



LUNCH MENU

MAIN COURSE

FISH AND CHIPS

Beer battered Alaskan cod fried to a golden brown served with French fries and tarter sauce.
Two Piece \$19
Three Piece \$22

TOMATO PESTO GRILLED CHEESE

White cheddar, Havarti and pepper jack cheese with tomato and pesto on Parmesan crusted sourdough. Served with a tomato soup dipper with coleslaw or French fries. \$19

SOUTHERN CHICKEN SANDWICH

Grilled chicken breast topped with pepper jack cheese, bacon, tomato, bibb lettuce, caramelized onions and Alabama white sauce on a potato bun with coleslaw or French fries. \$19

STERNWHEEL BURGER

Beef patty topped with our Denali Lager sauteed mushrooms, caramelized onions, white cheddar cheese, tomato, lettuce and garlic Dijon aioli on a potato bun. Served with coleslaw or French fries. \$19

PARMESAN BLT

Iceberg lettuce, tomato, bacon and spicy garlic Dijon aioli grilled on Parmesan crusted sourdough served with coleslaw or French fries. \$19

TURKEY CRANBERRY SANDWICH

Roasted turkey, bacon and Havarti cheese, topped with bibb lettuce, tomato, cream cheese and cranberry sauce on an Italian roll with coleslaw or French fries. \$19

STARTER

MEATBALL SLIDERS

Mini brioche buns with house-made bison meatballs topped with marinara, mozzarella cheese and pesto. \$18

CHENA NACHOS

Ground bison served over fresh tortilla chips with beer cheese sauce, olives, jalapenos, cilantro and pico de gallo. Served with a side of guacamole and sour cream. \$17

TWICE BAKED POTATO SKINS

Crispy potato skins loaded with creamy mashed potatoes, melted cheddar cheese and crumbled bacon, topped with sour cream and a sprinkle of fresh green onions. \$14

PRETZEL STICKS & BEER CHEESE

Soft pretzel sticks with warm beer cheese made with Alaskan Lager. \$11

SPINACH AND ARTICHOKE DIP

A blend of artichokes, spinach and parmesan cheese with tortilla chips \$13

SOUP AND SALAD

SMOKED SALMON CHOWDER \$9/12

TOMATO BASIL SOUP \$8/11

CAESAR SALAD

Fresh romaine and radish from our Chef's garden, tossed with house-made croutons, parmesan cheese and Caesar dressing. \$9/12
Add Chicken \$7
Add Salmon \$12

STRAWBERRY BALSAMIC SALAD

Seasonal greens with strawberries, feta, hickory-smoked bacon, dried cranberries, candied pecans and balsamic dressing. \$10/15
Add Chicken \$7
Add Salmon \$12

KALE SESAME SALAD

A fresh mix of kale, cabbage, edamame, bell pepper, carrot, green onion, cilantro and peanuts with a sesame ginger vinaigrette. \$15
Add Chicken \$7
Add Salmon \$12

DESSERT

STRAWBERRY RHUBARB CRUMBLE
WITH VANILLA ICE CREAM \$12

TRIPLE BERRY CHEESECAKE \$12

CREME BRULLE \$12

PEANUT BUTTER PIE IN A JAR \$12

BAKED ALASKA WITH
HUCKLEBERRY ICE CREAM \$13



DRAUGHT BEER

- Denali Brewing Permafrost Lager \$9
- Alaskan Brewing Amber \$9
- Alaskan Brewing White \$9
- Midnight Sun Brewing Pleasuretown IPA \$9
- Matanuska Backcountry Blueberry Ale \$9

BOTTLED BEER

- Denali Brewing Up the Tracks IPA NA \$8
- Corona \$8
- Budweiser 16oz \$8
- Bud Light 16oz \$8
- Denali Brewing Chuli Stout \$8
- Denali Brewing Cider Works Northwind Cider \$8

CANNED COCKTAILS

- Denali Blueberry Mojito, Talkeetna, AK \$12
- Alaskan Brewing Hard Seltzer Lemon Lime, Juneau, AK \$8
- Betty Booze Sparking Tequila with Oak Smoked Lemonade \$12
- Betty Booze Tequila Smoky Pineapple Cocktail \$12
- Betty Booze Tequila with Lime Shiso \$12

LOCAL CANNED SODA

- Broken Tooth Root Beer
- Broken Tooth Brewery Anchorage, AK \$6
- Frontier Wild Blueberry Cream Soda
- 49th State Brewing Healy, AK \$6

WINE

- Kendall Jackson Reserve Chardonnay \$11
- Sutter Home White Zinfandel \$9
- Kim Crawford Sauvignon Blanc \$15
- La Bella Pinot Grigio \$10
- Bear Creek Strawberry Rhubarb \$14
- Sea Sun by Caymus Pinot Noir \$15
- Aurora Cabernet Sauvignon \$12
- Milbrandt Merlot \$13

COCKTAILS

68 BELOW PRINCESS MULE



Fairbanks 68 Below potato vodka is produced from our very own chef's garden potatoes in the Golden Heart City. A mixture of 68 Below vodka, cucumber, blueberries, lime juice, mint, simple syrup, ginger beer \$15

24K GOLD MARGARITA

1800 Tequila, Cointreau, Grand Marnier, margarita mix \$18

SPRUCE COLLINS

Denali Spirits Spruce Tip gin, house-made sweet and sour mix, seltzer, marinated cherry \$14

ALASKA BERRY PUNCH

Anchorage Distillery Blueberry vodka, Anchorage Distillery Raspberry vodka, fresh strawberries, lemonade \$16

ALASKA WINE SPRITZER

Bear Creek Winery's Strawberry Rhubarb wine, Sprite \$14

BLACKBERRY SMASH

Maker's Mark bourbon, fresh blackberries, honey, lemon juice \$15

CRIMSON LIMEADE

Denali 907 Vodka, cherry liqueur, fresh lime juice, simple syrup, Sprite \$15

ALPENGLOW MOJITO

Fairbanks Hoarfrost Rhubarb liqueur, Bacardi, ginger beer, mint, lime, seltzer \$14



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