

KENAI RIVER BREAKFAST BUFFET

Available from 7AM- 9AM daily

Eggs, Bacon, Sausage, Home Fries, Pastries, Bagels, Oatmeal, Cereal, Fresh Fruit, Coffee, Tea, Juice \$26

LIGHTER FARE

Steel Cut Oats

Whole grain oats, milk, brown sugar, golden raisins, dried cranberries \$10
Add fresh berries \$2

Protein Berry Smoothie

Raspberries, blueberries, blackberries, vanilla yogurt, vanilla whey protein 🍷 \$10

Fresh Fruit & Strawberry Bowl

Strawberry, blueberry, cantaloupe, honeydew 🍷 \$9

Vanilla Greek Yogurt with Honey

Fresh berries with granola and wild clover honey 🍷 \$11

COCKTAILS

Mauled Mary

Our savory Bloody Mary is made with Absolut Peppar vodka and is garnished with a bacon salted rim, lemon, blue cheese stuffed olives, pickled beans \$17

Mimosa

Champagne and orange juice \$15

FAMOUS GRIDDLE CAKES

Crème Brulée French Toast

Bruleed, lingonberry butter, berry compote \$17

Candied Pecan French Toast

Brioche French toast, cinnamon vanilla maple syrup, fresh whipped cream, topped with candied pecans \$17

Fresh Berry Pancake

Strawberries, blueberries, raspberries topped with fresh whipped cream, honey and candied pecans \$18

Plain Buttermilk

Cinnamon vanilla maple syrup, honey butter \$16
Add fresh blueberries \$2

Kenai Griddle Cakes

Chocolate morsels, shredded coconut, fresh berries, cinnamon vanilla maple syrup, honey butter \$17

PAN OMELETS

Crescent Creek Omelet

Diced cured ham or hickory smoked bacon, sharp cheddar cheese, Kenai home fries, toast 🍷 \$21

Supreme Omelet

Ham, bacon, sausage, mushrooms, peppers, onions, cheddar cheese, Kenai home fries, toast 🍷 \$21

Quartz Creek Omelet

Fresh spinach, smoked bacon, tomato, mushroom, pepper jack cheese, Kenai home fries, toast 🍷 \$21

BREAKFAST ENTREES

Corned Beef Hash

Slow braised corned beef, potatoes, peppers, onions, soft poached eggs, hollandaise, chives 🍷 \$22

Eggs Benedict

Canadian bacon, hollandaise, Kenai home fries \$22

Alaskan Breakfast

Two eggs, bacon or sausage, Kenai home fries, toast 🍷 \$21

Kenai Breakfast Sandwich

Scrambled eggs, choice of ham or bacon, cheddar cheese, brioche bun, Kenai home fries 🍷 \$15

🍷 Smoked Salmon Bagel

Housemade smoked salmon spread on a freshly toasted bagel \$15

SIDE OPTIONS

Breakfast Meats \$7

One Egg \$3

Kenai Home Fries \$5

Toast \$4

Pancake \$5

Fruit Cup \$5

Can accommodate gluten intolerance, please specify 🍷

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.

APPETIZERS

Kenai Smoked Salmon Dip

Warm house-made, pita chips 🍷 \$15

Alaskan Halibut Cakes

Crispy handmade halibut cakes, chipotle aioli, lemon wedge \$16

Spicy Chicken Wings

Franks Red Hot spicy chicken wings, bleu cheese, carrots, celery 🍷 \$17
Try one of our house sauces: BBQ, Mongolian, Honey Sriracha

Angel's Jalapeno Cornbread

Honey butter, tomato jam \$10

Queso & Chorizo

Pickled onions, Rotel, tortilla chips \$14

Bacon Lollipops

Cayenne, brown sugar, sea salt 🍷 \$15

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MSC-C-65865 The MSC label is only applied to wild fish or seafood from fisheries that have been certified to the MSC Fisheries Standard, a set of requirements for sustainable fishing. 🌿

This appetizer has been carefully curated leveraging local ingredients and proudly included in our North to Alaska program.

