

APPETIZERS

CHILI CHEESE FRIES \$13

Golden-fried krinkle cut fries, topped with smoked brisket chili, beer cheese sauce. Garnished with green onions.

ONION RINGS \$8

Crispy, golden-fried onion rings.

PRETZEL STICKS \$9

Soft pretzel sticks served with warm beer cheese sauce.

CUP OF CHILI \$9

Smoked brisket chili served with a side of jalapeño corn bread. 🌶️

FRIED CHEESE CURDS \$12

Breaded Mozzarella curds deep-fried to golden-brown and served with a fresh made jalapeno jam.

SALADS

HOUSE \$9

Mixed greens topped with tomatoes, cucumber, red onion, and croutons. Served with your choice of dressing. 🌯
add chicken* +8

CHEF \$16

Chopped romaine topped with tomatoes, cheddar, smoked ham, turkey, boiled egg, croutons & ground pepper. Served with French dressing. 🌯

DRINKS

FOUNTAIN \$4.50

BROKEN TOOTH ROOT BEER \$6

49TH STATE BLUEBERRY CREAM SODA \$6

BURGERS & SANDWICHES

Served with fries Sub onion rings or house salad +3

GRIZZLY BURGER* \$17

Two juicy burger patties on a brioche bun with house secret sauce. Served with shredded Iceberg lettuce, sliced tomato and onion. 🌯

Add American Cheese +2 Add Bacon +4

VEGETARIAN BURGER \$14

An Impossible patty on a brioche bun with house secret sauce. Served with shredded Iceberg lettuce, sliced tomato and onion. 🌯 🌱

GARDEN BURGER \$14

A vegetable patty on a brioche bun with house secret sauce. Served with shredded Iceberg lettuce, sliced tomato and onion. 🌱

ROCKFISH SANDWICH* \$19

Blackened Alaska Rockfish served on brioche bun with tarragon aioli. Served with shredded Iceberg lettuce, sliced tomato and pickled red onion. 🌯

CALI CHICKEN SANDWICH* \$17

Marinated, grilled chicken breast on a brioche bun with dill-mustard aioli. Topped with melted Havarti cheese, shredded Iceberg lettuce, sliced tomato, pickled red onions and avocado. 🌯

🌊 CRAB CAKE SANDWICH \$19

Specialty, house-made crab cake, deep-fried to a golden-brown. Served on a brioche bun with house-remoulade, shredded Iceberg lettuce and sliced tomato.

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

🌯 Can accommodate gluten intolerance.

SHAKES \$10 | BOOZY \$16

Topped with whipped cream and a cherry

WHITE CHOCOLATE MOCHA

Whole milk, soft serve, white chocolate sauce, chocolate chips, cold brew coffee.

Add Denali Spirits Coffee Whiskey

SMOOTH CHOCOLATE

Whole milk, soft serve, chocolate sauce.

Add Whipped Cream Vodka, Skrewball Peanut Butter Whiskey or Kahlua.

SALTED CARAMEL

Whole milk, soft serve, caramel sauce, salted caramel cookie.

Add Maker's Mark Whiskey.

S'MORES

Whole milk, soft serve, chocolate sauce, graham cracker.

Add Whipped Cream Vodka.

OH CAPTAIN, MY CAPTAIN

Whole milk, soft serve, Cap'n Crunch cereal.

Add Captain Morgan Rum.

COOKIES & CREAM

Whole milk, soft serve, Oreo cookie.

Add Whipped Cream Vodka.

MINTY SPRUCE TIP

Whole milk, soft serve, mint syrup, Grasshopper cookie.

Add Denali Spirits Spruce Tip Gin.

ALASKA JOY

Whole milk, soft serve, Almond Joy.

Add Coconut Rum.

BLUEBERRY HILL

Whole milk, soft serve, blueberries.

Add Anchorage Distillery Blueberry Vodka

PEANUT BUTTER CUP

Whole milk, soft serve, Reese's peanut butter cups.

Add Skrewball Peanut Butter Whiskey.