

SPECIALTY COFFEE

Arctic Coffee, \$13

Fresh brewed AK Roast coffee, Bushmills Irish Whiskey, and Carolans Irish Cream. Topped with whipped cream.

Rafters Coffee, \$13

Fresh brewed AK Roast coffee, Carolans Irish Cream, Kahlua, and Myer's Dark Rum. Topped with whipped cream.

Nutty Sourdough, \$13

Fresh brewed AK Roast coffee, Frangelico, Grand Marnier, Amaretto Disaronno. Topped with whipped cream.

Gold Miner's Coffee, \$13

Fresh brewed AK Roast coffee, Butterscotch Schnapps, Carolans Irish Cream. Topped with whipped cream.

MOCKTAILS & SODA

Moose's Tooth Root Beer, \$6

49th State Wild Blueberry Cream Soda, \$6

Hibiscus Soda, \$7

Very Berry Lemonade, \$9

Coconut Nojito, \$9

Blueberry Herb Spritzer, \$9

Blackberry Nojito, \$9

BEER & OTHER OPTIONS

Draught, \$9

Alaskan Amber, Midnight Sun Snowshoe White, Denali Lager, Cooper Landing Rotating IPA

Bottled & Canned, \$8

Coors Light 16oz, Corona, Denali Mother Ale, Denali Twister Creek IPA, Denali Chuli Stout, Denali Single Engine Red, Bud Light 16oz, Omission IPA (GF), Heineken 0.0 N/A

Betty Booze Tequila Sparkling Lemonade \$12

Cider and Seltzers, \$8

Alaska Ciderworks North Wind Cider
Alaskan Spruce Tip Cherry Grapefruit Seltzer
Alaskan Spruce Tip Lemon Lime Seltzer

LOCAL FAVORITES

Kenai KoolAid, \$13

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

Anchorage Distillery Raspberry Vodka, peach schnapps, cranberry juice, pineapple juice. Served on the rocks.

Russian River Mule, \$13

Stolichnaya vodka, ginger beer, and fresh squeezed lime juice. Served over ice in a copper mug.

Rum Old Fashioned, \$13

Cruzan Aged Dark Rum, black walnut bitters, Disaronno, sugar cube. Served over a large ice cube.

Prospector Manhattan, \$14

High West Double Rye Whiskey, Noilly Prat sweet vermouth, dash of bitters. Gently stirred and served straight up in a chilled martini glass.

Spruce Collins, \$14

Custom made Denali Distillery Spruce Tip Gin, house made sweet and sour, a splash of soda. Garnished with a half lime wheel and a marinated cherry.

Fireweed Lemonade, \$13

Alaska Proof Fireweed Vodka, Peach Schnapps, sour mix, soda, and a dash of cherry juice. Served with a sugar rim.

CLASSIC MARTINIS

The Well-Mannered Dirty Martini, \$13

Ketel One vodka, Noilly Prat dry vermouth, olive juice, and blue cheese stuffed olives.

Explorer's Martini, \$13

The classic, shaken never stirred. Made with Port Chilkoot 50 Fathoms gin served up and garnished with an olive.

Espresso Martini, \$13

AK Roast cold brew, Kahlua coffee liqueur, vodka.

SIGNATURE COCKTAILS

24K Gold Margarita, \$18

Curated from the Princess Cruise shipboard cocktail library

1800 Tequila, house made sweet and sour, Cointreau, Grand Marnier. Served on the rocks with lime and orange wheels and salted rim.

Alaska Wine Spritzer, \$14

Bear Creek Winery Strawberry Rhubarb wine from Homer, AK. Served over ice with a splash of Sprite.

Alpenglow Cosmo, \$13

Port Chilkoot Icy Straight vodka, pomegranate juice, triple sec, fresh squeezed lime juice. Shaken and served with a sugar rim.

Midnight Moose, \$18

Anchorage Whiskey meets rich espresso and velvety cream in this bold, comforting sipper. Balanced with the smooth sweetness of maple syrup and a hint of butterscotch liqueur. Finished with a cinnamon dusting for a warm, spiced aroma.

Mosquito Mojito, \$13

Bacardi Superior rum, muddled mint, sugar, lime, and a splash of soda. Served on the rocks.

The Kenai River, \$13

Bacardi Superior rum, Blue Curacao, pineapple juice, and coconut cream. Shaken and served over ice.

Midnight Sun, \$13

1800 Tequila Blanco, Cointreau, muddled raspberries, lemon juice, and simple syrup. Shaken and served over ice.

Mango Strawberry Daiquiri, \$13

Bacardi Superior rum, mango, strawberries, fresh lime juice and simple syrup. Blended to perfection.

