

BEVERAGES

See bar menu on table for other drink options

Coffee.....	\$4
Alaskan Hot Tea - <i>Felicity Loft</i> (<i>Wilderness Breakfast, Glacier Blue Mint, Rooibos Vanilla Birch, Felicity Grey, Arctic Jasmine Green, Chamomile Blend</i>).....	\$5
Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea	\$4
Matanuska Rocket Root Beer.....	\$5
Bottled Water.....	\$3
Milk or Chocolate Milk	\$6
Hot Chocolate	\$6
Juice – <i>Orange, Apple, Cranberry, V8</i>	\$6

SIDES & EXTRAS

Country-Style Bacon.....	\$6	Roasted Potatoes.....	\$5
Reindeer Sausage.....	\$6	Blueberry Pancake.....	\$5
Three Eggs Scrambled.....	\$6	Buttermilk Biscuit.....	\$3

LIGHT BREAKFAST

FRESH FRUIT CUP ^(gf)	\$6
Cantaloupe, Honeydew, Pineapple, and Grapes	
BUTTERY SCONE	\$7
Scone with a sweet glaze, served warm with butter	

GLACIER PARFAIT BOWL

Alaska Range Vanilla yogurt served with blueberries, honey oat granola and berry sauce

Cup or Bowl.....\$8/12

HEARTY BREAKFAST

MOUNTAIN BLUEBERRY PANCAKES\$18

Three buttermilk pancakes bursting with blueberries, organic maple syrup and choice of bacon or Alaskan reindeer sausage

DENALI SCRAMBLE ^(gf)\$18

Alaskan reindeer sausage, bacon and Colby-Jack cheese scrambled with three eggs, served with roasted potatoes and a buttermilk biscuit

HEARTY MINER'S BREAKFAST ^(gf)\$18

Three scrambled eggs served with roasted potatoes, a choice of country-style bacon or Alaskan reindeer sausage, and a buttermilk biscuit

GARDEN SCRAMBLE ^(gf)\$16

Spinach, tomatoes, green onions and Colby-Jack cheese scrambled with three eggs, served with roasted potatoes and a buttermilk biscuit

VEGAN BREAKFAST BURRITO.....\$16

Plant-based patty sauteed with spinach, tomatoes, green onion, potatoes and cajun seasoning. Served in a flour tortilla with a side of salsa

WILDERNESS CREAM OF BARLEY – Alaska Flour stone-ground

Alaskan barley served with sides of blueberries, brown sugar, and oat milk.

Add toasted almonds or organic maple syrup for \$1.50 each

Cup or Bowl.....\$7/11

^(gf) *Gluten free option available – ask your server*

Charge for Split plates....\$3.00

**Consuming raw or undercooked eggs or animal products can increase the risk of foodborne illness*

SOUP

Alaskan Smoked Salmon Clam Chowder – Smoked Alaskan Salmon with potatoes and vegetables in a rich and creamy clam chowder

Bison Chili - Our signature recipe with bison, black beans, tomatoes, and green chiles, topped with Colby-Jack and scallions

Cup or Bowl..... \$8/12

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Alaskan Hot Tea - *Felicity Loft* (*Wilderness Breakfast, Glacier Blue Mint, Rooibos Vanilla Birch, Felicity Grey, Arctic Jasmine Green, St B's Chamomile Blend*). \$5

Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea \$4

Matanuska Rocket Root Beer..... \$5

Bottled Water \$3

Milk or Chocolate Milk \$6

Hot Chocolate \$6

Juice – *Orange, Apple, Cranberry, V8*..... \$6

ALCOHOLIC BEVERAGES

Beers and Seltzers.....\$8

Wilderness Express White – *Matanuska Brewing Co., Anchorage AK*

Arctic Warrior American Ale – *Matanuska Brewing Co., Anchorage AK*

Alaskan Amber – *Alaskan Brewing Co., Juneau AK*

Creekside Cranberry Rhubarb Cider – *AK Ciderworks, Talkeetna, AK*

Cherry Grapefruit Seltzer – *Alaskan Brewing Co. Juneau AK*

Hazy IPA (16oz can) – *Anchorage Brewing Co., Anchorage, AK*.....\$12

Golden Spike'd Tea - *Denali Spirits Vodka with Wilderness tea syrup, soda, and lemon*\$12

Spruce Tip Old Fashioned – *Featuring Denali Spirits Bourbon with Port Chilkoot bitters and Adventure Harvest Spruce Tip Syrup.*

