



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 BRULEE \$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.



DINNER 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

BLUEBERRY GLAZED SALMON

Grilled salmon glazed with our blueberry bourbon sauce served with herbed butter couscous and sauteed spinach. \$36

REINDEER HOT DOG

Alaska reindeer sausage in a toasted pretzel bun, topped with caramelized onions and peppers. Served with French fries or cole slaw. \$15

FISH TACOS

Three flour tortillas with seared cod, cilantro lime slaw and avocado crema. Served with tortilla chips and salsa. \$21

BACON WRAPPED MEATLOAF

A blend of seasoned bison, beef and pork wrapped in bacon and finished with a red wine pan sauce. Served with creamy mashed potatoes and seasonal vegetables. \$32

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 ENCRUSTED HALIBUT



Alaskan halibut encrusted with panko and parmesan cheese with a coconut curry sauce. Served with herbed butter couscous and mixed vegetables. \$44

WHITE TUSCAN GNOCCHI

Potato gnocchi tossed in a Tuscan garlic cream sauce with sun-dried tomatoes, spinach and grilled chicken served with garlic bread. \$29

STARTER

BISON MEATBALL SLIDERS

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

COCONUT SHRIMP

Coconut crusted shrimp with mango citrus beurre blanc, pineapple salsa and hot honey. \$19

PULL APART ROLLS

Fresh baked garlic rosemary rolls served with whipped butter. \$ 9

CRAB CAKES

Alaskan crab cakes with lemon dill aioli. \$20

SPINACH AND ARTICHOKE DIP

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

SOUP AND SALAD

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