SOUPS AND SALADS

Wild Alaskan Smoked Salmon Chowder

Alder-smoked wild Alaskan salmon, blended with tender potatoes and vegetables in a rich and creamy chowder
Cup \$10/ Bowl \$14

Soup Du Jour

Cup \$8/ Bowl \$10

Roasted Beet and Kale Salad

Kale, roasted beets, quinoa, candied pecans, goat cheese, pickled red onions, lemon honey vinaigrette 🍷
Half \$10/ Whole \$17

KPL Salad

Mesclun greens, smoked bacon, grapes, poached pear, candied pecans, gorgonzola crumbles, white balsamic vinaigrette 🍷
Half \$10/ Whole \$17

Kenai Caesar

Crisp romaine lettuce topped with parmesan cheese and garlic croutons.

Tossed in Caesar dressing 🍷
Half \$10/ Whole \$14

Handsome Salad

Herbed greens, roasted pistachios, edamame, heirloom carrots, red wine vinaigrette 🍷
Half \$10/ Whole \$17

Add: grilled chicken \$8, grilled salmon \$13, halibut \$20

KENAI SPECIALTIES

BBQ Pulled Chicken Quesadilla

Roasted onions, peppers, corn, pepper jack, tortilla chips, salsa 🍷 \$15

Wild Mushroom and Roasted Pepper Quesadilla

Roasted oyster mushrooms, shiitake, portobello and cremini, onions, peppers, pepper jack, tortilla chips, salsa 🍷 \$16

Beer Battered Fish and Chips

A Princess signature recipe. Hand-dipped local beer-battered Alaska cod, French fries, tartar sauce \$19/ 3pc \$22

Blackened Halibut Tacos

Fresh Alaskan halibut lightly blackened, flour tortillas, Asian slaw, pico de gallo, chipotle aioli 🍷 \$25

Bison Chili

Bison meat, red & black beans, pepper jack cheese, jalapeno corn muffin 🍷 \$15

8 oz. Steak & Frites

Pink and green peppercorn crusted, bourbon sauce, frites \$31

Philly Steak Sandwich

Thin-sliced top sirloin, caramelized onions, peppers, topped with melted pepper jack cheese \$19

Try it Mongolian style, additional \$1

SANDWICHES

Rafter Burger

1/3 lb. Angus beef patty topped with cheddar cheese, lettuce, tomato, onion and house sauce on a toasted bun 🍷 \$19
Substitute for a veggie burger or breaded cod at no additional charge

Maple Candied Bacon Cheddar Burger

1/3 lb. Flame-broiled beef patty, candied bacon, caramelized onions, cheddar cheese, house BBQ sauce 🍷 \$22

Veggie Sandwich

Mama lil's peppers, tomatoes, radish, pickled cauliflower, arugula, tahini aioli 🍷 \$16

The Kenai Reuben

Hand-carved corned beef, swiss cheese, slaw, house sauce, grilled marble rye \$18

Short Rib Melt

Provolone, grilled onions, arugula, Dijon mustard, horseradish aioli 🍷 \$19

Goat Cheese Pesto Chicken Sandwich

Cremini and portobello mushrooms, sundried tomatoes, olive oil, garlic, goat cheese pesto, parmesan, mozzarella 🍷 \$18

All Sandwiches come with a side of fries.

