

TRACKERS BAR & GRILL

SOURDOUGH STARTERS

SPINACH & ARTICHOKE DIP

A blend of artichokes, spinach, & parmesan cheese with tortilla chips. 🌱 \$14

CALAMARI

Golden-fried calamari strips served with a house-made cilantro jalapeno lime aioli. \$16

CHENA NACHOS

Ground bison, beer cheese sauce, olives, jalapenos, cilantro & pico de gallo atop tortilla chips. Served with a side of guacamole & sour cream. 🌱 \$18

PRETZEL STICKS & BEER CHEESE

Soft pretzel sticks with warm beer cheese & stone-ground mustard. \$14

PARMESEAN TRUFFLE FRIES

Crispy, fried & topped with black truffle oil, shaved parmesan & parsley. Served with a roasted garlic aioli. 🌱 \$14

TANANA POTATO CHIPS

House-made russet potato chips served with a roasted garlic, shallot & chive dip. 🌱 \$8

MINER'S MIXTURE AND MOSS

TOMATO BASIL 🌱 \$9/12

SMOKED SALMON CHOWDER \$10/14

CAESAR SALAD 🌱

Fresh romaine & radishes from our Chef's Garden tossed with house-made croutons & parmesan cheese. Served with Caesar dressing.

ADD CHICKEN \$8

ADD SALMON* \$13

STRAWBERRY BALSAMIC SALAD 🌱

Seasonal greens with strawberries, feta, applewood-smoked bacon, dried cranberries & candied pecans. Served with balsamic dressing.

ADD CHICKEN \$8

ADD SALMON* \$13

GLACIER SALAD 🌱

Seasonal greens with Granny Smith apples, dried cranberries, gorgonzola crumbles, mandarin oranges & candied pecans. Served with a raspberry vinaigrette.

ADD CHICKEN \$8

ADD SALMON* \$13

	STARTER	FULL
	\$10	\$14

\$10	\$15
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\$18

PROSPECTOR'S PROVISIONS

FISH & CHIPS

Battered Alaskan cod fried to a golden brown with tartar sauce, coleslaw & French fries. \$22

PARMESAN BLT

Iceberg lettuce, tomato, bacon & roasted garlic aioli, grilled on parmesan-crusting sourdough. Served with your choice of coleslaw or French fries. 🌱 \$20

TOMATO PESTO GRILLED CHEESE

White cheddar, Havarti & Pepper Jack cheese with tomato & basil pesto on parmesan-crusting sourdough. Served with a tomato soup dipper & your choice of coleslaw or French fries. 🌱 \$20

SWEET CHILI CHICKEN SANDWICH

Fried chicken breast topped with Gochujang sweet chili sauce, coleslaw & roasted garlic aioli on a brioche bun. Served with your choice of house-made chips or French fries. \$22

TURKEY PESTO WRAP

Roasted turkey, bacon & Havarti cheese topped with bibb lettuce, tomato & basil pesto wrapped in a spinach tortilla. Served with your choice of coleslaw or French fries. \$20

STERNWHEELER BURGER*

Wagyu beef patty topped with white cheddar, applewood-smoked bacon, bibb lettuce, tomato & roasted garlic aioli on a brioche bun. Served with your choice of coleslaw or French fries. 🌱 \$24

PULLED PORK SANDWICH

House-smoked pulled pork topped with bourbon BBQ sauce, coleslaw & crispy onion straws served on a brioche bun. Served with your choice of house-made potato chips or French fries. 🌱 \$20

SWEET TREATS

BAKED ALASKA \$13

STRAWBERRY RHUBARB CRUMBLE \$12

Served with vanilla ice cream.

 **APPLE CRISP** \$12

Served with vanilla ice cream.

PEANUT BUTTER PIE JAR \$12

CRÈME BRÛLÉE 🌱 \$12


TRIPLE BERRY CHEESECAKE \$12

🌱 *Can accommodate gluten intolerance, please specify.*

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

🌊 This seafood comes from a fishery that has been independently certified to the MSC's environmental standard for [fishing.msc.org](https://www.fishing.msc.org)

*MSC-C-65865

 Celebrating 250 years of America.

TRACKERS BAR GRILL

SPECIALTY COCKTAILS

68 BELOW PRINCESS MULE \$17

Fairbanks 68 Below potato vodka is produced from our very own chef's garden potatoes in the Golden Heart City. A mixture of 68 Below vodka, cucumber, blueberries, lime juice, mint, simple syrup, and ginger beer.

ALASKA WINE SPRITZER \$14

Bear Creek Winery's Strawberry Rhubarb wine and Sprite.

MAULED MARY \$17

Pepper vodka, house-made bloody mary mix, pickled green beans, bleu cheese stuffed olive, lemon wedge, and a bacon salt rim.

SPRUCE COLLINS \$14

Denali Spirits Spruce Tip gin, house-made sweet and sour mix, seltzer, and marinated cherry.

ALASKA BERRY PUNCH \$18

Anchorage Distillery Blueberry Vodka, Anchorage Distillery Raspberry Vodka, fresh strawberries, and lemonade.

APEROL SPRITZ \$18

Aperol, sparkling wine, Fever Tree club soda, and an orange wheel.

PRINCESS LOVE LINE COCKTAILS

24K GOLD MARGARITA \$18

Pantalones Blanco Tequila, Cointreau, Grand Mariner, and margarita mix.

