



SALADS

CAESAR SALAD10
Chopped romaine hearts and baby kale with creamy garlic Parmesan Caesar dressing, herb croutons and shaved Parmesan cheese.
Add Halibut.....+17

BLACKENED HALIBUT BOWL 28
Blackened Alaskan halibut, forbidden rice, avocado, arugula, red cabbage, cilantro, tomatoes cucumbers, raddish, and cilantro vinaigrette.

HOUSE SALAD11
Fresh spring lettuce mix topped with cucumbers, tomato, carrots, onions and radish. Served with our house balsamic dressing on the side.

SOUPS

THE OVERLOOK’S FRENCH ONION SOUP10
Caramelized onion, garlic, fresh herbs, beef stock, cognac and herb croutons topped with melted bubbly golden brown cheese.

SMALL PLATES

FRESH ALASKAN OYSTERS* MP
Delicious fresh oysters on the half shell sourced from cold, Alaskan waters. Served with fresh peppercorn cocktail sauce, mignonette, fresh lemons and crackers.

SRIRACHA PEANUT FRIES 14
Crispy seasoned fries topped with hoisin sauce, sriracha, garlic aioli, spicy pickled Fresno chilis, red onion, crushed peanuts and cilantro.

“YAK”-ITORI21
Tender Alaskan yak* skewers marinated in a sweet and umami glaze, roasted over the grill and served with radish and sweet and sour cabbage.

CRAB AND ARTICHOKE DIP16
A decadent mixture of Alaskan crab, spinach, artichoke, and our creamy cheese blend, served in an iron skillet baked to golden brown perfection. Served with warm grilled bread.

CALAMARI16
Crispy calamari served with pineapple sweet Thai chili sauce.

CHARCUTERIE BOARD16
Chef’s selections of artisan meats and cheeses.

MOFFITT FARM PORK POT STICKERS16
Ground Alaskan heirloom pork, cabbage, ginger, and garlic with sesame soy ginger sauce with chili crunch.

TEMPURA GREEN BEANS 12
Crispy, light and lacy tempura green beans with spicy bloody mary aioli.

HOUSE MADE SALT AND VINEGAR CHIPS5

WARM FOCACCIA BREAD 7
Served with oven roasted tomato butter and caramelized onion and bacon jam.

* WHEN AVAILABLE.
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.



ENTRÉES

SIMPLY GRILLED ALASKAN SALMON29
Fresh Alaskan salmon seasoned with sea salt and cracked black pepper then lightly grilled. Served with our decadent, creamy mashed potatoes, seasonal vegetables and grilled lemon.

SIMPLY GRILLED ALASKAN HALIBUT32
Fresh Alaskan halibut seasoned with sea salt and cracked black pepper then lightly grilled. Served with our decadent, creamy mashed potatoes, seasonal vegetables and grilled lemon.

CIDER BRAISED REINDEER STEW29
Tender reindeer braised in local Arctic Roots Cider with root vegetables and creamy mashed potatoes.

HAND-CUT RIBEYE40
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 our creamy mashed potatoes and seasonal vegetables.

ALASKAN KING CRABMP
A pound and a half of premium Alaskan red king crab served with clarified butter, mashed potatoes, seasonal vegetables and grilled lemon.

CURRIED ALASKAN HALIBUT34
A sweet and spicy coconut curry with a crispy seared halibut filet over forbidden rice and sautéed greens. Served with roasted carrots.

HALIBUT AND CHIPS27
Fresh Kachemak Bay halibut cheeks hand battered in our chef’s secret recipe batter and fried golden. Served with homemade coleslaw, our signature tartar sauce, fresh lemon and crispy, golden brown fries.

VEGAN KOFTA26
Impossible Kofta roasted and finished crispy served over forbidden rice with baby carrots, asparagus, and coconut curry.

ALASKAN CRAB RAVIOLI36
Fresh Alaskan king crab expertly blended with herbs and spices and folded into fresh ravioli. Served with sautéed spinach and tomatoes in a rich tarragon cream sauce.