White Golden Rush, \$17

A golden twist on the classic. Pantalones Blanco Tequila, Cointreau, and house margarita mix, finished with a smooth Grand Marnier float. Served blended or on the rocks with lime and orange garnish.

Alpenglow Sangria, \$13

Rose wine, citrus, pineapple juice, brandy, coconut rum with a float of prosecco and a dash of cherry juice.

Frozen Glacier Margarita, \$18

Icy and electric. Pantalones Blanco Tequila, Cointreau, agave, and fresh margarita mix blended to frosty perfection. Topped with a brilliant Blue Curaçao float for that glacier-blue shimmer. Garnished with lime, orange, and a salted rim.

Blueberry Mojito, \$13

Bacardi Superior rum and Anchorage Distillery Blueberry vodka. Muddled with mint, blueberries, and lime. Served over ice in a chilled pint glass.

Sea Legs, \$17

A refreshing voyage of Pantalones Reposado, brightened with fresh lime and grapefruit juice, maraschino, and a whisper of agave syrup. Topped with soda for a crisp finish and garnished with a half grapefruit wheel. Light, zesty, and effortlessly smooth—this one's got its sea legs.

Jalapeno Margarita, \$15

House infused jalapeno tequila, house made sour mix and simple syrup. Served on the rocks with salted rim.

Mauled Mary, \$17

Our savory Bloody Mary is made with Absolut Pepper vodka and garnished with a bacon salted rim, lemon, blue cheese stuffed olives, and pickled beans.

BUBBLY COCKTAILS

Mimosa, \$10

Sparkling wine, orange juice

French 75, \$12

Sparkling wine, Tanqueray Gin, simple syrup, lemon juice

Hugo Spritz, \$12

Sparkling wine, elderflower, and splash of soda



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Rod & Reel



CHARDONNAY

Sutter Home \$9/29
Kendall Jackson VR Special Select \$11/37
Sea Sun by Caymus \$15/49
Stoller \$46
J. Lohr Arroyo Vista \$52
Alexander Valley \$54
Sonoma Cutrer Russian River Ranches \$56
Rombauer \$79

PINK/WHITE ZINFANDEL

Sutter Home \$9/29
La Vieille Ferme Rose \$10/36
Bear Creek Strawberry Rhubarb \$11/37

OTHER WHITES

Sutter Home Pinot Gris \$9/29
Chateau St Michelle Reisling \$10/36
La Bella Pinot Grigio \$10/36
Kim Crawford Sauvignon Blanc \$14/52
Canvasback Dry Riesling \$38
Wither Hills Sauvignon Blanc \$39
Pine Ridge Chenin Blanc Viognier \$42
Conundrum White by Caymus \$59
Melrosa Jason Aldea Sauv Blanc \$

CHAMPAGNE & SPARKLING

Salmon Creek Brut \$11/34
Ruffino Prosecco \$12/39
Argyle Brut \$64
Veuve Cliquot Yellow Label Brut \$134

PINOT NOIR

Salmon Creek \$9/29
HahnFounders \$12/48
Cloudline \$14/52
Sea Sun by Caymus \$15/49
A to Z Pinot Noir \$54
Meiomi \$59
King Estate \$59

CABERNET SAUVIGNON

Sutter Home \$9/29
Aurora \$12/39
Joel Gott \$16/54
J. Lohr Seven Oaks \$44
Simi Sonoma \$59
Napa Cellars \$66
Caymus California \$94
Grgich Hills \$139
Caymus Napa Valley \$149
Bonanza by Caymus
CSM Cab

SHIRAZ

Aurora \$12/39
Lindeman's Bin 50 Shiraz \$35
Chateau St Michelle Syrah \$44

OTHER REDS

Tilia Malbec \$11/37
Marietta Old Vine \$13/44
Castello Di Gabbiano Chianti \$49
Ridge Three Valleys \$79
The Prisoner \$89

MERLOT

Sutter Home \$9/29
Sterling Vineyards \$9/36
Milbrandt \$13/44
Decoy \$56

ZINFANDEL

Leese Fitch \$36
Seghesio \$49
Old Ghost \$69
Rombauer \$79
Earthquake \$75

HALF BOTTLES

J. Lohr Seven Oaks Cabernet \$28
Kim Crawford Sauv Blanc \$32
Meiomi Pinot Noir \$34
Sonoma-Cutrer Chardonnay
Russian River Ranches \$36
Markham Merlot \$39
Rombauer Zinfandel \$42

PORTS & DESSERT WINE

Graham's 6 Grapes \$12
Graham's 10 Year Tawny \$15
Graham's 30 Year Tawny \$30