

FANNIE O'S SALOON

DENALI PRINCESS WILDERNESS LODGE • DENALI ALASKA

heathy choice

YOGURT AND BERRY PARFAIT

Yogurt layered with blueberries, strawberries and crunch granola. 🍷 \$12

STEEL CUT OATS

Simply prepared whole grains oats served with milk and brown sugar, complimented with dried cranberries. \$9
Add fresh berries \$2

FRESH FRUIT CUP

A delicious mixture of fresh cut melons, grapes and berries. 🍷 \$5

off the griddle

PANCAKES

Our house-made buttermilk cakes with warm maple syrup. \$16

GLAZED BLUEBERRY PANCAKES

Our house made buttermilk cakes topped with blueberry compote and dusted with powdered sugar. \$18

BISCUITS AND GRAVY

Two fluffy buttermilk biscuits smothered in our hearty country-style sausage gravy. \$14

denali breakfast specialties

Egg substitute available on request

ON THE GO*

Scrambled eggs served with a side of reindeer sausage or bacon. Served with your choice of a biscuit, white or wheat toast and breakfast potatoes or a cup of fruit. 🍷 \$18

HERBIVORE*

Scrambled eggs with spinach, tomatoes and feta cheese. Served with a side reindeer sausage or bacon. Your choice of a biscuit, white or wheat toast and breakfast potatoes or a cup of fruit. 🍷 \$20

CARNIVORE*

Scrambled eggs with reindeer sausage and cheddar cheese. Served with a side of reindeer sausage or bacon. Your choice of a biscuit, white or wheat toast and breakfast potatoes or a cup of fruit. 🍷 \$21

sides

BREAKFAST POTATOES \$5

HICKORY SMOKED BACON \$7

ALASKAN REINDEER SAUSAGE \$7

TOAST OR BISCUIT \$4

BLUEBERRY MUFFIN \$5

beverages

COFFEE \$4.50

Regular or Decaf

FELCITY LOFT ALASKAN TEA \$4.50

Alaskan Breakfast, Earl Grey, Tundra Green, Vanilla Birch

JUICE \$4.50

orange, cranberry, apple

FOUNTAIN \$4.50

Coke, Diet Coke, Coke Zero, Sprite, Fanta

MILK \$4.50

🍷 Can accommodate gluten intolerance

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness



FANNIE Q'S SALOON

DENALI PRINCESS WILDERNESS LODGE • DENALI ALASKA

starters

JALAPEÑO CRAB DIP

Alaska crab, house pickled jalapeños, parmesan & shaved onion, served with crostinis. 🍷 \$16

CALAMARI

Crispy fried, Arrabiata dipping sauce, caramelized lemon. \$15

FRENCH ONION DIP

Minced chives, pickled onion and sour cream. Served with sea salt Ruffles chips. 🍷 \$11

TACHOS

Crispy tater tots topped with bacon crumbles, pickled jalapeños, pico de gallo and cilantro. Melted with Monterey jack cheese. \$15

soups & salads

ICEBERG SALAD

Provolone, ciliegine, pepperoncini, pickled red onion with house creamy Italian vinaigrette.
Starter \$8 | Entrée \$14

Add Crispy Chicken \$8 Add Salmon \$13

COBB SALAD

Romaine hearts, cherry tomato, avocado, bacon, egg, blue cheese and red onion with house-made ranch dressing. \$16

Add Crispy Chicken \$8 Add Salmon \$13

GARDEN TOMATO SOUP

🍷 🍷 \$11

drinks

FRESH \$4.50

Juice, Hot Coffee, Tea

FOUNTAIN \$4.50

Coke, Diet Coke, Coke Zero, Sprite, Dr Pepper, Fanta

BROKEN TOOTH ROOT BEER \$6

49TH STATE BLUEBERRY CREAM SODA \$6

WILD BERRY LEMONADE \$6

entrées

BRAISED PORK SHOULDER

Slow roasted with apricot-maple glaze. Served with roasted garlic broccolini and a crispy corn cake. 🍷 \$34

FISH & CHIPS

Three pieces of house beer battered Alaska cod, served with tater tots & house made remoulade. \$22

🍷 🌞 LIME CHIPOTLE CRUSTED ALASKAN HALIBUT*

Topped with romesco beurre blanc and served with roasted pepper, fennel relish and a crispy corn cake. 🍷 \$42

VEGGIE BOWL

Farro grain, sugar snap peas, red radish, roasted garlic broccolini, yams, toasted pepitas with Tahini lemon vinaigrette. 🍷 🍷 \$18

sandwiches

Served with your choice of garlic parmesan tater tots or steamed broccolini

FANNIE Q'S BURGER*

1/3 lb. burger patty with Smoked Maple Whiskey BBQ Sauce, bacon, provolone and caramelized onion on a brioche bun with lettuce and tomato. \$21

FRIED CHICKEN SANDWICH

Panko parmesan breaded chicken breast flash fried with spicy shredded slaw, Swiss cheese and lemon aioli on a brioche bun. \$19

🍷 🌞 ALASKAN SALMON SANDWICH*

Blackened seared Salmon on a brioche bun with lemon aioli, lettuce, tomato and red onion. 🍷 \$28

CHEESESTEAK SANDWICH

Seared ribeye, caramelized onions, sautéed mushrooms with creamy mornays sauce.
Served on a hoagie roll. 🍷 \$21

🍷 This seafood comes from a fishery that has been independently certified to the MSC's environmental standards for fishing. [msc.org](https://www.msc.org)

🌞 These items have been carefully curated leveraging local ingredients and proudly included in our North to Alaska program.

