SANDWICHES & BURGERS

Served with cilantro-lime coleslaw, a pickle spear. and your choice of potato wedges or Alaska chips**

SEAFOOD SALAD SANDWICH* 19

Signature mixture of crab, cod, and bay shrimp, with celery, green onions, and a secret blend of spices, topped with lettuce and tomato on a soft potato roll.

TURKEY & CHEDDAR SANDWICH 19

Oven roasted turkey breast and Tillamook cheddar cheese, topped with lettuce, tomato, onion, and pesto aioli. Served on sourdough bread. add hickory smoked bacon or extra sliced turkey +6

CONDUCTOR'S CHEESEBURGER 19

A Black Angus patty topped with melted Tillamook cheddar cheese, lettuce, tomato, onion, and pesto aioli. Served on a soft potato roll. add hickory smoked bacon +6

VEGAN BURGER® 19

An Impossible Burger patty topped with lettuce, tomato, onion, and house-made vegan sauce. Served on a soft potato roll. Vegan soup option and vegan coleslaw available by request.

SOUPS & SALADS

RAILWAY CHILI 15

A hearty Alaska-style chili made with beef, elk, diced tomatoes, and a secret blend of spices simmered in an Alaskan Amber Ale base. Topped with cheddar cheese and chives. Served with a slice of sweet combread.

ALASKA SALMON CHOWDER cup 8 | bowl 11

Alder-smoked wild Alaska salmon, potatoes, and mixed vegetables simmered in a rich and creamy base. Garnished with parsley.

ENTRÉE SALAD® 15

Romaine lettuce, English cucumbers, sweet onion, cherry tomatoes, sliced hard-boiled egg, and croutons. Choice of dressing: Golden Italian, Vidalia Onion, or house-made black-peppercorn ranch. add sliced turkey, chicken breast, seafood salad, or hickory smoked bacon +6 add Wild-caught Alaska Copper River Sockeye salmon filet +15

SIGNATURE ALASKA CUISINE

Served with cilantro-lime coleslaw, a pickle spear. and your choice of potato wedges or Alaska chips**

BRAISED BISON SANDWICH 26

Slow braised, shredded bison meat on a hoagie roll. Topped with shredded cabbage, pepperoncinis, and a house-made black-peppercorn ranch dressing.

WILD ALASKA SALMON BLT-0* 28

Wild-caught Alaska sockeye salmon on a soft potato roll with bacon, lettuce, tomato, and onion, drizzled with a house-made aioli.

ALASKANO 26

A playful twist on the Cubano. Tender slow-roasted bison, sliced ham, and melted Swiss cheese, layered with dill pickles and yellow mustard, pressed to perfection on sourdough bread.

SEARED WILD SALMON OVER QUINOA SUMMER SALAD* 26

Seared wild-caught Alaska salmon atop a bed of arugula and a quinoa summer salad of Kalamata olives, cucumber, sweet onion, sun-dried tomatoes, and feta cheese. Finished with house-made aioli.

DESSERTS

BASQUE CHEESECAKE 13

Crustless, blueberry compôte.

MOLTEN LAVA CAKE 13 Served a la mode.

FRUITS OF THE FOREST TART 10

a la mode +3

CHOCOLATE BROWNIE SUNDAE 13

BEVERAGES

DRINKS 3.50

Coke, Diet Coke, Sprite, iced tea, orange, cranberry, grapefruit, pineapple, IPA Denali Brewing Co. Lager coffee, hot chocolate, tea

BEER 8.50

Alaskan Amber | Twister Creek Railroad Golden Ale | Bud Light Up the Tracks IPA (N.A.)

WINE 8.50 GL. / 32 BTL.

Cab Sauv, Chardonnay, Pinot Grigio

Our train proudly serves Alaska products when available.

• Can accommodate gluten intolerance | **Alaska chips are cooked in peanut oil *Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.