SANDWICHES

CROW’S NEST CLUB16
Toasted bread with Boar’s Head ham, candied bacon, turkey and Vermont cheddar cheese with lettuce, tomato and lingonberry mayo. Served with our crispy, golden brown fries.

OVERLOOK BURGER 24
Our custom, local Alaska beef grind with crispy pep-pered bacon, Swiss cheese, avocado, garlic aioli, lettuce, tomato and onion. Served with our crispy, golden brown fries.

SIDES

MASHED POTATOES7
FRIES.....7
ROASTED CARROTS.....7
SAUTEED ASPARAGUS.....7
FORBIDDEN RICE..... 7

DESSERTS

OVERLOOK’S FAMOUS BAKED ALASKA.....15
Flambéed tableside! You’ll never forget the experience of a decadent chocolate brownie with moose tracks ice cream encased in a toasted Italian meringue.

VEGAN CHOCOLATE TART9
APPLE TARTAN9
TAHITIAN VANILLA ICE CREAM6



Enjoy your park tour with a hearty **BOXED LUNCH**. Order from your server or online here.



FROM THE OVERLOOK BAR

COCKTAILS

THE MANHATTAN PROJECT 13.00
Bulleit Rye Whiskey, Carpano Antica, cherry bitters, stirred with ice and strained into a coupe glass, garnished with a Luxardo cherry.

MT. MCKINLEY MARGARITA 12.00
Espolon Reposado Tequila, fresh lemon, lime and orange juice, Grand Marnier, simple syrup, and a salted rim.

THE OVERLOOK MULE 12.00
Tito's vodka shaken with Fever Tree ginger beer, fresh-squeezed lime and garnished with mint.

RUSTIC OLD FASHIONED 13.00
Maker's Mark Bourbon, aromatic and orange bitters, and simple syrup. Garnished with a fresh orange peel twist.

OVERLOOK MOJITO 11.00
Fresh mint muddled with sugar, topped with Bacardi Limon, fresh lime, juice and soda. Garnished with a lime and mint.

OVERLOOK BLOODY MARY 11.00
Tito's Vodka with our famous Bloody Mary mix in a celery salt-rimmed glass. Garnished with celery, lime and olives.

ALASKAN HONEYMOON 12.00
Grey Goose vodka, Aperol, fresh grapefruit and lime juice, local Snowbee Honey syrup and club soda, with a fresh orange peel.

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) 6.50

Refreshing and insanely drinkable golden lager features bready malt notes balanced with hints of spicy noble hops and a clean, dry finish.

907 FRONTIER-STYLE LAGER (5.3% ABV, 24 IBU, 0.5L) 6.50

This rustic, amber-hued lager features hints of roastiness in the nose and a toasted, biscuity malt character with a crisp, clean finish.

BLONDE EAGLE ALE (5.6% ABV, 18 IBU, 0.5L) 6.50

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.

MCCARTHY STOUT NITRO (4.8% ABV, 30 IBU, 0.5L) 6.75

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!

SOLSTICE IPA (7.0% ABV, 72 IBU, 0.5L) 6.75

With plenty of hops, this American IPA features notes of orange, grapefruit and melon, balanced with the perfect level of bitterness.

GOLDEN DALL (8.5% ABV, 32 IBU, 0.33L) 8.50

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.

