

ALPENGLOW RESTAURANT

PEAK SPIRITS LOUNGE

SOUP & SALAD

- CLAM CHOWDER • scallion • carrot oil CUP 8, BOWL 10
SOUP DU JOUR • seasonally inspired creation CUP 6, BOWL 8
CAESAR SALAD • romaine hearts • garlic brioche croutons
grated parmesan anchovy filet • grilled lemon house dressing 12
DENALI HOUSE • denali organic greens • dried canberries • carrots
danish blue cheese • candied pecans • balsamic reduction 8
ICEBERG WEDGE • danish blue cheese dressing • smoked bacon
matchstick granny smith apple • summer tomato
dried cranberries • balsamic reduction 12
(Add house cured lox \$9, grilled chicken \$6 to any salad.)

SMALL PLATES

- FRIED BRUSSEL SPROUTS
pancetta lardons • parmesan • balsamic reduction
roasted garlic aioli 16
HOUSE CHARCUTERIE
rotating house cured & prepared meats • select cheeses
pickled onion • gherkins • honey • whole grain mustard
crusty baguette 28
AK SALMON CAKES
grilled summer corn salsa • cilantro oil • summer corn puree
remoulade sauce • grilled lemon 16
PORK BELLY
summer corn puree • denali organic greens • pesto
pickled cranberries • bourbon yum 16
SMOKED BLACK COD
chilled fingerling potatoes • arugula • radish • sweet pepper
champagne tarragon vinaigrette 18

MAINS

- AK FISH & CHIPS
house breaded cod • grilled lemon • remoulade sauce
coleslaw 20
D' ANJOU PEAR & MISSION FIG FLATBREAD
danish blue cream sauce • brie • arugula • caramelized onion 17
(Add house cured duck prosciutto \$6)
PORK VERDE
pork tenderloin • pork shoulder • tomatillos • cilantro
queso fresco • jalapeno • green chilies • radish
pickled red onions • lime crema • saffron rice 17
BEYOND BURGER (100% plant based)
icebox pickles • red onion • leaf lettuce • summer tomato
toasted brioche bun 16
GRILLED CHICKEN FOCACCIA
house made focaccia • havarti cheese • smoked bacon
roasted peppers • red onion • arugula • basil aioli 15
SHORT RIB BURGER
1/2 lb blend of short rib • brisket and chuck • bacon jam
smoked gouda • leaf lettuce • summer tomato
pickled fried shallots • roasted garlic aioli ice box pickles
toasted brioche bun 17
(add smoked bacon or sautees mushrooms \$2)

all sandwiches served with fries, sub sweet potato fries or soup \$3

Alpenglow Restaurant is committed to sourcing fresh, local produce whenever possible and serving Alaskan wild caught seafood.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

18% service charge added to parties of 6 guests or more..

Executive Chef • Patrick Norris