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FLATBREADS

Only available until 5pm

Wild Mushroom

Cremini and portobello mushrooms, sundried tomato, olive oil, garlic, goat cheese pesto, parmesan, mozzarella 🍷 \$17

Italian Sausage

Italian sausage, roasted mama lil's peppers, caramelized onions, garlic, parmesan, mozzarella, marinara sauce 🍷 \$17

Pepperoni

Pepperoni, mozzarella, provolone, parmesan, marinara sauce 🍷 \$17



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Warm house-made, pita chips 🌱 \$15

Alaskan Halibut Cakes

Crispy handmade halibut cakes, chipotle aioli, lemon wedge \$16

Angel's Cornbread

Honey butter, jalapenos, tomato jam \$10

Queso & Chorizo

Pickled onions, Rotel, warm tortilla chips \$14

Bacon Lollipops

Cayenne, brown sugar, sea salt 🌱 \$15

Artisan Bread Loaf

Warm with butter \$5

Clam Toast

Rustic artisan sourdough, clams in shell, pancetta, garlic, fennel, sweet onions, lemon zest \$15



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Cup \$9/ Bowl \$12

Soup Du Jour

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Roasted Beet and Kale Salad

Kale, roasted beets, quinoa, candied pecans, goat cheese, pickled red onions, lemon honey vinaigrette.

Half \$10/ Whole \$17

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Mesclun greens, smoked bacon, grapes, poached pear, candied pecans, gorgonzola crumbles, white balsamic vinaigrette 🌱

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Herbed greens, roasted pistachios, edamame, heirloom carrot, red wine vinaigrette 🌱

Half \$10/ Whole \$17

Add: grilled chicken \$8, grilled salmon \$13, halibut \$20

ENTREES

Midnight Sun Scallops

Wild Alaska scallops topped with house-made pancetta jam, cheddar grits and bok choy with a cream corn sauce, finished with sweet potato curls 🌱 \$42

Pan Seared Alaskan Halibut

Shallots, cherry tomatoes, Yukon gold mashed potatoes, soy-lemon beurre Blanc 🌱 \$44

Herb Crusted Prime Rib

12 oz cut, Yukon Gold mashed potatoes, asparagus, au jus, creamy horseradish 🌱 \$40

Ribeye Steak

Grilled 18 oz. ribeye, potatoes au gratin, asparagus 🌱 \$56
Add béarnaise \$4

Mt Cecil Pesto Pasta

House-made pesto alfredo sauce, basil oil, garlic oil, fresh basil, freshly grated parmesan on thin noodles \$26

Ravioli

Four-cheese ravioli, Alaskan ground bison ragu, tomato pomodoro, parmigiano Reggiano \$26

Pan Seared Salmon

Mushroom risotto, cauliflower, house-made salsa verde 🌱 \$38

Vegetable Hot Pot

Roasted cherry tomatoes, mushrooms, asparagus, squash, zucchini, bok choy, coconut chili sauce, jasmine rice, soy lemon vinaigrette (vegan) 🌱 \$24

Herbed Brined Roasted Chicken

Mashed potatoes, Marsala mushrooms, beurre Blanc, fresh seasonal vegetables 🌱 \$28

Pork Chop

House-made applesauce, crispy potato cakes, caramelized onions, apples 🌱 \$39
Please allow extra time to prepare this dish

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Rod & Reel

COOPER LANDING, AK

 **Mt. Cecil Berry Cobbler** \$12

Crème Brulee \$12

Kahlua Toffee Cake \$11

Homemade Bourbon Pecan Pie \$10

Chocolate Lava Cake \$11

Carrot Cake \$11

Ice Cream (vanilla or huckleberry) \$6

.....
Graham's Six Grapes \$12

Graham's 10 Year Tawny \$15

Graham's 30 Year Tawny \$30

Hennessey VSOP \$16

Courvoisier \$14

The Macallan 12yr \$18

 **Celebrating 250 years of America**

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SPECIALTY COFFEE

Arctic Coffee \$13

Fresh brewed AK Roast coffee, Bushmills Irish Whiskey, and Carolans Irish Cream. Topped with whipped cream.

Rafters Coffee \$13

Fresh brewed AK Roast coffee, Carolans Irish Cream, Kahlua, and Myer's Dark Rum. Topped with whipped cream.

Nutty Sourdough \$13

Fresh brewed AK Roast coffee, Frangelico, Grand Marnier, Amaretto Disaronno. Topped with whipped cream.

