

Fannie Q's Young Explorers



Breakfast Buffet \$15

Lunch & Dinner
Comes with choice of Tater Tots

Hamburger \$8

Grilled Salmon \$14

Two Piece Fish & Chips \$10

Kraft Macaroni & Cheese \$7

Corn Dog \$8

Chicken Tenders \$8

Grilled Cheese \$8



TIC TAC TOE

ALASKA WORD SCRAMBLE

Unscramble the Alaskan towns to reveal the
Key Phrase below!

NHAGEACRO

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NEDLIA

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WASDON TIYC

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AKINE

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FRAKINABS

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OHRIWSETHE

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POCPRE CENTER

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CENTER

TLEKAENAT

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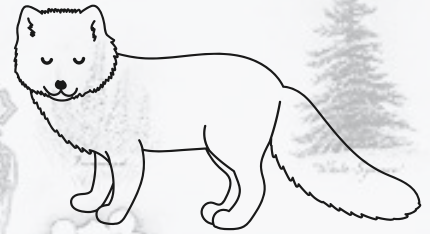
YAWAKGS

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ENTER THE KEY LETTERS HERE TO SOLVE THE PHRASE:

See if you can find your destinations on the background
map. They can also be used as clues for the Word Scramble!

Anchorage, Denali, Dawson City, Kenai, Fairbanks, Whitehorse, Talkeetna, Skagway





BREAKFAST BUFFET

5AM-9AM

BISCUITS & GRAVY

SOURDOUGH PANCAKES WITH FRUIT TOPPING

REINDEER SAUSAGE

SCRAMBLED EGGS

SPINACH TOMATO SCRAMBLED EGGS

CHEESY "GOLD MINER" POTATOES

HICKORY SMOKED BACON

OATMEAL

YOGURT

ASSORTED CEREAL

ASSORTED PASTRIES

FRESH FRUIT

Adults \$25
Continental \$21



Kids
12 & under \$15



FANNIE Q'S SALOON

DENALI PRINCESS WILDERNESS LODGE • DENALI, ALASKA

starters

JALAPEÑO CRAB DIP \$16

Alaska crab, house-pickled jalapeños, parmesan & shaved white onion, served with Crostinis.

CALAMARI \$15

Crispy fried, Arrabiata dipping sauce, caramalized lemon.

FRENCH ONION DIP \$11

Minced chives, pickled onion, and sour cream. Served with sea salt Ruffles chips.

TATCHOS \$15

Crispy tater tots topped with bacon crumbles, pickled jalapenos, pico de gallo, cilantro. Melted with Monterey jack cheese.

soups & salads

ICEBERG SALAD

Provolone, ciliegine, pepperonchini, pickled red onion with house creamy Italian vinaigrette.

Starter \$8 Entrée \$14

COBB SALAD \$15

Romaine hearts, vine ripe tomato, avocado, bacon, egg, blue cheese and red onion with house made ranch dressing.

Add Salmon to salads \$12

GARDEN TOMATO SOUP \$11

drinks

FRESH \$4

Juice, Hot Coffee, Tea

FOUNTAIN \$4

Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper, Fanta

BROKEN TOOTH ROOTBEER \$6

49TH STATE BLUEBERRY CREAM SODA \$6

WILDBERRY LEMONADE \$6

entrees

BRAISED PORK SHOULDER \$34

Slow roasted with apricot-maple glaze. Served with roasted garlic broccolini and a crispy corn cake.

FISH & CHIPS \$22

Three pieces of house beer battered Alaska cod, served with tater tots & lemon aioli.

*ALASKAN HALIBUT \$42

Seared lime chipotle crusted Alaskan halibut filet topped with romesco beurre blanc and served with roasted pepper, fennel relish and crispy corn cake

VEGGIE BOWL \$18

Farro grain, sugar snap peas, red radish, roasted garlic broccolini, yams, toasted pepitas with Tahini lemon vinaigrette. Garnished with fresh chives.

sandwiches

Served with your choice of garlic parmesan tater tots or steamed broccolini

*FANNIE Q'S BURGER \$21

1/3 lb. burger patty with Smoked Maple Whiskey BBQ Sauce, bacon, provolone and caramelized onions on a brioche bun with lettuce and tomato.

FRIED CHICKEN SANDWICH \$19

Panko parmesan breaded chicken breast flash fried with spicy shredded slaw, swiss and lemon aioli on a brioche bun.

CHEESE STEAK SANDWICH \$21

Seared ribeye, caramelized onions, sauteed mushrooms with creamy mornay. Served on a hoagie roll.

*ALASKAN SALMON SANDWICH \$28

Blackened seared Salmon on a brioche bun with lemon aioli, lettuce, tomato and red onion.

**Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food-borne illness.*

FANNIE O'S SALOON

DENALI PRINCESS WILDERNESS LODGE • DENALI, ALASKA

BEAR PAW PIE

Pastry filled with homemade blueberry compote, topped with cinnamon sugar and served with whipped cream and a blueberry sauce. \$10

RHUBARB CRISP

Strawberry and rhubarb mixture topped with cinnamon and vanilla oats.
Served with whipped cream. \$10



HOT FUDGE LAVA CAKE

Chocolate cake filled with fudge.
Served with whipped cream and chocolate sauce. \$10

HAND-CRAFTED ICE CREAM

Tillamook Vanilla Bean or Mountain Huckleberry. \$6

AFTER DINNER DRINKS

AK Roasters Coffee \$4
Regular or Decaf

Alaskan made teas by Felicity Loft \$4
Alaskan Breakfast, Cinnamon Elderberry, Felicity Grey

ESPRESSO MARTINI \$15

DENALI COFFEE \$15





Princess Love Line

Frozen Glacier Margarita

Pantalones Organic Blanco Tequila, Cointreau, Agave, margarita mix, blended with a Blue Curacao float. \$18

Sea legs

Pantalones Organic Reposado Tequila, Luxardo, fresh lime juice, fresh grapefruit juice, agave, topped with soda water. \$17

White Golden Rush

Anchorage Distillery Whiskey, Cointreau, coconut milk, fresh lime juice and simple syrup shaken and served on the rocks with coconut and gold dusted rim. \$17

Midnight Moose

Anchorage Distillery Whiskey, Butterscotch Liqueur, fresh espresso, cream and maple syrup shaken and served on the rocks and garnishes with cinnamon. \$18

24K Margarita

Pantalones organic Reposado tequila, Cointreau with margarita mix, topped with Grand Mariner. Serves with a salted rim with an slice of orange and lime. \$18



Betty Booze Canned Cocktails

Sparkling Tequila with Smoked Pineapple \$12

Sparkling tequila with Lime Shiso \$12

Sparkling Bourbon with Oaked Smoked Lemonade \$12

Wine

Melrosa Sauvignon Blanc \$11/48

Melrosa Red Blend \$11/48

Bonanza Cabernet by Caymus \$15/56

Sea Sun Pinot Noir by Caymus \$15/49

Sea Sun Chardonnay by Caymus \$15/49

Conundrum by Caymus \$48

Caymus Cabernet \$138



Curated from the Princess Cruise shipboard library.



FANNIE O'S SALOON

DENALI PRINCESS WILDERNESS LODGE • DENALI, ALASKA

Alaska Wine Spritzer

Alaska's Bear Creek Winery
Strawberry Rhubarb Wine served over
ice with a splash of Sprite and a slice
of orange. \$14

Last Frontier Old Fashioned

Denali Spirits Bourbon, housemade
vanilla birch syrup and a dash of
bitters. Served on the rocks with a
cherry and orange. \$15

Denali Margarita

A Denali favorite! Tres Agaves
Tequila, Cointreau, fresh lime juice
and simple syrup. Served shaken
on the rocks with a salted rim and a
Grand Marnier float. \$16

Lavender Gin Frost

Denali Spirits Gin, mixed with fresh
mint, lemon, lavender syrup
and St Germain. \$15

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

Mauled Mary

Our savory Bloody Mary mix with
Absolut Peppar garnishes with blue
cheese stuffed olives, pickled beans
and asparagus. \$17

Wonder Lake Lemondrop

Fresh lemonade paired with
Anchorage Distillery berry Vodka
and mixed berries. Served chilled
with a sugared rim. \$14

Mocktails

Strawberry Mojito \$8
Wild Berry Spritzer \$8



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Strawberry Mojito \$8
Wild Berry Spritzer \$8

16 oz Drafts

\$9

Alaskan Amber

Alaskan Brewing Co. Juneau AK 5.3% ABV

Alaskan White

Alaskan Brewing Co. Juneau AK 5.3% ABV

Permafrost Lager

Denali Brewing Co. Talkeetna AK 5.9% ABV

Twister Creek IPA

Denali Brewing Co. Talkeetna AK 6.5% ABV

Wolf Pack Pilsner

Midnight Sun Brewing Anchorage AK 5% ABV

Denali Brewing Chuli Stout

Denali Brewing Co. Talkeetna AK 5.9% ABV

Glacier Blonde

Glacier Brewhouse Anchorage AK 5% ABV

Arctic Warrior

Matanuska Brewing Co. Palmer AK 4.8% ABV

Denali Brewing Spruce Tip IPA

Denali Brewing Co. Talkeetna AK 6.5% ABV

Juneau Juice Hazy IPA

Alaskan Brewing Co. Juneau AK 7% ABV

Toro Del Norte

Matanuska Brewing Co. Palmer AK 4.8% ABV

AK Kolsch

Alaskan Brewing Co. Juneau AK 5.3% ABV

Bottled & Canned

Denali North Wind Cider \$8

Denali Spirits Blueberry Mojito \$12

AK Cherry Grapefruit or Lime Seltzer \$8

Budlight/Budweiser \$8

Corona \$8

Up The Tracks IPA N/A \$8

WINE

Bear Creek Strawberry Rhubarb \$14/48

Sutter Home Chardonnay \$9/29

Kendall Jackson Chardonnay \$11/42

Kim Crawford Sauvignon Blanc \$15/54

Sutter Home Pinot Grigio \$9/29

Sutter Home White Zinfandel \$9/29

Sutter Home Merlot \$9/29

Milbrandt Merlot \$13/44

Sutter Home Cabernet \$9/29

Aurora Cabernet \$12/48

Sea Sun Pinot Noir \$15/49

16 oz Drafts

\$9

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