

Crab and Artichoke Dip
 Creamy blend of crab and artichoke hearts served in a sourdough bread bowl. 9.99

Alaskan King Crab Cakes
 King crab cakes seasoned with fresh herbs, a hint of onion and minced bell peppers atop our signature roasted red pepper coulis. 12.99

McKinley Wings
 Wings just the way you like them with hot, BBQ or sweet chili sauce. Served with celery, carrots and blue cheese or ranch dipping sauces. 8.99

Wild Alaskan Salmon Chowder
 Roasted red pepper and cream with potatoes, garlic, onion, celery, corn, and wild Alaskan Salmon, smoked in the traditional Northwest.
 Cup 4.99
 Bowl 6.99

Chili with Cornbread
 House-made top sirloin chili topped with cheddar cheese and diced red onions, served with a generous piece of warm cornbread. 8.99

House-made Tortilla Chips and Fresh Salsa
 5.99
 Add Queso 1.99

DRAFT BEER

5.75

- Denali Gold
- Alaskan Amber
- Alaskan White
- Twister Creek IPA
- Kodiak Nut Brown
- Honeymoon Hefe
- Moose Point Porter
- Bud Light 4.75

BOTTLED BEER

5.75

- Budweiser 16oz
- Corona
- Hofbrau Lager
- Omission Lager (GF)
- Angry Orchard Crisp Apple
- St. Pauli Girl (NA)

House Wines

Sutter Home

Chardonnay, Pinot Grigio, Merlot
 Cabernet Sauvignon, White Zinfandel
 7.00

WHITE WINES

- Estancia Sauvignon Blanc 8.50
- Kim Crawford Sauvignon Blanc 9.50
- Clos du Bois Reserve Chardonnay 8.50
- J. Lohr Arroyo Vista Chardonnay 10.50
- Estancia Pinot Grigio 8.50
- Chateau Ste. Michelle Riesling 7.50
- Bear Creek Strawberry/Rhubarb 8.50

RED WINES

- Salmon Creek Pinot Noir 7.50
- Estancia Pinot Noir 9.00
- Mark West Santa Lucia Pinot Noir 12.00
- Diseno Malbec 8.50
- Hogue Merlot 8.50
- Ravenswood Zen of Zin 8.50
- Aurora Shiraz 9.50
- Genesis by Hogue Cabernet Sauvignon 8.50
- Simi Alexander Valley Cabernet Sauvignon 12.00
- Marietta Old Vine 9.50
- Chateau Ste. Michelle Indian Wells Red 12.00

(GF) indicates Gluten Free.

BASE CAMP SPECIALTY ENTRÉES

Crispy Fish & Chips

Panko battered Pacific Cod, fried to a golden brown and served with French fries, lemon and tartar sauce. Two pieces 13.99
Three pieces 15.99

Kodiak Bairdi Crab Legs

Whole cluster of sustainable Kodiak Bairdi crab served with French fries and lemon. 31.99

Hummus Platter

Seasoned hummus accompanied by olives, artichoke hearts, tomatoes, red onions, crumbled feta cheese and pita bread. 12.99

Princess Top Sirloin

8 oz. top sirloin grilled to perfection and served with French fries. 26.99

Base Camp Cobb Salad

Crisp Iceberg topped with diced hard boiled eggs, diced tomatoes, fresh avocados, bacon crumbles, blue cheese crumbles and red onions. Served with blue cheese dressing. 11.99

Add chicken 3.99
Add Alaskan salmon 4.99

Grilled Pesto Chicken Sandwich

A boneless chicken breast grilled with a delicious pesto rub and topped with provolone cheese, lettuce, tomato and onion. Served on a ciabatta roll with house bbq chips. 11.99

Alaskan Salmon BLT

A fresh, grilled Alaskan salmon filet on a ciabatta roll. Topped with spinach, tomato, bacon and a house-made pesto-mayo. 16.99

Hawaiian BBQ

Slow roasted, pulled pork served on a sweet Hawaiian bun and adorned with house-made coleslaw. Served with house bbq chips. 14.99

Vegetarian Quesadilla

Sautéed bell peppers, red onion and black beans in a large flour tortilla with cheddar and jack cheese. Served with homemade tortilla chips. 9.99

Add chicken 3.99
Add Alaskan salmon 4.99

Base Camp Burger

Our half-pound flame-broiled beef patty topped with cheddar cheese and our house sauce. Built on a parmesan pepper bun with lettuce, tomato and onion. Served with french fries. 12.50

Add smoked bacon 1.00

Cheechako Chili Cheese Fries

A mountain of crispy french fries smothered with our house-made top sirloin, chili and topped with shredded cheese. 9.99

Chicken Strips

Breaded chicken strips and french fries with your choice of honey mustard or BBQ sauce. 9.99

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