Gold Miner's Coffee \$13

Fresh brewed AK Roast coffee, Butterscotch Schnapps, Carolans Irish Cream. Topped with whipped cream.

MOCKTAILS & SODA

Moose's Tooth Root Beer \$6

49th State Wild Blueberry or Raspberry Cream Soda \$6

Very Berry Lemonade \$9

Coconut Nojito \$9

Blueberry Herb Spritzer \$9

Blackberry Nojito \$9

BEER & OTHER OPTIONS

Draught \$9

Alaskan Amber, Midnight Sun Snowshoe White, Denali Permafrost Lager, Alaskan Juicy IPA

Bottled & Canned \$8

Denali Twister Creek IPA, Denali Chuli Stout, Bud Light 16oz, Coors Light 16oz, Corona, Cooper Landing Brewing IPA, Denali Up the Tracks N/A

Cider and Seltzers \$8

Alaska Ciderworks North Wind Cider Alaskan Spruce Tip Cherry Grapefruit Seltzer Alaskan Spruce Tip Lemon Lime Seltzer

LOCAL FAVORITES

Kenai KoolAid \$13

Anchorage Distillery Raspberry Vodka, peach schnapps, cranberry juice, pineapple juice. Served on the rocks.

Russian River Mule \$13

Denali Spirits 907 vodka, ginger beer, and fresh squeezed lime juice. Served over ice in a copper mug.

Rum Old Fashioned \$13

Cruzan Aged Dark Rum, black walnut bitters, Disaronno, sugar cube. Served over a large ice cube.

Prospector Manhattan \$14

High West Double Rye Whiskey, Noilly Prat sweet vermouth, dash of bitters. Gently stirred and served straight up in a chilled martini glass.

Spruce Collins \$14

Custom made Denali Distillery Spruce Tip Gin, house made sweet and sour, a splash of soda. Garnished with a half lime wheel and a marinated cherry.

Fireweed Lemonade \$13

Alaska Proof Fireweed Vodka, Peach Schnapps, sour mix, soda, and a dash of cherry juice. Served with a sugar rim.

CLASSIC MARTINIS

The Well-Mannered Dirty Martini \$13

Ketel One vodka, Noilly Prat dry vermouth, olive juice, and blue cheese stuffed olives.

Explorer's Martini \$13

The classic, shaken never stirred. Made with Port Chilkoot 50 Fathoms gin served up and garnished with an olive.

Espresso Martini \$13

AK Roast cold brew, Kahlua coffee liqueur, vodka.

SIGNATURE COCKTAILS

24K Gold Margarita \$18

Pantalones Blanco Tequila, house made sweet and sour, Cointreau, Grand Marnier. Served on the rocks with lime and orange wheels and salted rim.

Alaska Wine Spritzer \$14

Bear Creek Winery Strawberry Rhubarb wine from Homer, AK. Served over ice with a splash of Sprite.

Alpenglow Cosmo \$13

Port Chilkoot Icy Straight vodka, pomegranate juice, triple sec, fresh squeezed lime juice. Shaken and served with a sugar rim.

Midnight Moose \$18

Denali Whiskey meets rich espresso and velvety cream in this bold, comforting sipper. Balanced with the smooth sweetness of maple syrup and a hint of butterscotch liqueur. Finished with a cinnamon dusting for a warm, spiced aroma.

Mosquito Mojito \$13

Bacardi Superior rum, muddled mint, sugar, lime, and a splash of soda. Served on the rocks.

The Kenai River \$13

Bacardi Superior rum, Blue Curacao, pineapple juice, and coconut cream. Shaken and served over ice.

Midnight Sun \$13

Pantalones Blanco Tequila, Cointreau, muddled raspberries, lemon juice, and simple syrup. Shaken and served over ice.

Mango Strawberry Daiquiri \$13

Bacardi Superior rum, mango, strawberries, fresh lime juice and simple syrup. Blended to perfection.

