

BEVERAGES

See bar menu on table for other drink options

Coffee.....	\$4
Alaskan Hot Tea - <i>Felicity Loft</i> (Alaska Breakfast, Chamomile Mint, Basil Mint, Rooibos Vanilla Birch, Felicity Grey, Iccha Kariban (green), Blueberry Thrill).....	\$5
Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea	\$4
Moose's Tooth Root Beer.....	\$5
Alaska Frontier Blueberry Cream Soda.....	\$5
Alaska Glacier Water (<i>Sourced from Lake Eklutna</i>)	\$5
Milk or Chocolate Milk	\$6
Hot Chocolate	\$6
Juice – Orange, Apple, Cranberry, Tomato	\$6

Alcoholic Beverages

Bloody Mary - <i>Our guests' favorite...morning, noon and night!</i>	\$12
Non-Alcoholic Option	\$6
Mimosa - <i>Prosecco and Orange Juice</i>	\$13
Moose Kiss - <i>Coffee Liqueur, Irish Cream and coffee</i>	\$12
Bourbon Vanilla Chai Latte – <i>Alaska Boatwright Bourbon with Big Train Vanilla Chai Tea</i>	\$12

SIDES & EXTRAS

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

BREAKFAST

MOUNTAIN BLUEBERRY PANCAKES\$18

Three buttermilk pancakes bursting with blueberries, served with 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

BISCUITS AND GRAVY.....\$16

A homemade country-style sausage gravy served over two fluffy buttermilk biscuits with a choice of bacon or Alaskan reindeer sausage on the side

WILDERNESS CREAM OF BARLEY – Alaska Flour stone-ground

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

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

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

GLACIER YOGURT PARFAIT.....\$12

Vanilla Greek yogurt, blueberries, honey oat granola with berry sauce

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

Charge for Split plates.....\$3.00

SOUP

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

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

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

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Coffee..... \$4

Alaskan Hot Tea - *Felicity Loft* (Alaska Breakfast, Chamomile Mint, Basil Mint, Rooibos Vanilla Birch, Felicity Grey, Iccha Kariban (green), Blueberry Thrill) \$5

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

Moose's Tooth Root Beer..... \$5

Alaska Frontier Blueberry Cream Soda..... \$5

Alaska Glacier Water (*Sourced from Lake Eklutna*) \$5

Milk or Chocolate Milk \$6

Hot Chocolate \$6

Juice – *Orange, Apple, Cranberry, Tomato* \$6

Alcoholic Beverages

Alaskan Beers and Seltzers..... \$8

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

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

Kodiak Brown Ale – *Midnight Sun Brewing, Anchorage AK*

Puffin Pale Ale – *Midnight Sun Brewing, Anchorage AK*

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

Alaskan Hard Seltzer (Spruce-Tip Cherry Grapefruit) *Alaskan Brewing Co.*

Gin and Tonic - *A refreshing Gin and Tonic featuring award-winning*

Amalga Juneau Gin (*from Juneau, Alaska*) \$12

Engineer's Old Fashioned – *Featuring Boatwright Bourbon with Port*

Chilkoot bitters (Wrack Line Rye also available) \$14

LUNCH

FRENCH DIP SANDWICH ^(gf) \$22

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) \$25

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

Thinly 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 black bean patty, lettuce, tomatoes, red peppers & carrots in a flour tortilla, served with balsamic 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 Silver 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, and Blue Cheese)

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Coffee..... \$4

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

Moose's Tooth Root Beer..... \$5

Alaska Frontier Blueberry Cream Soda..... \$5

Alaska Glacier Water (*Sourced from Lake Eklutna*) \$5

Milk or Chocolate Milk \$6

Hot Chocolate \$6

Juice – Orange, Apple, Cranberry, Tomato \$6

Alcoholic Beverages

Red Wine (Glass/Bottle)

Angeline Pinot Noir – Sonoma County, CA \$12/46

Old Vine Red Blend Sonoma County, CA

Twenty Acres Cabernet Sauvignon – Clarksberg CA

White & Rosé Wine (Glass/Bottle)

Rainstorm Pinot Gris – Willamette Valley, OR \$12/46

Mahua Sauvignon Blanc – Marlborough, New Zealand

J Lohr Chardonnay – Monterey County, CA

Barnard Griffin Sangiovese Rosé – Columbia Valley, WA

Sparkling Wine

Lunetta Prosecco (187ml Bottle) – Trentino, Italy \$12

DINNER

PRIME RIB ^(gf) \$36

A generous cut of slow-roasted prime rib cooked to order, served with garlic mashed potatoes and green beans

HALIBUT SUPREME ^(gf) \$36

Baked Alaskan halibut fillet with lemon cream and breadcrumb topping, 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 herb butter 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

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