



# The Grizzly Bar

Mt. McKinley Princess Wilderness Lodge  
Mile 133 Parks Hwy.  
Trapper Creek, AK 99683  
(907)733-2900

# Appetizers

## Crab and Artichoke Dip

Our creamy blend of rock crab and artichoke hearts served in a sourdough bread bowl. 9.99

## Alaskan King Crab Cakes

King crab cakes seasoned with fresh herbs, a hint of onion and minced bell peppers atop our signature roasted red pepper coulis. 12.99

## Grizzly Wings

Wings just the way you like them...Hot, BBQ or Sweet Chili sauce. Served with celery, carrots and blue cheese or ranch dipping sauces. 8.99

## Wild Alaskan Salmon Chowder

Roasted red pepper and cream with potatoes, garlic, onion, celery, corn, and wild Alaskan salmon, smoked in the traditional Northwest style over native hardwood. 4.99/Cup or 6.99/Bowl

## Chili with Cornbread

Homemade top sirloin chili topped with cheddar cheese and diced red onions, served with a generous piece of warm cornbread. 8.99

House-made Tortilla Chips and Fresh Salsa 5.99 Add Queso 1.99

# Beer and Wine

## Draft Beer

*Denali Gold	5.75
Bud Light	4.75
Alaskan Amber	5.75
Alaskan White	5.75
Johnny Appleseed Cider <small>Gluten Free</small>	5.75
Twister Creek IPA	5.75
Kodiak Nut Brown	5.75
Sierra Nevada Pale Ale	5.75

*\*Brewed exclusively for Princess Lodges  
by the Denali Brewing Company in Talkeetna, AK.*

## Bottled Beer

Budweiser 160Z	5.75
Corona	5.75
Anchor Lager	5.75
Anchor Porter	5.75
Woodchuck Cider (Gluten free)	5.75
Bitburger Drive NA	5.75
Hofbrau Lager	5.75
Omission Lager (Gluten free)	5.75

## House Wines

Sutter Home:	7.00
Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, White Zinfandel	

## White Wines

Estancia Sauvignon Blanc	8.50
Kim Crawford Sauvignon Blanc	9.50
Clos du Bois Reserve Chardonnay	8.50
J Lohr Arroyo Vista Chardonnay	10.50
Estancia Pinot Grigio	8.50
Chateau Ste. Michelle Reisling	7.50
Bear Creek Strawberry/Rhubarb	8.50

## Red Wines

Salmon Creek Pinot Noir	7.50
Estancia Pinot Noir	9.00
Mark West Santa Lucia Pinot Noir	12.00
Diseno Malbec	8.50
Hogue Merlot	8.50
Ravenswood Zen of Zin	8.50
Aurora Shiraz	9.50
Genesis by Hogue Cabernet Sauvignon	8.50
Simi Alexander Valley Cabernet Sauvignon	12.00
Marietta Old Vine	9.50
Chateau Ste. Michelle Indian Wells Red	12.00



# Grizzly Bar Specialties

## **Crispy Fish & Chips**

Panko battered Pacific cod, fried to a golden brown. Served with French fries, lemon and tartar sauce. Two pieces 13.99/Three pieces 15.99

## **Hummus Platter**

Seasoned hummus accompanied with olives, artichoke hearts, tomatoes, red onions, crumbled feta cheese and pita bread. 12.99

## **Grilled Pesto Chicken Sandwich**

A boneless chicken breast grilled and with a delicious pesto rub. Topped with provolone cheese, lettuce, tomato and onion. Served on a ciabatta roll with our house-made BBQ potato chips. 11.99

## **Alaskan Salmon BLT**

A fresh, grilled Alaskan salmon filet on a ciabatta roll. Topped with spinach, tomato, bacon and pesto mayonnaise. Served with house-made BBQ potato chips. 16.99

## **Denali Deli Wrap**

Smoked turkey, ham, bacon and Swiss cheese rolled in a spinach tortilla with fresh lettuce, tomato and red onion, topped with a roasted red pepper mayonnaise. Served with house-made BBQ potato chips. 10.99

## **Vegetarian Quesadilla**

Sautéed bell peppers, red onion and black beans in a large flour tortilla with cheddar and jack cheese. Served with homemade tortilla chips. 9.99

Add chicken 3.99

Add Alaskan salmon 4.99

## **Grizzly Burger**

Our half pound flame-broiled beef patty topped with cheddar cheese and our house sauce, built on a parmesan black pepper bun with lettuce, tomato and onion, served with fries. 12.50

Add smoked bacon 1.00

## **Cheechako Chili Cheese Fries**

A mountain of crispy French fries smothered with our house-made top sirloin chili and topped with shredded cheese. 9.99

## **Chicken Strips**

Breaded chicken strips and French fries with your choice of honey mustard or BBQ sauce. 9.99

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



# SIGNATURE COCKTAILS



## 50th Anniversary Bliss

Bulleit bourbon, peach schnapps, Frangelico, simple syrup stirred and served on the rocks with fresh mint leaves. 13.50

### McKinley Mule

Chilled vodka, effervescent ginger beer and fresh lime. 10

### Aleutian Long Island

An Alaskan twist on an East Coast Classic! 11  
Made with Alaskan fireweed vodka!

### Slippery Slope

Kahlua, Frangelico hazelnut liqueur and vanilla vodka with half and half. Served in a souvenir mug! 12

### Wildberry Twizzler

A combination of four different flavors of Alaska Distillery Vodka: Cranberry, Raspberry, Blueberry, and Blackberry topped with cranberry juice and club soda. 9.50

### Alaska Wine Spritzer

Bear Creek Winery's Strawberry Rhubarb Wine from Homer, AK served over ice with a splash of sprite. 9

### Alpenglow Cosmo

Truuli Peak Vodka, pomegranate juice, triple sec, and fresh lime juice shaken and served with a sugared rim. 10

### Bristol Bay Martini

The classic, made with Alaska Distillery Bristol Bay Gin served up and garnished with olives. 9.50

### Denali Margarita

Azunia Platinum Organic tequila, fresh lime juice, simple sugar, Cointreau and Grand Marnier. Served on the rocks with lime and salted rim. 10.50

### Smoked Salmon Bloody Mary

Our smokey and savory Bloody Mary is made with Alaska Distillery Smoked Salmon infused vodka and is garnished with a salted rim, lime, olive and pickled beans. 9.50

### Blueberry Mojito

Bacardi Superior Rum and Alaska Distillery Blueberry infused vodka muddled with mint and lime served on the rocks. 9.50

### Prospector Manhattan

Wild Turkey Bourbon, sweet vermouth and a dash of bitters shaken and garnished with a cherry. 9.50

### Arctic Coffee

Bushmills Irish Whiskey, Carolan's Irish Cream topped with whipped cream. 8.50