



Grizzly Bar Food & Snacks



Wild Alaskan Salmon Chowder

Northwest Style chowder with smoked Alaskan salmon. Cup or Bowl.

4.99/5.99

Chips and Salsa **2.99**

Add guacamole **.99**

Spinach Artichoke Dip **8.99**

A creamy blend of Spinach, artichoke hearts, parmesan and Romano cheeses. Served with a flatbread cracker.

Stuffed Potato Skins **7.99**

Golden brown potato skins stuffed with smoked bacon and a blend of Monterey and cheddar cheese. Served with a side of sour cream.

Buffalo Wings **7.99**

Spicy, breaded chicken wings served with celery sticks and Blue cheese dressing.

Gilled Salmon Salad **15.99**

Fresh mixed greens tossed with dried cranberries, pecans, red pepper, cherry tomatoes, julienne red onion, blue cheese, feta cheese and our house made chili Ranch dressing.

Asian Chicken Salad **14.99**

Crisp romaine, Napa cabbage, sweet peppers, sliced cucumbers, julienne carrots, chow mein noodles, wasabi almonds and snow peas are tossed in a Thai vinaigrette. Topped with a grilled lemon pepper chicken breast.

Salmon BLT **13.99**

A Fresh Alaskan salmon filet on focaccia roll topped with spinach, tomato, bacon and pesto mayonnaise. Served with homemade BBQ potato chips.

Alaskan Fish & Chips **13.99**

Alaskan Cod hand dipped in Alaskan Amber beer batter, then fried to a golden brown. Served with French fries and tartar sauce.

Grizzly Burger **10.99**

1/2 lb. grilled beef patty topped with cheddar cheese, Alaskan Amber BBQ sauce and fried onion straws on a Kaiser roll. Served with French fries.

Club Sandwich **10.99**

Smoked turkey, ham, bacon and Swiss cheese on a focaccia roll with spinach, tomato, and red onion topped with pesto mayonnaise. Served with homemade BBQ potato chips.

Chicken Strips **9.99**

Breaded chicken strips and French fries with your choice of honey mustard or BBQ sauce.

Vegetarian Quesadilla **9.99**

Sautéed bell peppers, red onion and black beans in a large flour tortilla with cheddar and jack cheese.

Add chicken **3.99**

Add salmon **5.99**

Alaskan Fish Tacos **11.99**

Two flour tortillas stuffed with seared Alaskan Cod, Napa cabbage, Pico de Gallo and a zesty white sauce. Served with a lime wedge and tortilla chips.

Buffalo Chicken Sandwich **9.99**

A breaded chicken breast tossed with *spicy* buffalo sauce on a Kaiser roll with lettuce, tomato, red onion and blue cheese dressing. Served with our homemade BBQ potato chips.

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

Margaritas



McKinley Margarita 8.00
Sauza Gold tequila, Peach Schnapps and Blue Curacao, shaken with lime juice. Served on the rocks with a salt rim.

Pomegranate Margarita 9.00
Pomegranate Margarita with Patron tequila, triple sec, Pomegranate juice and lime. Shaken and served on the rocks with a salt rim.

Mango Margarita 7.75
Mango Margarita with Sauza Gold tequila, mango puree and triple sec. Shaken and served on the rocks. Served on the rocks with a salt rim.

Mojitos



Mosquito Mojito 9.00
Traditional mojito with Bacardi rum, muddled mint, sugar and lime juice. Topped with a splash of soda.

Raspberry Mojito 9.00
Raspberry mojito with Bacardi Limon mixed with raspberries, fresh lime and mint. Topped with a splash of soda.

Mango Mojito 9.00
Mango mojito with Captain Morgan's rum mixed with mango puree, fresh lime and mint. Topped with a splash of soda.

Coffee



Specialties

Grizzly Nudge 7.50
Kahlua, Carolan's, Grand Marnier and coffee. Topped with whipped cream.

Nutty Sourdough 8.00
Frangelico, Grand Marnier, Amaretto and coffee. Topped with whipped cream.

Artic Coffee 7.00
Bushmills Irish Whiskey, coffee, Irish Cream and topped with whipped cream.

Grizzly Bar Libation and Creation Menu

Wines by the Glass



House Wines

Sutter Home 6.00
Chardonnay, Merlot, Pinot Grigio
Cabernet Sauvignon, White Zinfandel

White Wines

Montevina Pinot Grigio 7.00
Hogue Fume Blanc 6.50
Estancia Chardonnay 7.50
Kendall Jackson Chardonnay 9.50
Forest Glenn Reisling 6.50
Fetzer Gewurztraminer 7.00
Sauvion Vouvray 7.00

Red Wines

Mirrasou Pinot Noir 7.50
Estancia Pinot Noir 9.50
Blackstone Merlot 7.00
Wild Horse Merlot 9.50
Bogel Old Vine Zinfandel 7.50
Black Swan Shiraz 6.50
Forest Glenn Cabernet Sauvignon 7.50
Root 1 Cabernet Sauvignon 9.00
Goose Ridge Estate Meritage 9.50
Dona Paula Los Cardos Malbec 8.00

Beers



Bottled Beer

MGD, Miller Lite 4.00
Michelob Ultra 4.00
Corona 5.25
Heineken 5.25
Buckler Non-alcoholic 5.25

Draft

Budweiser, Bud Light 4.50
Alaskan Amber 5.50
Alaskan Summer Ale 5.50
Alaskan Oatmeal Stout 5.50
Glacier Brewhouse IPA 5.50
Midnight Sun Kodiak Nut Brown 5.50
Glacier Brewhouse Denali Red 5.50
Beer Sampler: 7.00
Glacier Brewhouse Denali Red,
Midnight Sun Kodiak Nut Brown,
Alaskan Summer, Alaskan Amber

Libations



Alaska Raspberry Spritzer 9.00
Raspberries muddled with sugar then mixed with Smirnoff Raspberry and Smirnoff Blueberry Vodka. Finished with a splash of cranberry juice and club soda..

Glacier Tea 7.00
Smirnoff Citrus vodka mixed with pomegranate juice and ice tea.

Northern Apple 8.00
A blend of Crown Royal, cranberry juice and Apple Pucker.

Blackberry Lemonade 9.00
Muddled blackberries, sugar and Smirnoff Black Cherry Vodka. Poured over ice and topped with lemonade.

Martinis



Chocolate Moose Martini 12.00
A mixture of Godiva Chocolate Liqueur, Alaskan Permafrost Vodka and Carolan's Irish Cream, with a splash of half & half. Served in a chocolate swirled martini glass.

Aurora Borealis Martini 7.25
Our version of an appletini with Smirnoff Citrus vodka shaken with Apple Pucker and a splash of lemonade. Served up with a cinnamon sugar rim.

Pomegranate Martini 7.25
Smirnoff Citrus, pomegranate juice and Cointreau shaken into a martini glass.

Alaska Blueberry Martini 7.50
Blueberry Smirnoff Vodka, sweet and sour and a dash of cranberry juice. Shaken blueberries. Served with a sugar rim.

Chulitna Peach Martini 7.25
Bicardi O, Peach Schnapps, cranberry juice and a dash of lime juice. Served with an orange wedge.

Cosmo Rita Martini 8.75
Patron tequila, triple sec and cranberry juice shaken with a splash of lime juice. Served with a salt rim.