

# Grizzly Bar

## Libations

### Margaritas

**McKinley Margarita** 8  
Yes a blue margarita! Sauza Gold Tequila, Peach Schnapps, Blue Curacao, sour mix lime and salt.

**Pomegranate Margarita** 9  
Patron tequila, triple sec, pomegranate juice and lime. Shaken and served on the rocks with a salt rim.

**Mango Margarita** 8  
Mango margarita with Sauza Gold tequila, mango puree and triple sec. Shaken and served on the rocks.

### Mojitos

**Mosquito Mojito** 9  
Freshen up with this mojito! Bacardi Rum, muddled mint, sugar and lime juice, a splash of soda, served over ice.

**Raspberry Mojito** 9  
Juicy raspberries, lime juice and fresh mint muddled and mixed with Bacardi Limon rum, a splash of soda, served over ice.

**Mango Mojito** 8  
Mango mojito with Captain Morgan's rum mixed with mango puree, fresh lime and mint. Topped with a splash of soda.

### Martinis

**Chocolate Moose Martini** 12  
A mixture of Godiva Chocolate Liqueur, Alaskan Frostbite Vodka and Carolan's Irish Cream, with a splash of half & half. Served in a chocolate swirled martini glass.

**Aurora Borealis Martini** 8  
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** 8  
Smirnoff Citrus, pomegranate juice and Cointreau shaken into a martini glass.

**Alaska Blueberry Martini** 9  
Blueberry Smirnoff vodka, sweet and sour and a dash of cranberry juice. Shaken blueberries. Served with a sugar rim.

**Chulitna Peach Martini** 8  
Bacardi O, Peach Schnapps, cranberry juice and a dash of lime juice. Served with an orange wedge.

**Alaskan Berry Spritzer** 9  
Muddled raspberry, strawberry and marionberry mixed with Smirnoff Raspberry Vodka. Finished with a splash of cranberry juice and club soda.

**Glacier Tea** 7  
Smirnoff Citrus vodka and Finest Call pomegranate and ice tea, served over ice.

**Blackberry Lemonade** 9  
Muddled blackberries, and fresh lemon with Smirnoff Black cherry Vodka. Shaken and poured over ice, then topped with lemonade.

**Pink Lemonade** 8  
Smirnoff Citrus, Smirnoff Raspberry, lemonade, sweet and sour poured over ice and topped with a splash of cranberry juice

## Coffee Specialties

**Grizzly Nudge** 8  
Kahlua, Carolan's Irish Cream, Grand Marnier and coffee. Topped with whipped cream.

**Nutty Sourdough** 8  
Frangelico, Grand Marnier, Amaretto and coffee. Topped with whipped cream.

**Arctic Coffee** 7  
Bushmills Irish Whiskey, coffee and Irish Cream. Topped with whipped cream.

# Appetizers

## Wild Alaskan Salmon Chowder

Roasted red pepper and cream with potatoes, garlic, onion, celery and wild Alaskan salmon, smoked in the traditional Northwest style over native hardwood. 4.99/Cup or 5.99/Bowl

## Chips and Salsa 2.99

Add guacamole .99

## Spinach Artichoke Dip

A creamy blend of spinach, artichoke hearts, parmesan, asiago, mozzarella and romano Cheeses. Served with house-made corn tortilla chips. 6.99

## Halibut & Shrimp Martini

Shrimp and Alaskan halibut with diced cucumber, tomato, red onion and jalapeno. It is then marinated in vodka, lime juice and cilantro. Served with house-made corn tortilla chips. 10.99

## Alaskan Crab Cakes

These hand-made King crab cakes are packed with crab and seasoned with fresh herbs, onion and minced red bell peppers. Served with our lemon beurre blanc. 10.99

## Buffalo Wings

Spicy chicken wings served with celery sticks and bleu cheese dressing. 7.99

## Salmon Spring Rolls

Poached Alaskan salmon mixed with minced red bell peppers, garlic, fresh cilantro, napa cabbage and lime juice. Rolled in wonton wrappers and fried to a golden brown. Served with an asian vinaigrette. 7.99

# Beer and Wine

## Bottled Beer

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

## Draft Beer

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	

## House Wines

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

Montevina Pinot Grigio	7.00
Simi Sauvignon Blanc	7.50
Tilia Chardonnay	7.50
Rodney Strong Chardonnay	9.50
Chateau St. Michelle Reisling	6.50
Fetzer Gewurztraminer	7.00
Sauvion Vouvray	7.00