White Golden Rush \$17

Denali Barbados Rum, Cointreau, coconut milk, lime juice, simple syrup. Shaken vigorously and served in an old-fashioned glass. Dusted with shaved coconut and gold sugar on the rim, garnished with a cherry and orange.

Alpenglow Sangria \$13

Rose wine, citrus, pineapple juice, brandy, coconut rum with a float of prosecco and a dash of cherry juice.

Frozen Glacier Margarita \$18

Icy and electric. Pantalones Blanco Tequila, Cointreau, agave, and fresh margarita mix blended to frosty perfection. Topped with a brilliant Blue Curaçao float for that glacier-blue shimmer. Garnished with lime, orange, and a salted rim.

Blueberry Mojito \$13

Bacardi Superior rum and Anchorage Distillery Blueberry vodka. Muddled with mint, blueberries, and lime. Served over ice in a chilled pint glass.

Jalapeno Margarita \$15

House infused jalapeno tequila, house made sour mix and simple syrup. Served on the rocks with salted rim.

Mauled Mary \$17

Our savory Bloody Mary is made with Absolut Pepper vodka and garnished with a bacon salted rim, lemon, blue cheese stuffed olives, and pickled beans.

BUBBLY COCKTAILS

Mimosa \$15

Sparkling wine, orange juice

French 75 \$15

Sparkling wine, Tanqueray Gin, simple syrup, lemon juice

Hugo Spritz \$15

Sparkling wine, elderflower, and splash of soda



This cocktail has been carefully curated leveraging local ingredients and proudly included in our North to Alaska Program.



Curated from the Princess Cruise shipboard cocktail library.

RAFTER'S
LOUNGE



COOPER LANDING, AK

Rod & Reel



CHAMPAGNE & SPARKLING

- Archer Roose Bubbly \$14
- Ruffino Prosecco \$39
- Argyle Brut \$64
- Veuve Clicquot Yellow Label Brut \$134

PINK/WHITE ZINFANDEL

- Sutter Home \$9/29
- La Vieille Ferme Rose \$10/38
- Bear Creek Strawberry Rhubarb \$14/48

CHARDONNAY

- Sutter Home \$9/29
- Kendall Jackson VR Special Select \$11/42
- Sea Sun by Caymus \$15/49
- Sonoma Cutrer Russian River Ranches \$56
- Rombauer \$82

OTHER WHITES

- Sutter Home Pinot Gris \$9/29
- Dr. Loosen German Riesling \$12/42
- La Bella Pinot Grigio \$11/38
- Kim Crawford Sauvignon Blanc \$15/54
- Canvasback Dry Riesling \$38
- Pine Ridge Chenin Blanc Viognier \$42
- Conundrum White by Caymus \$48
- Melrosa Jason Aldean Sauv Blanc \$12/48

PINOT NOIR

- Sea Sun by Caymus \$15/49
- Meiomi \$52
- Argyle Bloomhouse \$58

CABERNET SAUVIGNON

- Sutter Home \$9/29
- Aurora \$12/42
- Alexander Valley Vinyards \$62
- Caymus California \$98
- Bonanza by Caymus \$15/56

MERLOT

- Sutter Home \$9/29
- Milbrandt \$13/44
- Decoy \$58

ZINFANDEL

- Seghesio Angela's Table Sonoma \$44

- Old Ghost \$110

SYRAH

- Aurora \$12/42

OTHER REDS

- Tilia Malbec \$11/39
- Marietta Old Vine \$13/44
- The Prisoner \$89
- Melrosa Jason Aldean \$12/48

HALF BOTTLES

- Kim Crawford Sauv Blanc \$32
- Meiomi Pinot Noir \$34
- Sonoma-Cutrer Chardonnay Russian River Ranches \$36
- Markham Merlot \$39
- Salmon Creek Brut Split (187ml) \$11

PORTS & DESSERT WINE

- Graham's 6 Grapes \$12
- Graham's 10 Year Tawny \$15
- Graham's 30 Year Tawny \$30