



FRESH ALASKAN CUISINE WITH DENALI VIEWS SINCE 1985.

SMALL PLATES

CALAMARI

Crispy, golden calamari served with our pineapple sweet Thai chili sauce. | 14

CRAB AND ARTICHOKE DIP

Creamy blend of artichoke and crab meat, served in an iron skillet with grilled focaccia. | 14

SRIRACHA PEANUT FRIES

Crispy, golden-brown fries topped with hoisin sauce, Sriracha, garlic aioli, pickled chilis and red onion, crushed peanuts, and cilantro. | 12

WARM FOCACCIA BREAD

Served with oven-roasted tomato butter and jam made from caramelized onions and bacon. | 7

HOUSEMADE CHIPS | 4

SOUPS AND SALADS

ALASKAN CRAB SALAD

A blend of Alaskan crab with red peppers, red onion, tarragon, celery, and orange segments. Everything is tossed in a brown butter tarragon vinaigrette and served on a bed of lettuce with warm focaccia on the side. | 28

CAESAR SALAD

Chopped baby kale with creamy garlic Parmesan Caesar dressing, herb croutons, and shaved Parmesan cheese. | 10

HOUSE SALAD

Fresh spring mix topped with cucumbers, tomato, carrots, onion, and radish. Served with our house balsamic vinaigrette on the side. | 11

THE OVERLOOK'S FRENCH ONION SOUP

Caramelized onions, garlic, fresh herbs, beef stock, cognac, and Parmesan croutons. | 10

SWEET TOOTH

OVERLOOK'S FAMOUS BAKED ALASKA
Decadent chocolate cake, Moose Tracks ice cream, and toasted Italian meringue. | 12

CARAMEL APPLE TART
A delicate pastry filled with cinnamon-roasted apples and drizzled with High West bourbon caramel sauce. Served with a scoop of ice cream. | 9

HOUSE MAINS

HALIBUT AND CHIPS

Kachemak Alaskan halibut in our light and crispy beer batter, seasoned brewpub fries, creamy coleslaw, housemade tartar sauce. | 24

THE OVERLOOK BURGER

Our custom local AK beef blend served with crispy peppered bacon, Swiss cheese, fried egg, garlic aioli, lettuce, tomato, and onion. Served with our crispy, golden-brown fries. | 24

HANDCUT RIBEYE

Cut by hand and quick-cured with a coffee rub then topped with a bourbon cream sauce made with mushrooms and maple bacon. Served with mashed potatoes and seasonal vegetables. | 38

SIMPLY GRILLED ALASKAN SALMON

Fresh Alaskan salmon seasoned with sea salt and cracked black pepper then lightly grilled and finished with a savory herb butter. Served with our creamy mashed potatoes, seasonal vegetables, and grilled lemon. | 27

SUGARLOAF BURGER

Moffit Farm Alaskan beef, cheddar cheese, lettuce, tomato, onions, pickles, mayo, and mustard. | 16

SIMPLY GRILLED ALASKAN HALIBUT

Fresh Alaskan halibut seasoned with sea salt and cracked black pepper then lightly grilled and finished with a roasted red pepper coulis. Served with our creamy mashed potatoes, seasonal vegetables, and grilled lemon. | 29

CROW'S NEST CLUB

Toasted sourdough bread with Boar's Head ham, bacon, turkey, Vermont cheddar, lettuce, onion, tomato, and lingonberry mayo. Served with our crispy, golden-brown fries. | 15

ALASKAN KING CRAB

A pound and a half of premium Alaskan Red King Crab served with clarified butter, mashed potatoes, seasonal vegetables, and grilled lemon. | 55

PULLED PORK SANDWICH

Tender and flavorful sweet and smokey pulled pork on a toasted ciabatta bun. Served with coleslaw and crispy fries. | 15

SHRIMP BASKET

Crispy Alaska-sized butterflied shrimp served with fries, housemade coleslaw, peppercorn cocktail sauce, and our signature tartar sauce. | 23

SOMETHING FROM THE BAR?

COCKTAILS

THE MANHATTEN PROJECT

Bulleit Rye Whiskey, Carpano Antica, and cherry bitters stirred with ice and strained into a coupe glass, garnished with a Luxardo cherry.....13

MT. MCKINLEY MARGARITA

Espolon Reposado Tequila, fresh lime and orange juice, Grand Marnier, simple syrup, and a salted rim.....12

THE OVERLOOK MULE

Tito's vodka shaken with Fever Tree ginger beer, fresh-squeezed lime and garnished with mint.....12

RUSTIC OLD FASHIONED

Corner Creek bourbon, aromatic and orange bitters, and simple syrup. Garnished with a fresh orange peel twist.....13

OVERLOOK MOJITO

Fresh mint muddled with sugar, topped with Bacardi Limon, fresh lime, juice and soda, garnished with lime and mint.....11