MIDNIGHT MOOSE \$18

Anchorage whiskey, butterscotch liqueur, espresso, cream, and maple syrup.

SEA LEGS \$17

Pantalones Reposado, Luxardo Maraschino, lime juice, grapefruit juice, agave syrup, and soda.

WHITE GOLDEN RUSH \$17

Anchorage whiskey, Cointreau, simple syrup, coconut milk, and lime juice.

 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.

LOCAL FAVORITES

BLACKBERRY SMASH \$17

Anchorage Whiskey, blackberry puree, honey, and lemon juice.

BIRCH N SMOKE \$17

Anchorage Whiskey, Domaine de Canton ginger liqueur, lemon juice, honey, bitters, orange peel, and a cinnamon stick.

LOWBUSH LEMON DROP \$17

Anchorage Distillery Blueberry Vodka, lemon juice, simple syrup, and locally made Alaska Frost Blueberry Vanilla sugar rim.

SPRUCE TIP SPRITZER \$17

Denali Spirits Spruce Tip Gin, St. Germain Elderflower liqueur, blackberries, basil, lemon juice, simple syrup, and seltzer.

SUNSET MARTINI \$17

Smirnoff Orange vodka, triple sec, cranberry juice, lemon juice, lime juice, and locally made Alaska Frost Cranberry Orange sugar rim.

ALPENGLow MOJITO \$16

Bacardi rum, simple syrup, mint, lime, fresh strawberries, and seltzer.

FREE-SPIRITED DRINKS

ARCTIC BERRY LEMONADE \$9

Fresh raspberries, blueberries, blackberries, and lemonade.

BLACKBERRY NOJITO \$9

Blackberries, cranberry juice, mint, lime, and seltzer.

RIVERSIDE MOCKTAIL MULE \$9

Blueberries, cucumber, lime juice, mint, simple syrup, and ginger beer

SCARLET SPRITZ \$9

Spirit free Aperol, Underwood NA Rose, Fever Tree Club Soda, and an orange wheel.

BROKEN TOOTH ROOT BEER \$6

Broken Tooth Brewery, Anchorage, AK

FRONTIER WILD BLUEBERRY CREAM SODA \$6

49th State Brewing, Healy, AK

TRACKERS BAR GRILL

DRAFT BEER

Denali Brewing \$9

Permafrost Lager
Single Engine Red
Twister Creek IPA

Alaskan Brewing Co. \$9

Amber
Husky IPA
White Ale

Midnight Sun Brewing \$9

Wolfpack Pilsner

Matanuska Brewing \$9

Blueberry Ale

BOTTLED BEER

Denali Brewing Up the Tracks NA \$8

IPA
Golden

Heineken 0.0, NA \$8

Corona \$8

Budweiser \$8

Bud Light \$8

Denali Brewing Cider Works Northwind Cider \$8

CANNED COCKTAILS

Underwood Sparkling Rose NA \$12

Alaskan Brewing Hard Seltzer \$8

Denali Spirits Blueberry Mojito, Talkeetna, AK \$12

Archer Roose \$14

Sparkling
Sauvignon Blanc
Rose
Pinot Noir

HALF BOTTLE WINE

J Lohr Seven Oaks Cabernet Sauvignon \$28

Paso Robles

Kim Crawford Sauvignon Blanc \$32

New Zealand

RED WINE

	GLS	BTL
Sea Sun by Caymus Pinot Noir, California	\$15	\$49
Meiomi Pinot Noir, California		\$52
Aurora Shiraz, Australia	\$12	\$42
Seghesio Angela's Table Zinfandel, Sonoma		\$44
Old Ghost Zinfandel, Lodi		\$110
Tilia Malbec, Argentina	\$11	\$39
Marietta Old Vine Red, California	\$13	\$44
The Prisoner Red Blend, California		\$89
Melrosa Jason Aldean Red Blend, California	\$11	\$48
Sutter Home Merlot, California	\$9	\$29
Milbrandt Merlot, Washington	\$13	\$44
Decoy Merlot, Sonoma		\$58
Sutter Home Cab Sauvignon, California	\$9	\$29
Aurora Cab Sauvignon, Australia	\$12	\$42
J Lohr Seven Oaks Cab Sauvignon, Paso Robles		\$46
Simi Cab Sauvignon, Sonoma		\$62
Bonanza by Caymus, Napa Valley	\$15	\$56
Caymus Cab Sauvignon, California	\$22	\$98

WHITE WINE

	GLS	BTL
Arygle Brut, Oregon		\$64
Sutter Home Chardonnay, California	\$9	\$29
Kendall Jackson Select Chardonnay, California	\$11	\$37
Sea Sun by Caymus Chardonnay, California	\$15	\$49
Sonoma Cutrer Chardonnay, Russian River		\$56
Rombauer Carneros Chardonnay, Napa Valley		\$82
Kim Crawford Sauvignon Blanc, New Zealand	\$15	\$54
Melrosa Jason Aldean Sauv Blanc, California	\$12	\$48
Sutter Home Pinot Grigio, California	\$9	\$29
La Bella Pinot Grigio, Italy	\$11	\$38
Dr Loosen Riesling, Mosel Valley	\$12	\$42
Conundrum White by Caymus, California		\$59
Sutter Home White Zinfandel, California	\$9	\$29
Bear Creek Strawberry Rhubarb, Homer, AK	\$14	\$48
La Vielle Ferme Rose, France	\$10	\$38