(*Wrack Line Rye and Denali Single Malt blend also available*)\$14

LUNCH

FRENCH DIP SANDWICH ^(gf)\$23

Slow-roasted, thinly sliced Boar's Head® Beef and Aged White Cheddar on a ciabatta bun with a side of au jus. Served with Alaska Potato Chips

*Substitute a gluten free bun for.....\$1.50

HALIBUT CAKE SANDWICH ^(gf)\$26

Wild Caught Alaskan Halibut, flaked into a patty, seared and served hot on a buttery brioche bun with spring lettuce and tartar sauce

Served with Alaska Potato Chips

*Substitute a gluten free bun for.....\$1.50

TURKEY SANDWICH ^(gf)\$20

Thick-sliced grilled Boar's Head® Turkey Breast and Aged White Cheddar with spring lettuce, tomato, and Alaska Moostard aioli on sourdough bread

Served with Alaska Potato Chips

*Substitute a gluten free bun for.....\$1.50

CHICKEN WRAP ^(gf)\$18

Chicken breast, bacon, lettuce, tomatoes, Colby-Jack cheese wrapped in a flour tortilla, served with ranch dressing and Alaska Potato Chips

*Also available as a gluten free salad

GARDEN VEGGIE WRAP ^(gf)\$18

Grilled plant-based patty, lettuce, tomatoes, red peppers & carrots in a flour tortilla, served with sesame dressing and Alaska Potato Chips

* Also available as a gluten free salad

CLASSIC CAESAR SALAD ^(gf)\$14

Crisp romaine lettuce, parmesan cheese and seasoned croutons

* Also available as gluten free without croutons

With Grilled Chicken Breast\$18

Vegetarian menu available – ask your server

^(gf) *Gluten free option available – ask your server*

Charge for Split plates....\$4.00

STARTERS

- Alaskan Smoked Salmon Clam Chowder** – Smoked Alaskan Salmon with potatoes and vegetables in a rich and creamy clam chowder
Cup \$8
- Mix Green Salad or Caesar Salad**..... \$7
(Available Dressings: Caesar, Ranch, Balsamic, Sesame)

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- Juice – *Orange, Apple, Cranberry, V8*..... \$6

ALCOHOLIC BEVERAGES

- Red Wine** (Glass/Bottle)
- Angeline Pinot Noir – *Sonoma County, CA* \$12/46
- Decoy Red Blend – *California*
- Twenty Acres Cabernet Sauvignon – *Clarksberg CA*
- White Wine** (Glass/Bottle)
- Seaglass Pinot Gris – *Santa Barbara, CA* \$12/46
- Stoneleigh Sauvignon Blanc – *Marlborough, New Zealand*
- J Lohr Chardonnay – *Monterey County, CA*
- Caposaldo Moscato – *Lombardy, Italy*
- Sparkling Wine**
- Lunetta Prosecco (187ml Bottle) – *Trentino, Italy* \$12

DINNER

- PRIME RIB** (*gf available*) \$40
A generous cut of slow-roasted prime rib cooked to order, served with garlic mashed potatoes and green beans
- *HALIBUT SUPREME** (*gf available*) \$38
Alaskan halibut fillet with a gluten-free breadcrumb topping and a side of lemon herb sauce, served with wild rice and green beans
- ALASKA REINDEER SAUSAGE RAVIOLI**..... \$30
Freshly made Alaska Pasta Co. ravioli with a house-made reindeer sausage and ricotta filling, tomato cream sauce, spinach, and parmesan cheese
- HERB ROASTED CHICKEN** (*gf*) \$28
Baked chicken breast topped with lemon herb sauce, served with wild rice and green beans
- WILD RICE AND VEGETABLES**..... \$20
Sautéed spinach, tomatoes, carrots, red bell peppers, garlic and white beans served on a bed of wild rice, topped with toasted almonds and parmesan cheese and a side of sesame dressing and a wedge of lime.
Vegan option available
- CLASSIC CHICKEN CAESAR SALAD** (*gf*) \$20
Grilled chicken breast, crisp romaine lettuce, parmesan cheese and seasoned croutons tossed in Caesar dressing
- Vegetarian menu available – ask your server*
- (*gf*) *Gluten free option available – ask your server*
- Charge for Split plates....\$5.00*
- *Consuming raw or undercooked eggs or animal products can increase the risk of foodborne illness*