

# KARSTENS

## PUBLIC HOUSE

FULL BUFFET \$28

### CONTINENTAL

#### BREADS & PASTRIES

assorted bagels, whole wheat, white, blueberry muffin, chocolate muffin, bran muffin, danishes, gluten-free bread varieties on request

#### OLD FASHIONED OATMEAL

sliced banana, raisins, walnuts

#### SWISS-STYLE MUESLI

low fat yogurt, fresh fruit, milk, toasted hazelnuts, oatmeal, honey

#### FRUITS

assorted berries, melon, pineapple, half grapefruit

#### YOGURTS

Greek plain, Greek vanilla, fruit yogurt

#### COLD CEREALS

Cornflakes, Cheerios, Special K, Raisin Bran, Granola, Rice Krispies

#### DAIRY

2% milk, skim milk, chocolate milk, plant-based milk, butter, margarine, cream cheese, smoked salmon cream cheese, cottage cheese

#### COLD CUTS

hot smoked salmon, reindeer sausage

#### CHEESES

sliced Swiss cheese, Dutch cheeses, cheddar

### HOT BREAKFAST

#### GRIDDLE ITEMS

Buttermilk pancakes, French toast, maple syrup  
Breakfast potatoes, bacon, pork sausage, reindeer sausage  
Scrambled eggs

#### EGGS MADE TO ORDER

Classic eggs Benedict  
Smoked salmon & spinach omelet  
Denver omelet ham, cheese, onions, peppers

