


# 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*

**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, onions and a drizzle of rhubarb-raspberry chipotle sauce. Served with a side Pico de Gallo, sour cream, and guacamole.*  
*Add Chicken \$7 | Add Prime Rib \$10*

## 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 Sandwich.....** **\$19**  
*Sliced turkey, bacon, and provolone on a baguette, topped with cranberry cream cheese, tomatoes and bibb lettuce.*

**Mt. Drum Dip.....****\$22**  
*Thinly sliced prime rib piled high on a toasted hoagie roll with melted provolone, caramelized onions, and zesty chipotle mayo.*


**Crispy Chicken Sandwich.....** **\$19**  
*Breaded dill chicken breast, bacon, lettuce, tomato, pickled red onions topped with swiss and garlic aioli on a toasted bun.*




 **Fish 'n Chips.....** **\$19**  
*Pacific cod fried in house-made Alaskan Amber beer batter, served with lemon and tartar sauce. **Three pieces \$22***


## Soup and Salads

**Smoked Salmon Chowder** **\$9/\$12**  
*Alder-smoked Alaska salmon, with tender potatoes and vegetables in a rich and creamy chowder.*



**Soup of the Day** **\$9/\$12**  
*House-made soup.*

**Caesar Salad** **\$7/\$12**  
*Crisp romaine lettuce tossed in Caesar dressing and topped with garlic croutons and parmesan cheese.*  
*Add chicken \$7 |  Add Salmon \$12*

**Southwest Salad**  **\$12/\$16**  
*Romaine lettuce tossed with hearty grains, fire-roasted corn, black beans, red peppers, and topped with cherry tomatoes, crispy tortilla strips, and feta cheese.*  
*Add chicken \$7 |  Add salmon \$12*

 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	\$8
Cherry-Grapefruit	
Valdez Brewing:	\$14
Salted Chocolate Porter	
Little Odyssey IPA	
Hopwater N/A	
Propwash Pilsner	
Seasonal Sour	

### 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.

#### House Made Lemonade \$5

## 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.



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>	
<i>Berry Crisp</i>	\$14
<i>Carrot Cake</i>	\$14

