

WHISTLE STOP

Appetizers

Homestead Wings..... \$20

Crispy chicken wings and drumettes, served with celery, carrots and bleu cheese dressing.

Buffalo | Garlic Parmesan | Copper Gold

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 cream cheese, tomatoes, bibb lettuce, and cranberry sauce.

Seaside Sandwich..... \$19

A savory mix of seafood, celery, green onions, and fresh dill, tossed in a zesty Old Bay dressing, served on a soft roll with crisp lettuce and tomato.

Crispy Chicken Sandwich..... \$19

Breaded dill chicken breast, bacon, lettuce, tomato, and garlic aioli on 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, served with sliced baguette.

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



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
Lager, <i>Denali Brewing</i>	\$9
Pilsner, <i>King Street</i>	\$9
Killer Rabbit IPA, <i>Gakona Brewing</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	\$8
Denali Spruce Cider	\$8
Lemon-Lime Cherry-Grapefruit	
Betty Booze Tequila Cocktails 	\$12
Sparkling Lemonade Pineapple Lime-Shisho	

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.

Blueberry Herb Spritzer \$9

A spirited, spirit-free sipper. Muddled blueberries, rosemary, basil, lemon juice, and a touch of honey. Shaken and topped with soda.

Blackberry Mojito \$9

Muddled blackberries, mint, lime juice, and soda.
A cooling take on a classic mojito—no rum required.

Cocktails

Alaska Wine Spritzer \$14

Bear Creek Winery's Strawberry Rhubarb Wine over ice, topped with a splash of soda & Sprite.

Sea Legs \$20

Pantalones Reposado, maraschino liqueur, agave syrup, with fresh lime and grapefruit juice, and topped with soda.

Johnny Newcome \$14

Denali Distillery Spruce Tip Gin, elderflower liqueur, simple syrup, lemon bitters, rhubarb bitters, and a splash of soda.

White Golden Rush \$14

Pantalones Blanco Tequila, Cointreau, house-made sweet & sour, and Grand Marnier float. Served on the rocks.

Mauled Mary \$17

Absolut Peppar Vodka mixed with our signature Bloody Mary mix. Garnished with a salted rim, lemon wedge, blue cheese-stuffed olive, pickled green bean, and a strip of candied bacon.

Midnight Moose \$18

Anchorage Whiskey, espresso, maple syrup, butterscotch liqueur, and a splash of cream, topped with a cinnamon dusting.

Spruce Collins \$14

Denali Distillery 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, Grand Marnier float. Served blended or 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	\$11
Argyle Brut	\$64
Vueve Clicquot Brut	\$134
Sutter Home Chardonnay	\$9/\$29
Kendall Jackson Chardonnay	\$11/\$42
Sea Sun by Caymus Chardonnay	\$15/\$49
Sonoma Cutrer Chardonnay	\$54
Rombauer Carneros Chardonnay	\$82
Sutter Home Pinot Gris	\$9/\$29
La Bella Pinot Grigio	\$11/\$38
Kim Crawford Sauvignon Blanc	\$15/\$54
Melrosa Jason Aldean Sauvignon Blanc 	\$11/\$48
Chateau Ste Michelle Reisling	\$11/\$36
Wither Hills Sauvignon Blanc	\$39
Conundrum White by Caymus	\$48
Sutter Home White Zinfandel	\$9/\$29
Bear Creek Winery Strawberry Rhubarb	\$14/\$48
La Vieille Ferme Rose	\$10/\$38



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REDS

Sea Sun by Caymus Pinot Noir	\$14/\$49
A to Z Pinot Noir	\$56
Monitore Pinot Noir	\$58
Meiomi Pinot Noir	\$52
Sutter Home Merlot	\$9/\$29
Milbrandt Merlot	\$13/\$44
Decoy Merlot	\$58
Chateau Ste Michelle Syrah	\$44
Aurora Shiraz	\$12/\$42
Sutter Home Cabernet Sauvignon	\$9/\$29
Sterling Vineyards Cabernet Sauvignon	\$44
J Lohr Seven Cabernet Sauvignon	\$46
Aurora Cabernet Sauvignon	\$12/\$42
Simi Sonoma Cabernet Sauvignon	\$62
Caymus Cabernet Sauvignon	\$138
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
The Prisoner Red Blend	\$89
Melorosa Jason Aldean Red Blend 	\$11/\$48



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HALF BOTTLES

Kim Crawford Sauvignon Blanc	\$32
Sonoma-Cutrer Chardonnay	\$36
Meiomi Pinot Noir	\$34
Markham Merlot	\$39
J Lohr Cabernet Sauvignon	\$28
Rombauer Zinfandel	\$44

AFTER DINNER DRINKS

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

