



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 BOWL28
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

SRIRACHA PEANUT FRIES14
Crispy seasoned fries topped with hoisin sauce, sriracha, garlic aioli, spicy pickled Fresno chilis, red onion, crushed peanuts and cilantro.

AK BEEF YAKITORI18
Tender Alaskan beef* 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.

TEMPURA GREEN BEANS12
Crispy, light and lacy tempura green beans with spicy bloody mary aioli.

HOUSE MADE SALT AND VINEGAR CHIPS5

WARM FOCACCIA BREAD7
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, honey-peppered bacon, turkey and Vermont cheddar cheese with lettuce, tomato and lingonberry mayo. Served with our crispy, golden brown fries.

OVERLOOK BURGER24
Our custom, local Alaska beef grind with crispy honey-peppered bacon, Swiss cheese, avocado, garlic aioli, lettuce, tomato and onion. Served with our crispy, golden brown fries.

SIDES

MASHED POTATOES7
FRIES7
ROASTED CARROTS7
SAUTEED ASPARAGUS7
FORBIDDEN RICE7

DESSERTS

OVERLOOK'S FAMOUS BAKED ALASKA15
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, 0.47L)	6.50
Refreshing and insanely drinkable golden lager features bready malt notes balanced with hints of spicy noble hops and a clean, dry finish.	
SOLSTICE IPA (6.8% ABV, 68 IBU, 0.47L)	6.75
With plenty of hops, this American IPA features notes of orange, grapefruit and melon, balanced with the perfect level of bitterness.	
BLONDE EAGLE ALE (5.2% ABV, 19 IBU, 0.47L)	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 (4.2% ABV, 30 IBU , 0.47L)	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!	
GOLDEN DALL (9.0% 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.	
RASPBERRY BLONDE EAGLE ALE (5.2% ABV, 19 IBU, 0.47L)	6.50
We brewed our light, drinkable Blonde Eagle ale with one of our favorite Alaskan berries to create this approachable, fruit-forward sipper bursting with notes of ripe raspberries.	

SPIRIT GUIDE

WHISKEY
NEW WORLD
Angel's Envy.....13.5 19
Basil Haydens.....11.5 15
Blanton's14 19
Bulleit Bourbon7 10
Bulleit Rye.....9 12
Buffalo Trace8 11
Crown Royal.....8 11
Jack Daniel's7.5 10
Jim Beam6.5 8.5
Knob Creek10 13
Maker's Mark.....9 12
Pendleton8 11
Port Chilkoot Boatwright Bourbon.....12 15
Port Chilkoot Wrackline Rye12 15
Port Chilkoot Old School15 20
OLD WORLD
Bushmills7.5 10
Bushmills Red Bush7.5 10
Bushmills Black Bush10 13.5
Dewar's White Label8 11
Glenfiddich 12 yr.....12 16
The Glenlivet 12 yr.....12.5 16.5
Jameson.....7 10
Johnnie Walker Red Label9 12
Johnnie Walker Black Label11.5 15.5
Lagavulin 16 yr25.5 33.5
Macallan 12 yr17.5 23
Redbreast 12 yr15 20
VODKA
Anchorage Distillery Blueberry.....8 11
Anchorage Distillery Raspberry.....8 11
Anchorage Distillery Ghost Pepper8 11
Grey Goose.....10 13
Ketel One9 12
Ketel One Citroen.....9 12
Tito's.....7.5 10

TEQUILA
Casamigos Reposado.....14 18
Cazadores Blanco.....8.5 14
Cazadores Anejo.....12 18
Clase Azul28.5 37.5
Codigo Reposado.....16.5 25
Corralejo Silver.....7.25 11
Corralejo Anejo.....9.5 16
Don Julio Blanco.....15 20
Don Julio Reposado.....13 17
Don Julio Anejo.....16.5 22
Espolon Blanco7 10
Espolon Reposado8 10.5
Espolon Anejo9.5 12
Herradura Silver.....12 16
Hornitos Plata 88 10.5
Hornitos Reposado8 10.5
Jose Cuervo Traditional Plata7 9
Milagro Select Barrel Reserve Reposado..14 21
El Mayor Reposado9.5 13.75
El Mayor Anejo.....10 16
Patron Silver.....11.5 19
Patron Anejo13 21
Roca Patron Reposado.....17.5 26
Peligroso Silver8.5 14
Peligroso Reposado.....9.5 16
Bozal Mezcal.....13 19.5
Mezcal Vago24 36

GIN
Anchorage Distillery Aurora.....8 11
Bombay Dry7 10
Bombay Sapphire8 11
Gordons6 8
Port Chilkoot 50 Fathoms8 12

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

LIQUEURS
Aperol.....9 12
Bailey's.....8 11
Campari.....9 12
Chambord.....8.5 10
Cointreau.....9 12
Disaronno8 10.5
Kahlua.....8 11
Grand Marnier11 14.5
Green Chartreuse17 25
Godiva Dark Chocolate.....8 11
Luxardo.....10 13

PORT AND COGNAC
Graham's 20 yr Tawny Port16 22
Graham's 10 yr Tawny Port9 12
Courvoisier VSOP13 17.5
Hennessy VSOP15 20

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 CALIFORNIA	9.50	187ml.
RIONDO PROSECCO EXTRA DRY ITALY	11.00	54.00

NON-ALCOHOLIC BEVERAGES

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

