

BONANZA BAR & GRILL

SKAGWAY, ALASKA FRESH & HEALTHY

STARTERS



CHIPS & QUESO

SIMPLE BUT DELICIOUS! HOUSE MADE TORTILLA CHIPS AND HOUSE MADE QUESO. \$9

QUESO CARNITAS FRIES

TENDER ROASTED PORK & QUESO OVER SEASONED FRIES TOPPED WITH BBQ AND CILANTRO CREAM SAUCE. \$14

HUMMUS

HOUSE MADE ROASTED RED PEPPER HUMMUS WITH PITA POINTS, CUCUMBER TOMATO, CARROTS AND CELERY. \$13

CRAB DIP QUESADILLA

CRISPY TORTILLA FILLED WITH OUR HOUSE MADE CRAB DIP AND SERVED WITH OUR ROASTED RED PEPPER VINAIGRETTE. \$18

ALASKAN CHOWDER

MADE FROM SCRATCH! RED POTATOES, SMOKEY BACON, CLAMS, LOCAL HALIBUT & SALMON SERVED WITH OYSTER CRACKERS. \$12

It's why you're here!

BEVERAGES

SODA

COKE, DIET COKE, SPRITE, ROOT BEER, FANTA, DR. PEPPER, LEMONADE, ICED TEA

STRAWBERRY TEA & LEMONADE

STRAWBERRY ICED TEA OR LEMONADE 6

COFFEE OR HOT TEA

FRESH BREWED AK ROAST COFFEE OR TEA WITH LEMON

ROUND OF BEERS FOR THE KITCHEN

SOMETHING FOR THE CREW WORKING HARD IN THE BACK



BLACKENED SALMON SALAD

BLACKENED ALASKAN SOCKEYE SALMON, ROMAINE, PICKLED ONION, CUCUMBER, SHREDDED CARROTS AND TOMATO. SERVED WITH LEMON HONEY MUSTARD DRESSING. \$22



CHICKEN CAESAR SALAD

ROMAINE LETTUCE TOSSED WITH CAESAR DRESSING, PARMESAN AND CROUTONS. TOPPED WITH CHICKEN. \$18

OPEN FACE HUMMUS PITA

HOUSE MADE HUMMUS, ROASTED RED PEPPERS, SPRING MIX, CUCUMBERS, PICKLED ONION, CARROTS AND HOUSE VINAIGRETTE. CHOICE OF SIDE. \$16

GOOD EATS

*All sandwiches come on a griddled potato bun. Choice of fries, bacon bleu cheese potato salad, garden salad or house made tortilla chips and salsa *Sub GF bun \$2*

HALIBUT AND CHIPS

GOLDEN FRIED, SERVED WITH TARTAR SAUCE AND FRIES. \$24



BONANZA BURGER

1/3LB CERTIFIED ANGUS BEEF PATTY, BACON AIOLI, MELTED WHITE AMERICAN CHEESE AND GRILLED ONIONS. \$19
add lettuce and tomato

MINER'S BURGER

1/3LB CERTIFIED ANGUS BEEF PATTY, MELTED CHEDDAR CHEESE, BBQ PULLED PORK AND AN ONION RING. \$23



HALIBUT SANDWICH

AN ALASKAN CLASSIC. SEARED ALASKAN HALIBUT, LETTUCE, TOMATO AND TARTAR SAUCE. \$25



BLACKENED SALMON SANDWICH

BLACKENED ALASKAN SOCKEYE SALMON WITH LETTUCE AND TOMATO. SERVED WITH A SIDE OF HOUSE MADE REMOULADE. \$21

CHICKEN SANDWICH

SOUTHERN STYLE FRIED CHICKEN BREAST WITH LETTUCE, TOMATO AND HONEY MUSTARD. \$19
add cheese

NASHVILLE HOT CHICKEN

SOUTHERN STYLE FRIED CHICKEN BREAST DIPPED IN OUR HOUSE NASHVILLE SEASONING WITH LETTUCE, TOMATO AND COLESLAW. \$19
add cheese

BBQ PULLED PORK SANDWICH

SLOW COOKED BBQ DRESSED SHREDDED PORK, COLESLAW, PICKLED ONION. \$19



18% gratuity added to groups of 6 or more
Due to volume, no more than 2 split checks per table
**Add .75 cents to each To-Go item



Can accommodate Gluten Sensitivity, please specify.

Consumer Advisory: Consumption of raw or undercooked meat, poultry, fish or eggs may increase risk of foodborne illness.