🍷 Can accommodate gluten intolerance.

FANNIE O'S SALOON

DENALI PRINCESS WILDERNESS LODGE

cocktails

ALASKA WINE SPRITZER

Alaska's Bear Creek Winery Strawberry Rhubarb Wine served over ice with a splash of Sprite and an orange slice. \$14

LAST FRONTIER OLD FASHIONED

Denali Spirits Bourbon, house made vanilla birch syrup and a dash of bitters. Served on the rocks with a cherry and orange. \$15

DENALI MARGARITA

A Denali favorite! Tres Agaves Tequila, Cointreau, fresh lime juice and simple syrup. Served shaken on the rocks with a salted rim, topped with a Grand Mariner float. \$16



LAVENDER GIN FROST

Denali Spirits Gin, mixed with fresh mint, lemon, lavender syrup and St Germain. \$15

MAULED MARY

Our savory Bloody Mary mix with Absolut Peppar garnishes with blue cheese stuffed olives, pickled beans and asparagus. \$17

WONDER LAKE LEMON DROP

Fresh lemonade paired with Anchorage Distillery Berry Vodkas and mixed berries. Served chilled with a sugared rim. \$14



24K MARGARITA

Pantalones Organic Reposado Tequila, Cointreau and margarita mix, served on the rocks with a salted rim and a Grand Mariner float. \$18

North to Alaska

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



Love Line Premium Liquors Collection

Crafted in collaboration with renowned celebrities, this exclusive line of wines and spirits cater to the discerning tastes of Princess Cruises' guests.

FANNIE O'S SALOON

DENALI PRINCESS WILDERNESS LODGE

wine

CHARDONNAY

Sea Sun \$15 / \$49
Kendall Jackson \$11 / \$42
Sutter Home \$9 / \$29

SPARKLING

♥ Archer Roose Bubbly \$14

CABERNET SAUVIGNON

Aurora \$12 / \$42
Sutter Home \$9 / \$29

MERLOT

Milbrandt \$13 / \$44
Sutter Home \$9 / \$29

SAUVIGNON BLANC

Kim Crawford \$15 / \$54

PINOT GRIGIO

La Bella \$11 / \$38
Sutter Home \$9 / \$29

ROSÉ

Bear Creek Strawberry Rhubarb \$14 / \$48
Sutter Home White Zinfandel \$9 / \$29

PINOT NOIR

Sea Sun \$15 / \$ 49

mocktails & non- alcoholic

STRAWBERRY NO-JITO \$9

A refreshing mix of house-made strawberry mint syrup, fresh lime and soda water.

UP THE TRACKS N/A IPA \$8

Denali Brewing Co. Talkeetna, AK

UP THE TRACKS N/A GOLDEN ALE \$8

Denali Brewing Co. Talkeetna, AK

16oz beer \$9

ALASKAN AMBER

Alaskan Brewing Co. Juneau, AK
5.3% ABV

TWISTER CREEK IPA

Denali Brewing Co. Talkeetna, AK
6.5% ABV

ALASKAN WHITE

Alaskan Brewing Co. Juneau, AK
5.3% ABV

PERMAFROST LAGER

Denali Brewing Co. Talkeetna, AK
5.9% ABV

JUNEAU JUICE HAZY IPA

Alaskan Brewing Co. Juneau, AK
7% ABV

SPRUCE TIP IPA

Denali Brewing Co. Talkeetna, AK
6.5% ABV

GLACIER BLONDE

Glacier Brewhouse Anchorage, AK
5% ABV

PETERSVILLE PILSNER

Denali Brewing Co. Talkeetna, AK
5.3% ABV

ALASKAN KOSCH

Alaskan Brewing Co. Juneau, AK
5.3% ABV

SINGLE ENGINE RED

Denali Brewing Co. Talkeetna, AK
5.8% ABV

CHULI STOUT

Denali Brewing Co. Talkeetna, AK
5.9% ABV

ROTATING AK TAP

Please ask your server for current selection.

canned & bottled

DENALI SPIRITS BLUEBERRY MOJITO \$12

DENALI NORTHWIND CIDER \$8

ALASKAN HARD SELTZER \$8

BUDLIGHT \$8

BUDWEISER \$8

CORONA \$8

desserts

RHUBARB CRISP

Strawberry and rhubarb mixture with cinnamon and vanilla topped with oats, served with whipped cream. Served à la mode. \$12

BEAR PAW PIE

Pastry filled with homemade blueberry compote, topped with cinnamon sugar and served with whipped cream and a blueberry sauce. \$10
Served à la mode \$6 more



WILD BLUEBERRY LEMON CHEESECAKE

A rich creamy lemon blueberry cheesecake served with whipped cream and candied lemon zest. \$12

HOT FUDGE LAVA CAKE

Chocolate cake filled with fudge.
Served à la mode 🍷 \$10

HAND-CRAFTED ICE CREAM

*Tillamook Vanilla Bean or
Mountain Huckleberry \$6*

after dinner drinks

AK ROASTERS COFFEE

Regular or Decaffeinated \$4.50

FELICITY LOFT ALASKAN TEA

*Alaskan Breakfast, Vanilla Birch, Felicity Grey,
Tundra Green \$4.50*

DENALI COFFEE

*Denali Spirits Coffee Infused Whiskey with fresh
AK Roaster coffee and a splash of Irish cream,
topped with whipped cream. \$15*

ESPRESSO MARTINI

*Denali Spirits 907 Vodka, Kahlua, AK roasters
cold brew and a splash of simple syrup. Add Irish
cream for a creamy version. \$15*