### BEVERAGES

AK Roast Coffee, Tea, Juice, Milk are included in buffet price

Espresso \$ | Cappuccino \$



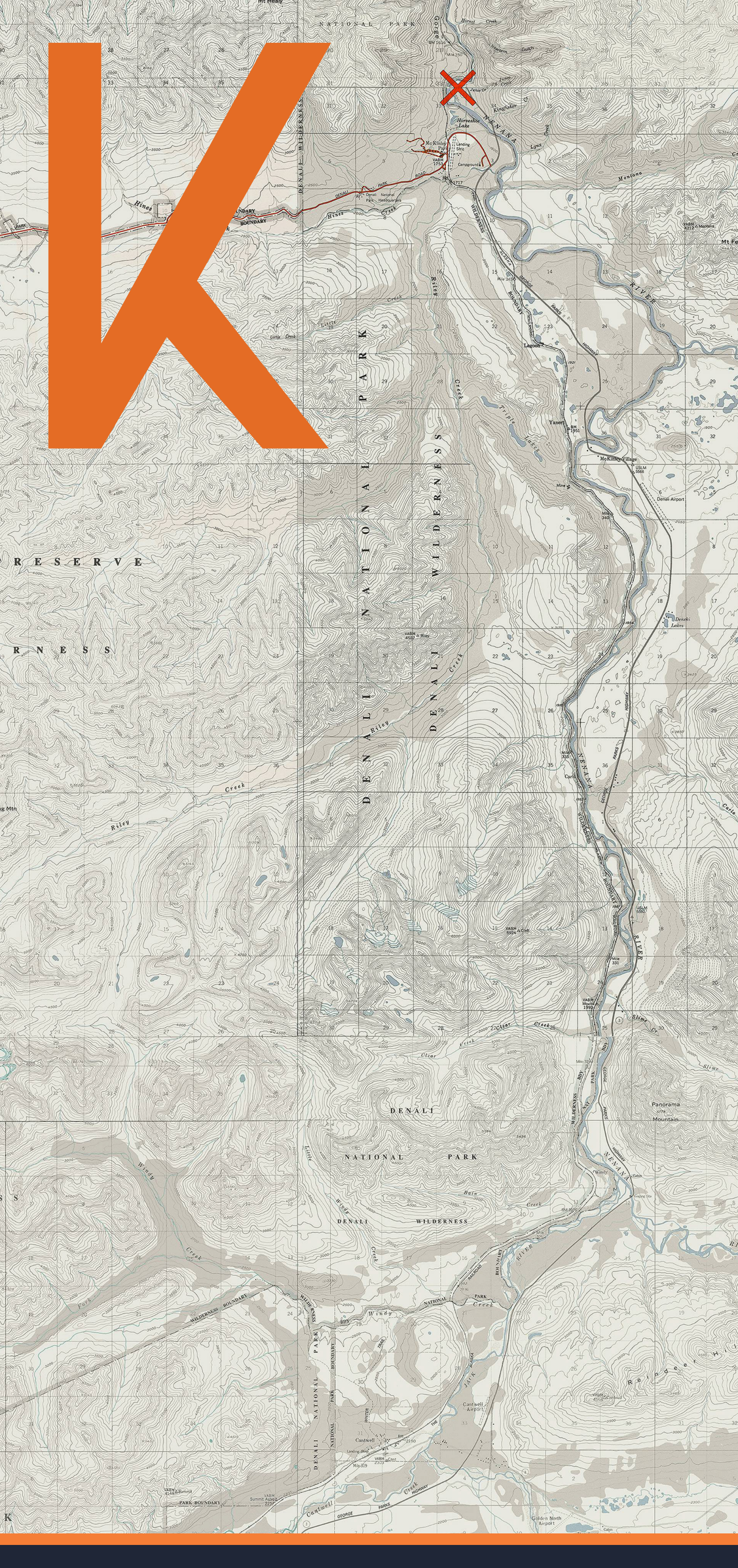
### FAVORITES

BLOODY MARY | \$16  
Anchorage Distillery Ghost Pepper  
Vodka, Dimitri's, pickle party

49TH STATE MIMOSA | \$11  
Holland America Sparkling Wine,  
strawberry rhubarb, orange juice, fresh  
mint

 Vegetarian  Contains Nuts  Vegan  No Sugar Added  Gluten Friendly

Public Health Advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



# KARSTENS

## PUBLIC HOUSE

### + PROVISIONS

REINDEER SAUSAGE, TILLAMOOK  
CHEDDAR, PICKLE PLATE | 18

BACON & ONION DIP | 15  
Warm pita

CRISPY CALAMARI | 20  
Malt tartar, horseradish cocktail sauce, lemon

FRENCH FRIES 🍷 | 12  
Regular or garlic parmesan, aioli

🐟 FRIED ALASKAN COD TACOS | 18  
Avocado, red cabbage slaw, cilantro, lime, flour tortillas

🍷 WARM PRETZEL 🍷 | 15  
Tillamook beer cheese, sweet hot mustard

### + SANDWICHES

Served with french fries. Substitute Side Green or Caesar Salad 6,  
Cup of Tomato Soup 6

🍷 CLASSIC BURGER \* | \$  
Brioche bun, shredded lettuce, tomato, secret sauce, American cheese  
Add bacon, avocado, mushrooms, griddled onions | 18  
Sub veggie burger 🍷 | \$

CHICKEN BACON CLUB SANDWICH | 18  
White Cheddar, lettuce, tomato, lemon dill aioli

🐟 GRILLED ALASKAN SOCKEYE SALMON BLT | 28  
Lemon dill aioli, brioche bun

🐟 FRIED ALASKAN COD SANDWICH | 18  
Malt tartar, red cabbage slaw, pickled onions

CRAB ROLL | 24  
Lemon, celery, toasted bun

### + SOUPS & SALADS

IVAR'S CLAM CHOWDER | 12  
Bacon, clams, oyster crackers

BISON CHILI | 18  
Topped with Fritos

GRILLED CHEESE & TOMATO SOUP 🍷 | 18  
Texas toast, cheddar, provolone and mozzarella cheese

PUBLIC HOUSE CAESAR SALAD | 16  
Parmesan, croutons, white anchovy, lemon

COBB SALAD | 20  
Chicken, bacon, egg, romaine, tomato, cucumber, blue cheese

### + BASE CAMP ENTRÉES

TILLAMOOK MAC & CHEESE | 12  
Cavatappi, Tillamook cheddar cheese  
Add crab | 18