SPIRIT GUIDE

| WHISKEY | | TEQUILA | |
|--|-------------|--|-------------|
| NEW WORLD | | | |
| Angel's Envy..... | 13.5 19 | Casamigos Reposado..... | 14 18 |
| Basil Haydens..... | 11.5 15 | Cazadores Blanco..... | 8.5 14 |
| Blanton's..... | 14 19 | Cazadores Anejo..... | 12 18 |
| Bulleit Bourbon..... | 7 10 | Clase Azul..... | 28.5 37.5 |
| Bulleit Rye..... | 9 12 | Codigo Reposado..... | 16.5 25 |
| Buffalo Trace..... | 8 11 | Corralejo Silver..... | 7.25 11 |
| Crown Royal..... | 8 11 | Corralejo Anejo..... | 9.5 16 |
| Jack Daniel's..... | 7.5 10 | Don Julio Blanco..... | 15 20 |
| Jim Beam..... | 6.5 8.5 | Don Julio Reposado..... | 13 17 |
| Knob Creek..... | 10 13 | Don Julio Anejo..... | 16.5 22 |
| Maker's Mark..... | 9 12 | Espolon Blanco..... | 7 10 |
| Pendleton..... | 8 11 | Espolon Reposado..... | 8 10.5 |
| Port Chilkoot Boatwright Bourbon..... | 12 15 | Espolon Anejo..... | 9.5 12 |
| Port Chilkoot Wrackline Rye..... | 12 15 | Herradura Silver..... | 12 16 |
| Port Chilkoot Old School..... | 15 20 | Hornitos Plata 8..... | 8 10.5 |
| | | Hornitos Reposado..... | 8 10.5 |
| OLD WORLD | | Jose Cuervo Traditonal Plata..... | 7 9 |
| Bushmills..... | 7.5 10 | Milagro Select Barrel Reserve Reposado.. | 14 21 |
| Bushmills Red Bush..... | 7.5 10 | El Mayor Reposado..... | 9.5 13.75 |
| Bushmills Black Bush..... | 10 13.5 | El Mayor Anejo..... | 10 16 |
| Dewar's White Label..... | 8 11 | Patron Silver..... | 11.5 19 |
| Glenfiddich 12 yr..... | 12 16 | Patron Anejo..... | 13 21 |
| The Glenlivet 12 yr..... | 12.5 16.5 | Roca Patron Reposado..... | 17.5 26 |
| Jameson..... | 7 10 | Peligroso Silver..... | 8.5 14 |
| Johnnie Walker Red Label..... | 9 12 | Peligroso Reposado..... | 9.5 16 |
| Johnnie Walker Black Label..... | 11.5 15.5 | Bozal Mezcal..... | 13 19.5 |
| Lagavulin 16 yr..... | 25.5 33.5 | Mezcal Vago..... | 24 36 |
| Macallan 12 yr..... | 17.5 23 | | |
| Redbreast 12 yr..... | 15 20 | | |
| VODKA | | GIN | |
| Anchorage Distillery Blueberry..... | 8 11 | Anchorage Distillery Aurora..... | 8 11 |
| Anchorage Distillery Raspberry..... | 8 11 | Bombay Dry..... | 7 12 |
| Anchorage Distillery Ghost Pepper..... | 8 11 | Bombay Sapphire..... | 7 10 |
| Grey Goose..... | 10 13 | Port Chilkoot 50 Fathoms..... | 8 12 |
| Ketel One..... | 9 12 | | |
| Ketel One Citroen..... | 9 12 | | |
| Tito's..... | 7.5 10 | | |

RUM

| | |
|---------------------|----------|
| Bacardi Limon..... | 6 8 |
| Captain Morgan..... | 7 10 |
| Goslings..... | 7 12 |
| Malibu..... | 7 10 |
| Sailor Jerry..... | 7.5 10 |