NEGRONI

Aurora Gin, Carpano Antica, and sweet vermouth over ice with an orange peel.....12

OVERLOOK BLOODY MARY

Tito's Vodka with our famous Bloody Mary mix in a celery salt-rimmed glass, garnished with celery, lime, and olives.....11

49TH STATE BREWING BEER

ASK ABOUT THE ROTATING TAPS FROM 49TH STATE BREWING - DENALI PARK

ALASKA 8 STAR LAGER 4.9% ABV • 18 IBU • 0.5L
Refreshing and insanely drinkable golden lager features bready malt notes balanced with hints of spicy noble hops and a clean, dry finish. | 6.50

907 FRONTIER-STYLE LAGER 5.3% ABV • 24 IBU • 0.5L
This rustic amber-hued lager features hints of roastiness in the nose and a toasted, biscuity malt character with a crisp, clean finish. | 6.50

BAKED BLONDE ALE 5.6% ABV • 18 IBU • 0.5L
With notes of floral honey and fruit on the nose, this gorgeously golden ale features the perfect level of malt sweetness and a clean hop flavor. | 6.50

MCCARTHY STOUT NITRO 4.8% ABV • 30 IBU • 0.5L
A sessionable dry Irish Stout with robust aromas and flavors of coffee and chocolate from dark roasted malts. We serve it on nitro for a silky smooth mouthfeel. Sláinte! | 6.75

SOLSTICE IPA 7.0% ABV • 72 IBU • 0.5L
Well dosed with plenty of hops, this American IPA features notes of orange, grapefruit, and melon balanced with the perfect level of bitterness. | 6.75

GOLDEN DALL* 8.5% ABV • 32 IBU • 0.33L
With spicy Belgian yeast and fruity esters, this Belgian-style Tripel has flavors as bold as the mythical golden dall sheep said to reign over Denali Park. | 8

*Choose this beer and you'll be supporting the Golden Dall Fund!

GRAPEFRUIT LAGER 5.0% ABV • 18IBU • 0.5L
A refreshing, fruited helleslager featuring bold notes of ruby red grapefruit. | 6.5

WINE

RED

CARNIVOR CABERNET SAUVIGNON.....11 | 55
California | 2018

Big and bold in style intense, dark fruit aromas and deep, inky color

SKYSIDE CABERNET SAUVIGNON12 | 59
California | 2017

Aromas of violets, blueberry and plum fruits

THE SHOW MALBEC11 | 54
Argentina | 2017

Dark fruit, spice and rich flavors

LYRIC PINOT NOIR 12 | 59
California | 2016

Bright fruit with oak and spices

DONINI MERLOT 9 | 44
Italy | 2017

Light berry and plummy fruit flavors

PRAYERS FOR SINNERS RED BLEND 10 | 49
Washington

Layered with blackberry, dark fruit, violet and cocoa

WHITE

SEA SUN BY CAYMUS.....12 | 60
California | 2018

Round, creamy with flavors of lemon, cinnamon and oak.

B SIDE CHARDONNAY11 | 54
California | 2016

Creamy vanilla and poached apricot flavors

WESTMOUNT PINOT GRIS 10 | 49
Oregon | 2017

Well balanced with hints of apple and spice

LIQUID LIGHT SAUVIGNON BLANC 11 | 54
Washington 2019

Aromatics of mountain apples, bosc pears, honey dew melon and cantaloupe

CLEAN SLATE RIESLING 9 | 44
Germany | 2018

Earthy and spicy with a light body

INFINITE MONKEY ROSE CAN 10
Colorado | 2017.

Intense strawberries and raspberries burst on the palate

BUBBLY

COL DE SALICI EXTRA DRY PROSECCO.....11 | 54

ITALY

Fragrant with summer fruit aromas

MUMM NAPA BRUT SPLIT15
CALIFORNIA.

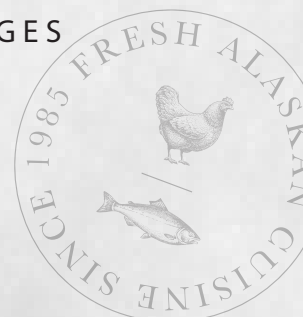
NON-ALCOHOLIC BEVERAGES

SODA, ICED TEA, OR LEMONADE | 3

49TH STATE DRAFT ROOTBEER | 4

COFFEE OR HOT TEA | 4

SAN PELLEGRINO 500ml 6 | 1L 11



Enjoy your park tour with a hearty
BOXED LUNCH
Order from your server or on
the Denali Life app

** Based on availability. Normal kitchen operations involve shared cooking and preparation areas. We cannot guarantee that any menu item is free from any allergen. Consuming raw or undercooked meats, poultry, seafood, or eggs may cause illness. 18% gratuity added for parties of eight or more.



SCAN TO VIEW MENU
IN OTHER LANGUAGES