🐟 ALASKAN HALIBUT FISH & CHIPS | 36  
Red cabbage slaw, malt tartar sauce

🐟 ALASKAN COD FISH & CHIPS | 18  
Red cabbage slaw, malt tartar sauce

CHICKEN TENDERS | 18  
French fries, red cabbage slaw, honey mustard

### + NIGHTLY SPECIALS FROM 4PM

🐟 ALASKAN SOCKEYE SALMON \* | 32  
Green bean almondine, potato puree

🐟 ALASKAN HALIBUT | 42  
Asparagus, peas, mint, lemon, potato puree

STEAK FRITES \* | 42  
Sirloin, garlic frites, garlic shallot butter, aioli

### + TRAIL'S END REWARDS

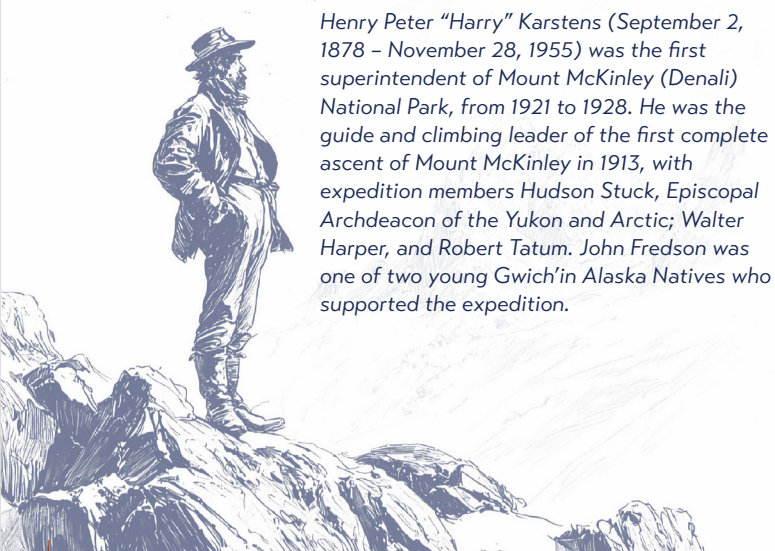
MIXED BERRY SHORTCAKE 🍷 | 14  
Birch syrup, whipped cream

CHURRO 🍷 | 12  
Dulce de leche, cinnamon crème anglaise

BANANA PUDDING 🍷 | 12  
Vanilla wafers, condensed milk, cream

CHOCOLATE CARAMEL BROWNIE 🍷 🍷 | 16  
Candied pecans, toasted marshmallow, caramel and chocolate drizzle

TILLAMOOK ICE CREAM 🍷 | 8  
Choice of vanilla, chocolate, cherry



Henry Peter "Harry" Karstens (September 2, 1878 – November 28, 1955) was the first superintendent of Mount McKinley (Denali) National Park, from 1921 to 1928. He was the guide and climbing leader of the first complete ascent of Mount McKinley in 1913, with expedition members Hudson Stuck, Episcopal Archdeacon of the Yukon and Arctic; Walter Harper, and Robert Tatum. John Fredson was one of two young Gwich'in Alaska Natives who supported the expedition.

🍷 Vegetarian    🍷 Contains Nuts    🍷 Vegan    🍷 Gluten Friendly

Public Health Advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness, especially if you have certain medical conditions.

The MSC and ASC labels assure that your seafood has been caught or farmed with the best possible care, helping to protect our oceans, lakes and rivers.



**K**



R E S E R V E

R N E S S

D E N A L I

N A T I O N A L

W I L D E R N E S S

D E N A L I

N A T I O N A L

W I L D E R N E S S

D E N A L I

N A T I O N A L

W I L D E R N E S S

**K**

# K



# KARSTENS

PUBLIC HOUSE

## SWEETS

MIXED BERRY SHORTCAKE | 14

Birch syrup, whipped cream

CHURRO | 12

Dulce de leche, cinnamon crème anglaise

BANANA PUDDING | 12

Vanilla wafers, condensed milk, cream

CHOCOLATE CARAMEL BROWNIE |  
16

Candied pecans, toasted marshmallow, caramel and chocolate drizzle

TILLAMOOK ICE CREAM | 8

Vanilla, chocolate, cherry

## AFTER-DINNER DRINKS

SUGARLOAF ESPRESSO MARTINI | 14

Stoli vanilla vodka, Kahlua, SteamDot espresso cold brew, served up

ARCTIC COFFEE | 12

Denali Spirits Coffee Whiskey, Carolan's Irish Cream, SteamDot coffee, whipped cream

