

TRACKERS BAR & GRILL

SOURDOUGH STARTERS

SPINACH AND ARTICHOKE DIP 🌾

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

BISON 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 and stone ground mustard. \$11

SMOKED SALMON CHOWDER \$9/12

TOMATO BASIL \$8/11

CAESAR SALAD

Fresh romaine and radish from our Chef's Garden, tossed with house-made croutons and parmesan cheese, Caesar dressing.

\$9/12 🌾

STRAWBERRY BALSAMIC SALAD

Seasonal greens with strawberries, feta, hickory-smoked bacon, dried cranberries and candied pecans. Served with balsamic dressing. \$10/15



MINER'S MIXTURE AND MOSS

PROSPECTOR'S PROVISIONS

FISH AND CHIPS

Beer battered Alaskan cod fried to a golden brown with French fries and tarter sauce.

Two pieces \$19

Three pieces \$22

PARMESAN BLT 🌾

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

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

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

TANANA RIVER BURGER* 🌾

Grilled, topped with bacon onion jam, white cheddar cheese, house-made BBQ sauce, bibb lettuce and tomato on a potato bun with coleslaw or French fries. \$19

SWEET TREATS

NEW YORK CHEESECAKE \$12

STRAWBERRY RHUBARB CRUMBLE \$12

PEANUT BUTTER PIE JAR \$12

CREME BRULEE \$12 🌾

BAKED ALASKA WITH HUCKLEBERRY ICE CREAM \$13

🌾 Can accommodate gluten intolerance, please specify

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



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SPECIALTY 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 and ginger beer \$15

ALASKA WINE SPRITZER

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

MAULED MARY

Absolut Peppar vodka, house-made bloody mary mix, pickled beans, blue cheese stuffed olive, lemon wedge, candied bacon \$17

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

PRINCESS LOVE LINE COCKTAILS

24K GOLD MARGARITA



Curated from the Princess Cruise shipboard cocktail library. 1800 Tequila, Cointreau, Grand Marnier and margarita mix \$18

MIDNIGHT MOOSE



Anchorage whiskey, butterscotch liqueur, espresso, cream, maple syrup \$18

SEA LEGS



Pantalones Reposado, Luxardo Maraschino, lime juice, grapefruit juice, agave syrup, soda \$17

WHITE GOLDEN RUSH



Anchorage whiskey, coconut milk, lime juice, Cointreau, simple syrup \$17



Curated from the Princess Cruise Shipboard cocktail library

LOCAL FAVORITES

ALPENGLOW MOJITO

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

CRIMSON LIMEADE

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

SUNSET MARTINI

Smirnoff Orange vodka, triple sec, cranberry juice, lemon juice, lime juice, locally made Alaska Frost Cranberry Orange sugar rim \$15

BLACKBERRY SMASH

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

LOWBUSH LEMON DROP

Anchorage Distillery Blueberry Vodka, lemon juice, simple syrup, locally made Alaska Frost Blueberry Vanilla sugar rim \$15

BIRCH N SMOKE

Maker's Mark bourbon, ginger liqueur, lemon, honey, bitters, orange peel, cinnamon stick \$15

SPRUCE TIP SPRITZER

Denali Spirits Spruce Tip gin, St. Germain, blackberries, basil, lemon juice, simple syrup, seltzer \$15

ALCOHOL FREE DRINKS

RIVERSIDE MOCKTAIL MULE

Blueberries, cucumber, lime juice, mint, simple syrup, ginger beer \$9



VERY BERRY LEMONADE

Raspberries, blueberries, blackberries, lemonade \$9

BLACKBERRY NOJITO

Blackberries, cranberry juice, mint, lime, seltzer \$9

BROKEN TOOTH ROOT BEER

Broken Tooth Brewery Anchorage, AK \$6

FRONTIER WILD BLUEBERRY CREAM SODA

49th State Brewing Healy, AK \$6



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

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DRAUGHT BEER

Denali Brewing Permafrost Lager	\$9
Denali Brewing Single Engine Red	\$9
Alaskan Brewing Amber	\$9
Alaskan Brewing White	\$9
Midnight Sun Brewing Pleasuretown IPA	\$9
Midnight Sun Brewing Killer Hefe	\$9
Glacier Brewhouse Blonde	\$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
Alaskan Brewing Hard Seltzer Lemon Lime	\$8

WHITE WINE

Salmon Creek Brut - 187ml Bottle, CA	\$11
Villa Sandi "Romero Britto Princess Love", <i>Italy</i>	\$12/39
Argyle Brut, OR	\$64
Sutter Home Chardonnay, CA	\$9/29
Kendall Jackson Special Select Chardonnay, CA	\$11/42
Sea Sun by Caymus Chardonnay, CA	\$15/49
Sonoma Cutrer Chardonnay, <i>Russian River</i>	\$56
Rombauer Carneros Chardonnay, <i>Napa Valley</i>	\$82
Kim Crawford Sauvignon Blanc, <i>Malborough</i>	\$15/54
Melrosa Jason Aldean Sauv Blanc, <i>New Zealand</i>	\$11/48
Sutter Home Pinot Grigio, CA	\$9/29
La Bella Pinot Grigio, <i>Italy</i>	\$11/38
Chateau St. Michelle Riesling, <i>Columbia Valley</i>	\$11/36
Conundrum White by Caymus, CA	\$48
Sutter Home White Zinfandel, CA	\$9/29
Bear Creek Strawberry Rhubarb, <i>Homer, AK</i>	\$14/48
La Vielle Ferme Rose, <i>France</i>	\$10/38



RED WINE

Sea Sun by Caymus Pinot Noir, CA	\$15/49
Montinore Red Cap Pinot Noir, <i>Willamette Valley</i>	\$58
Meiomi Pinot Noir, CA	\$52
Aurora Shiraz, Australia	\$12/42
Seghesio Angela's Table Zinfandel, <i>Sonoma</i>	\$49
Old Ghost Zinfandel, <i>Lodi</i>	\$69
Tilia Malbec, <i>Argentina</i>	\$11/39
Marietta Old Vine Red, CA	\$13/44
The Prisoner Red Blend, CA	\$89
Melrosa Jason Aldean Red Blend, CA	\$11/48
Sutter Home Merlot, CA	\$9/29
Milbrandt Merlot, WA	\$13/44
Decoy Merlot, <i>Sonoma</i>	\$58
Sutter Home Cabernet Sauvignon, CA	\$9/29
Aurora Cabernet Sauvignon, <i>Australia</i>	\$12/42
J Lohr Seven Oaks Cabernet Sauvignon, <i>Paso Robles</i>	\$46
Simi Cabernet Sauvignon, <i>Sonoma</i>	\$62
Bonanza by Caymus, <i>Napa Valley</i>	\$15/56
Caymus Cabernet Sauvignon, CA	\$138

HALF BOTTLE WINE

Kim Crawford Sauvignon Blanc	\$32
J Lohr Seven Oaks Cabernet Sauvignon	\$28

CANNED COCKTAILS

Denali Spirits Blueberry Mojito, <i>Talkeetna, AK</i>	\$12
Betty Booze Sparkling Tequila with Oak Smoked Lemonade	\$12
Betty Booze Tequila Smoky Pineapple Cocktail	\$12
Betty Booze Tequila with Lime Shiso	\$12