LIQUEURS

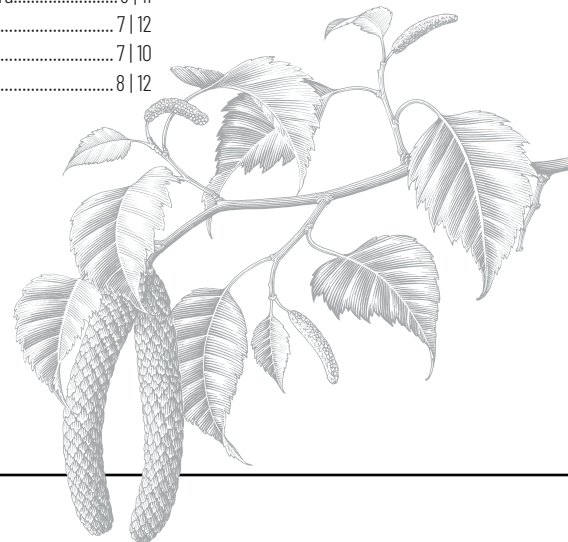
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|----------------------------|-----------|
| Aperol..... | 9 12 |
| Baileys..... | 8 11 |
| Campari..... | 9 12 |
| Chambord..... | 8.5 10 |
| Cointreau..... | 9 12 |
| Disaronno..... | 8 10.5 |
| Kahlua..... | 8 11 |
| Grand Marnier..... | 11 14.5 |
| Green Chartreuse..... | 17 25 |
| Godiva Dark Chocolate..... | 8 11 |
| Luxardo..... | 10 13 |

PORT AND COGNAC

| | |
|---------------------------------|-----------|
| Graham's 20 yr Tawny Port | 16 22 |
| Graham's 10 yr Tawny Port | 9 12 |
| Courvoisier VSOP | 13 17.5 |
| Hennessy VSOP | 15 20 |

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|----------------------------------|--------|
| Anchorage Distillery Aurora..... | 8 11 |
| Bombay Dry | 7 12 |
| Bombay Sapphire | 7 10 |
| Port Chilkoot 50 Fathoms | 8 12 |



RED WINE

| | |
|--|---------------|
| ZD PINOT NOIR CARNEROS | 90.00 |
| THE OVERLOOK PINOT NOIR | 10.00 39.00 |
| ROMBAUER MERLOT NAPA VALLEY | 78.00 |
| THE OVERLOOK MERLOT | 10.00 39.00 |
| FERRARI-CARANO MERLOT SONOMA COUNTY | 63.00 |
| CHIMNEY ROCK CABERNET NAPA VALLEY | 98.00 |
| THE OVERLOOK CABERNET | 10.00 39.00 |

WHITE WINE

| | | |
|---|-------|-------|
| THE OVERLOOK RIESLING | 10.00 | 39.00 |
| SONOMA CUTRER CHARDONNAY RUSSIAN RIVER RANCHES..... | 63.00 | |
| J. LOHR CHARDONNAY ARROYO SECO, MONTEREY..... | 44.00 | |
| THE OVERLOOK CHARDONNAY | 10.00 | 39.00 |
| MARKHAM SAUVIGNON BLANC NAPA VALLEY | 43.00 | |
| CONUNDRUM WHITE BLEND CALIFORNIA..... | 45.00 | |
| THE OVERLOOK PINOT GRIS..... | 10.00 | 39.00 |
| WILLAMETTE VALLEY VINEYARDS PINOT GRIS OREGON..... | 46.00 | |
| GERARD BERTRAND COTE DES ROSES ROSE FRANCE..... | 47.00 | |
| THE OVERLOOK WHITE ZINFANDEL CALIFORNIA | 10.00 | 39.00 |

BUBBLY

J. ROGET BRUT SPLIT | CALIFORNIA9.50 187ml.
RIONDO PROSECCO EXTRA DRY | ITALY11.00 | 54.00

NON-ALCOHOLIC BEVERAGES

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|--|-----------------|
| FRONTIER SODA - COLA, SPRUCE TIP, ROOT BEER, BLUEBERRY CREAM SODA | 4.00 |
| FRONTIER LIME SPARKLING GLACIER WATER | 4.00 |
| ALASKAN GLACIER STILL WATER | 4.00 |
| PREMIUM LEMONADE, ICED TEA, SODA | 4.00 |
| KALADI COFFEE, MIGHTY LEAF HOT TEA | 5.00 |
| SAN PELLEGRINO | 1L 11.00 |