MUDSLIDE MARTINI | 16

Bailey's Chocolate Liqueur, Kahlua, Frangelico, cream



## **DRAFT BEER | 9**

Alaskan Brewing Company Alaskan Amber

Alaskan Brewing Company Kolsch

Alaskan Brewing Company White Ale

Denali Brewing Company Twister Creek IPA

Denali Brewing Company Spruce Tip IPA

Denali Brewing Company Permafrost Pilsner

King Street Brewing Company Hazy IPA

King Street Brewing Company Blonde Ale

Glacier Brewhouse Hefeweizen

Glacier Brewhouse Porter

Midnight Sun Brewing Company Mexican Lager

Bud Light

## **SUMMER SPECIALTIES**

Alaskan Brewing Spruce Mandarin Seltzer | 8

Alaskan Brewing Spruce Cherry Grapefruit Seltzer | 8

Alaska Ciderworks Northwind Cider | 8

Denali Brewing Company Blueberry Mojito | 12

Denali Brewing Company Strawberry Basil Smash | 12

Double Shovel Forget-Me-Hopped Dry Cider | 9



## KARSTENS SIGNATURES

### Denali Margarita | 16

*Tres Agaves tequila, house made sweet and sour, Cointreau and Grand Marnier. Served on the rocks with salted rim*

### Black Manhattan | 16

*Whistle Pig Rye, Averna amaro, orange bitters, Luxardo*

### Wonder Lake Lemonade | 16

*Anchorage Distillery blueberry, raspberry and fireweed vodkas, fresh berries, house made lemonade*

### Tundra Mule | 16

*Anchorage Distillery blueberry vodka, fresh lime, Fever Tree ginger beer, fresh mint*

### Taiga Gin and Tonic | 16

*Holland America De Lijn gin, Fever Tree tonic, fresh herbs*

### Parkside Paloma | 16

*Lalo Tequila Blanco, Jarrito's grapefruit soda, fresh lime, Tajin*

### The Great One | 18

*Denali Spirits 907 vodka, Alaska bullwhip kelp pickles*

### Mezcal Negroni | 20

*Koch el Mezcal Espadin, Campari, sweet vermouth, large rock*

### Dall Sheep Daiquiri | 14

*Don Quixote Cristal rum, fresh lime, strawberry rhubarb*

### Old Sourdough | 18

*Our Alaskan take on the classic Old Fashioned. Denali Spirits Bourbon, cassia bark & orange bitters from Talkeetna, Luxardo cherry, iceberg cube*

## ZERO PROOF

### Strawberry Rhubarb Lemonade | 8

*Tart rhubarb, fresh strawberries, mint*

### Blackberry Nojito | 9

*Blackberries, mint, fresh lime, soda*

### Denali Brewing Company Up The Tracks IPA | 8

### Denali Brewing Company Golden Ale | 8

### 49th State Blueberry Cream Soda | 6

### Moose's Tooth Root Beer | 6

# KARSTENS

PUBLIC HOUSE

## SPARKLING WINE

Holland America Sparkling Wine 11 | 40

*Our signature sparkling wine grown in top-tier vineyards in Columbia Valley, Washington*

Taittinger Brut La Francaise Champagne 24 | 125

*Champagne, France*

## WHITE WINE

La Bella Pinot Grigio 11 | 38

*Veneto, Italy*

Kendall Jackson Chardonnay 12 | 44

*Sonoma County, California*

Kim Crawford Sauvignon Blanc 14 | 52

*Marlborough, New Zealand*

Long Shadows Poet's Leap Riesling 14 | 48

*Columbia Valley, Washington*

## ROSE WINE

Château Miraval Rose 14 | 48

*Côtes de Provence, France*

## RED WINE

Tilia Malbec 11 | 38

*Mendoza, Argentina*

Argyle Bloomhouse Pinot Noir 13 | 52

*Willamette Valley, Oregon*

J Lohr Seven Oaks Cabernet Sauvignon 15 | 56

*Paso Robles, California*

Kiona Cabernet Sauvignon 18 | 56

*Red Mountains, Washington*

## BY THE BOTTLE

Pine Ridge Chenin Blanc & Viognier | 40

Napa Valley, California Decoy Merlot | 42

Santa Margherita Pinot Grigio | 45

Dry Creek Old Vine Zinfandel | 48

L'Ecole No. 41 Cabernet Sauvignon | 52

Mollydooker "The Boxer" Shiraz | 58

Cristom Pinot Noir | 62

Cloudy Bay Sauvignon Blanc | 68



## FOOD

WARM PRETZEL 🍷 | 15  
Tillamook beer cheese, spicy hot mustard

FRENCH FRIES 🍷 | 12  
Regular or garlic parmesan, aioli

BACON & ONION DIP | 15  
Warm pita

PUBLIC HOUSE CAESAR SALAD | 16  
Parmesan, croutons, anchovy, lemon

CHICKEN TENDERS | 18  
French fries, red cabbage slaw, honey mustard