BAR MENU

DRAFT

Pitcher, Pint or 10oz

ALASKAN AMBER

SWEET, MALTY, BALANCED
"ALT" STYLE AMBER ALE

ALASKAN WHITE

CORIANDER & ORANGE PEEL,
UNFILTERED ALE

ALASKAN IPA

INTENSE HOP FLAVOR AND AROMA,
MEDIUM MALTINESS & BODY, CRISP &
DRY

ALASKAN WILDNESS

WILDNESS IS MADE BY WORKING WITH
THE WILD RATHER THAN AGAINST IT AS
WE HARNESS THE CHILLY
TEMPERATURES OF ALASKA FOR OUR
UNIQUE COLD FERMENTATION PROCESS.

WHIPSAW SPRUCE ALE

MADE RIGHT DOWN THE STREET AT
KLONDIKE BREWERY! GOLDEN HUE,
CRISP & REFRESHING. A TRULY
ALASKAN ALE

COORS LIGHT

LIGHT & CRISP

GUINNESS

IRISH DRY STOUT, BURNT FLAVOR &
ROASTED UNMALTED BARLEY

DENALI LAGER

LIGHT AND CRISP WITH A SMOOTH
FINISH

BOTTLES & CANS

PACIFICO

SIERRA NEVADA TORPEDO

BUD/BUD LIGHT

MICH ULTRA

ALASKA CIDERWORKS

OMISSION IPA

ALASKAN SELTZER (LEMON-
LIME OR GRAPEFRUIT-
CHERRY)

HEINEKEN ZERO N/A

SPECIALTY DRINKS

Z'S BBQ BLOODY

FROM THE DEPTHS OF BONANZA GREATNESS, WE BRING YOU THE BEST BLOODY
YOU'LL EVER HAVE! YOUR TASTE BUDS WILL THINK THEY HAVE STRUCK GOLD! 12

WILD BERRY MARGARITA

TART, COLD, AND REFRESHING. ONE IS SURE TO LET YOUR WILD SIDE OUT. 10

SKAGWAY'S BUZZIN BEE

A TAKE ON THE PROHIBITION CLASSIC BEE'S KNEES. WE INFUSE LOCAL SKAGWAY
SPIRITS BONE DRY GIN WITH BLACK TEA, THEN ADD HONEY AND LEMON.
IT'S ALL THE BUZZ! 10

CHUCK NORRIS

CHUCK NORRIS DOESN'T CHEW GUM, HE CHEWS BULLETS! CHERRY VODKA &
ENERGY DRINK. IT'S A SHOT!! 6

TRADITIONAL IRISH COFFEE

BROWN SUGAR, JAMESON IRISH WHISKEY & COFFEE
TOPPED WITH WHIPPED CREAM 9

ZERO PROOF FJORD FLORAL

LAVENDER INFUSED HONEY, TART LEMON AND A SPLASH OF REFRESHING SODA
WATER. NO BOOZE DOESN'T MAKE THIS DRINK A SNOOZE! (BUT IF YOU WOULD LIKE
TO ADD BOOZE, WE RECOMMEND SKAGWAY SPIRITS GLACIAL VODKA)

BARTENDER DRINK OF THE WEEK

ASK ABOUT WHAT THE BARTENDER MADE SPECIAL JUST FOR YOU!

WHITE WINE

HOUSE CHARDONNAY

7/23

KENDALL JACKSON CHARDONNAY

BEAUTIFLY INTEGRATED TROPICAL FLAVORS SUCH AS
PINEAPPLE, MANGO, PAPAYA, WITH CITRUS NOTES. 12/37

KIM CRAWFORD SAV BLANC

FRESH, PINEAPPLE, STONE FRUIT. 10/34

LA BELLA PINOT GRIGIO

SLIGHT HINT OF FLINT, RIPE PEACH, PEAR 9/34

BLUSH WINE

SUTTER HOME WHITE ZIN

FRESH, LIGHT, SWEET. 7/23

BEAR CREEK STRAWBERRY RHUBARB

ALASKAN MADE BLUSH WINE. 10/36

RED WINE

SUTTER HOME CABERNET

SOFT, TOASTY, RED CHERRIES, VANILLA. 7/23

JOEL GOTT 815 CABERNET SAUVIGNON

THIS DRY RED WINE SHOWCASES AROMAS OF
BLACKBERRY AND BLACK CHERRY WITH NOTES OF CLOVE,
VANILLA AND BROWN SUGAR. 14/45

STERLING VINEYARDS MERLOT

AROMAS OF BLACKBERRY FRUIT, PLUM AND RIPE BLACK
CHERRY 9/36

BOREALIS PINOT NOIR

LIGHT-BODIED AND FRUIT FORWARD WITH AROMAS OF
CHERRY, FRESH PLUM AND A HINT OF DRIED OREGANO ON
THE NOSE 9/38

LARGE SELECTION OF SPIRITS! ASK SERVER ABOUT
FAVORITE DRINKS AND BONANZA GEAR!