




# WHISTLE STOP

## Appetizers

**Homestead Wings** \$20  
*Crispy chicken wings and drumettes, served with celery, carrots and bleu cheese dressing.*  
Spicy Buffalo | Garlic Parmesan | Copper Gold Dry Rub

 **Smoked Salmon Dip** \$18  
*Alaskan smoked salmon cream cheese dip, served with sourdough slices and garnished with chives.*



**Cheese Curds** \$15  
*Deep-fried cheese curds and seasoned artichoke hearts, served with pesto ranch dip.* 

**Buffalo Cauliflower** \$17  
*Crispy, tempura-battered cauliflower florets tossed with buffalo sauce, served with celery sticks, carrot sticks, and bleu cheese dressing.* 

**Quesadilla** \$12  
*Flour tortilla stuffed with a three-cheese blend. Served with a side pico de gallo, sour cream, and guacamole.*  
Add Chicken \$7

## Main Dishes

*Served with French fries*


**Conductor's Cheeseburger** \$19  
*Angus beef patty topped with cheddar cheese, lettuce, tomato, onion, and house sauce on a toasted bun.*    
Substitute Impossible Burger \$3

**The Caboose** \$20  
*Balsamic-marinated Portobello mushrooms, mozzarella, basil, tomatoes, roasted red pepper, arugula, and olive tapenade on a telera roll with balsamic-herb aioli.*

**Turkey Cranberry Wrap** \$19  
*Sliced turkey, bacon, and provolone with cranberry cream cheese, tomatoes and lettuce, served as a wrap.*  
Square croissant available upon request.

**Seafood Salad Sandwich** \$22  
*A savory mix of seafood, celery, green onions, and fresh dill tossed in a zesty Old Bay dressing, with crisp lettuce and tomato on a flakey square croissant.*


**Crispy Chicken Sandwich** \$19  
*Breaded dill chicken breast, bacon, lettuce, tomato, pickled red onions topped with Swiss cheese and garlic aioli on a toasted bun.*



 **Fish & Chips** \$22  
*Pacific cod fried in house-made Alaskan Amber beer batter, served with lemon and tartar sauce.*  
3 Piece \$25


## Soup and Salads

**Smoked Salmon Chowder** Cup \$10 Bowl \$14  
*Alder-smoked Alaskan salmon, with tender potatoes and vegetables in a rich and creamy chowder.*

**Soup of the Day** Cup \$9 Bowl \$12  
*House-made soup.*


**Caesar Salad** Half \$10 Full \$14  
*Crisp romaine lettuce tossed in Caesar dressing and topped with garlic croutons and parmesan cheese.*   
Add chicken \$8 | Add Salmon \$13

**Tundra Berry Salad** Half \$14 Full \$18  
*Mixed green salad topped with fresh mixed berries, native to the Alaskan tundra, crumbled feta and spiced pecans.*  
*Served with birch syrup vinaigrette.*    
Add chicken \$8 | Add salmon \$13

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

 *Can accommodate gluten intolerance*

 *Can accommodate vegetarian diet.*

 *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*



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

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## Beer

### Draught

Amber, <i>AK Brewing</i>	\$9
White, <i>AK Brewing</i>	\$9
Permafrost Lager, <i>Denali Brewing</i>	\$9
King Street Pilsner, <i>King Street Brewing</i>	\$9
Deep Powder Porter, <i>Matanuska Brewing</i>	\$9
Pleasure Town IPA, <i>Midnight Sun Brewing</i>	\$9

### Cans & Bottles


Up the Tracks N.A. IPA, <i>Denali Brewing</i>	\$8
Stella Artois	\$8
Coors Light	\$8
Bud Light	\$8
Northwind Cider, <i>AK Ciderworks</i>	\$8
Alaskan Brewing Spruce Tip Seltzer Cherry-Grapefruit / Lemon-Lime	\$8
Valdez Brewing, 16oz Cans Salted Chocolate Porter / Little Odessey IPA / Propwash Pilsner / Hopwater N.A.	\$14


## Cocktails

 Alaska Wine Spritzer \$14 <i>Bear Creek Winery's Strawberry Rhubarb Wine over ice, topped with a splash of soda &amp; Sprite.</i>
 Johnny Newcome \$14 <i>Denali Spruce Tip Gin, elderflower liqueur, simple syrup, lemon bitters, rhubarb bitters, and a splash of soda.</i>
 White Golden Rush \$14 <i>Denali Rum, coconut milk, lime, and Cointreau with a touch of sweetness. Served over ice in a gold and coconut-rimmed glass with cherry and orange garnish.</i>
 Mauled Mary \$17 <i>Absolut Peppar Vodka mixed with our signature Bloody Mary mix. Garnished with a salted rim, lemon wedge, blue cheese-stuffed olive, and a strip of candied bacon.</i>
 Midnight Moose \$18 <i>Stillbrook Whiskey, espresso, maple syrup, butterscotch liqueur, and a splash of cream, topped with a cinnamon dusting.</i>
 Spruce Collins \$14 <i>Denali Spruce Tip Gin, house-made sweet &amp; sour, and a splash of soda. Finished with a Bordeaux cherry.</i>
 24k Margarita \$18 <i>Pantalones Blanco Tequila, Cointreau, and house-made sweet &amp; sour. Served on the rocks.</i>

## Mocktails

Very Berry Lemonade \$9 <i>A bright and juicy medley of raspberries, blueberries, and blackberries blended with our house-made lemonade. Bursting with fresh berry flavor and just the right amount of tang.</i>	Blueberry Herb Spritzer \$9 <i>A thirst-quenching combination of blueberries, rosemary, basil, honey and a hint of lemon, finished with seltzer water.</i>
House Made Lemonade \$5	Blackberry Nojito \$9 <i>A refreshing non-alcoholic twist on a classic. Blackberries and lime muddled with mint, finished with seltzer water.</i>

 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.





## After Dinner Drinks

<b>Graham's Six Grapes Porto</b>	<b>\$12</b>
<b>Graham's 10 Year Tawny Porto</b>	<b>\$15</b>
<b>Graham's 30 Year Tawny Porto</b>	<b>\$30</b>
<b>Hot Toddy</b> Hot tea, whiskey, a splash of lemon, and sweetened with honey	<b>\$10.50</b>
<b>Hot Tea</b> Choose from our selection of Felicity Loft teas	<b>\$4.50</b>
<b>Coffee</b> AK Roast Coffee	<b>\$4.50</b>

## Desserts

 <b>Berry Crisp</b> Blueberries, blackberries, and raspberries with a streusel topping, made fresh daily and served warm from the oven with ice cream.	<b>\$14</b>
<b>Basque Cheesecake</b> Rich and creamy individual caramelized cheesecake topped with fresh berries and sprinkled with powdered sugar.	<b>\$14</b>
<b>Brownie Sundae</b> Warm rich chocolate brownie served with ice cream, drizzled with chocolate sauce, topped with whipped cream.	<b>\$14</b>
<b>Flourless Chocolate Torte</b> Decadent chocolate torte with homemade raspberry coulis, and topped with whipped cream.	<b>\$14</b>
<b>Alaskan Craft Soda Float</b> Classic Combination featuring your choice from our premium Alaskan craft sodas and flavor of ice cream.	<b>\$12</b>
<b>Ice Cream</b> Vanilla   Huckleberry	<b>\$6</b>

 *A special red, white, and blue dessert to celebrate our country's 250th birthday*