## Red Wines

Salmon Creek Pinot Noir	6.50
Estancia Pinot Noir	9.50
Wild Horse Merlot	9.50
Gnarly Head Zinfandel	7.50
Black Swan Shiraz	6.50
Aurora Shiraz	8.50
Forest Glenn Cabernet Sauvignon	7.50
Root 1 Cabernet Sauvignon	9.50
Marieta Old Vine	9.50
Folie a Deux Menage a Trois	8.50
Tilia Malbec	8.00

# Salads, Sandwiches and More...

## **Grizzly Burger**

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. 10.99

## **Asian Chicken Salad**

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. 14.99

## **Beer Battered Fish & Chips**

A Princess signature recipe. Alaskan cod hand dipped in Alaskan Amber batter, then fried to a golden brown. Served with french fries and tartar sauce. 13.99

## **Alaskan Fish Tacos**

Two flour tortillas stuffed with seared Alaskan cod, napa cabbage, pico de gallo a zesty white sauce. Served with a lime wedge, black beans and house-made corn tortilla chips. 12.99

## **Chicken Strips**

Breaded chicken strips with your choice of house-made BBQ potato chips or french fries. Served with honey mustard or BBQ sauce. 9.99

## **Grilled Salmon Salad**

Fresh mixed greens tossed with dried cranberries, pecans, red pepper, cherry tomatoes, julienne red onion, bleu cheese, and our house-made chili ranch dressing. 15.99

## **Club Sandwich**

Smoked turkey, ham, bacon and swiss cheese on a hearty sourdough roll with fresh spinach, tomato and red onion, topped with pesto mayonnaise. Served with house-made BBQ potato chips or french fries. 10.99

## **Grilled Steak Sandwich**

A grilled 7oz Denver steak cooked to your preference, and topped with sautéed mushrooms and onions on a hearty sourdough roll. Served with your choice of house-made BBQ potato chips or french fries. 15.99

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

## Entrees Available between 5:30-pm - 9:00pm

### **Asiago Crusted Alaskan Halibut**

Noted for its flavor and texture, prized Alaskan halibut is crusted with fresh herbs, asiago cheese and Japanese bread crumbs, then pan seared and finished with fried capers and lemon butter sauce. Served with parmesan risotto and fresh vegetables. 28.99

### **Grilled Alaskan Salmon with Lemon Dill Butter Sauce**

Lightly seasoned and grilled, simply presented with a subtle blend of tart lemon, butter and fresh dill. Served with mashed Yukon Gold potatoes and fresh vegetables. 25.99

### **Romano Crusted Chicken Breast with Toasted Garlic Lemon Sauce**

Tender chicken breast medallions coated in romano cheese and Japanese bread crumbs. Pan seared to a golden brown, then seasoned with a toasted garlic and fresh lemon sauce. Served with parmesan risotto and steamed broccolini. 17.99

### **Fresh Grilled Vegetable Stack with Tangy Goat Cheese**

Fire grilled fresh portobello mushroom, zucchini, tomatoes and roasted red bell peppers, stacked with fresh sautéed spinach, caramelized onions and goat cheese crumbles. Drizzled with creamy roasted red bell pepper sauce and balsamic glaze. 17.99

### **Fire Grilled Denver Steak with Brandy Peppercorn Sauce**

7oz Denver steak is fire grilled to your desire, and finished with a brandy peppercorn sauce. Served with roasted red skinned potatoes and fresh broccolini. 17.99

## Desserts

### **White Chocolate Raspberry Cheesecake**

A creamy, rich, white chocolate cheesecake with vibrant, red raspberry swirled throughout. Topped with white chocolate shavings. 8.00

### **Triple Berry Shortcake**

A moist, light, lemon pound cake, layered with strawberries and blueberries. Finished with a sweet raspberry sauce and fresh vanilla whip cream. 7.00

### **Alaskan Chocolate Mousse**

A silky, smooth chocolate mousse with a hint of Alaskan Stout beer. Accented with shaved white chocolate. 7.00

### **Vanilla Bean Crème Brulee**

A delicately flavored traditional vanilla custard, finished with a hand-fired, caramelized sugar crust. 7.00

### **Dark Chocolate Pudding Cake**

Creamy chocolate pudding layered between moist, dark chocolate cake with sweet, dark chocolate frosting. 8.00

### **Locally-made Alaskan Ice Cream**

Choice of blueberry or vanilla. Ask your server about our sugar-free praline. 4.00