Amber, <i>AK Brewing</i>	\$9
White, <i>AK Brewing</i>	\$9
Permafrost Lager, <i>Denali Brewing</i>	\$9
Pilsner, <i>King Street</i>	\$9
King Street IPA, <i>King Street</i>	\$9
Porter, <i>Matanuska Brewing</i>	\$9

Cans & Bottles


Up the Tracks N.A. IPA, <i>Denali Brewing</i>	\$8
Corona	\$8
Coors Light	\$8
Northwind Cider, <i>AK Ciderworks</i>	\$8
Alaskan Brewing Spruce Seltzer <i>Cherry-Grapefruit</i>	\$8
Valdez Brewing <i>Salted Chocolate Porter</i>	\$14
<i>Little Odyssey IPA Hopwater N/A</i>	
<i>Propwash Pilsner Seasonal Sour</i>	


Mocktails


Very Berry Lemonade \$9

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


Cocktails


 **Alaska Wine Spritzer** \$14
Bear Creek Winery's Strawberry Rhubarb Wine over ice, topped with a splash of soda & Sprite.


 **Johnny Newcome** \$14
Denali Spruce Tip Gin, elder-flower liqueur, simple syrup, lemon bitters, rhubarb bitters, and a splash of soda.

 **White Golden Rush** \$14
Denali Rum, coconut milk, lime, and Cointreau with a touch of sweetness. Served over ice in a gold and coconut-rimmed glass with cherry and orange garnish.


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

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

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

 **24k Margarita** \$18
Pantalones Blanco Tequila, Cointreau, and house-made sweet & sour. Served on the rocks.

House Made Lemonade \$5

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



Curated from the Princess Cruise shipboard cocktail library.

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SPARKLING & WHITE WINES

Salmon Creek Brut	\$27
Argyle Brut	\$64
Vueve Clicquot Brut	\$134
Sutter Home Chardonnay	\$9/\$29
Kendall Jackson Chardonnay	\$11/\$42
La Bella Pinot Grigio	\$11/\$38
Melrosa Jason Aldean Sauvignon Blanc	\$11/\$48
Wither Hills Sauvignon Blanc	\$39
Sutter Home White Zinfandel	\$9/\$29
Bear Creek Winery Strawberry Rhubarb	\$14/\$48

REDS

Argyle Bloom House Pinot Noir	\$58
Sutter Home Merlot	\$9/\$29
Milbrandt Merlot	\$13/\$44
Decoy Merlot	\$58
Chateau Ste Michelle Syrah	\$44
Sutter Home Cabernet Sauvignon	\$9/\$29
Sterling Vineyards Cabernet Sauvignon	\$44
J Lohr Seven Cabernet Sauvignon	\$46
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
Melrosa Jason Aldean Red Blend	\$11/\$48



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HALF BOTTLES

Salmon Creek Brut 187ml	\$11
Kim Crawford Sauvignon Blanc	\$36
Markham Merlot	\$39

AFTER DINNER DRINKS

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

DESSERT

Basque Cheesecake	\$14
Brownie Sundae	\$14
Ice Cream	\$6
<i>Vanilla Huckleberry</i>	
Berry Crisp 	\$14
Carrot Cake	\$14

