



Denali Brewpub, PO BOX 1021, Talkeetna, AK 99676 (907) 733-2537
www.denalibrewing.com

BEER TO GO AVAILABLE | IN 6 AND 12 PACKS



TWISTER CREEK IPA

India Pale Ale

6.5% ABV - 71 IBU'S

Bucketsful of Pacific Northwest American hops. A dry, crisp finish spotlights copious kettle and dry hops for a true hop head's delight.



MOTHER ALE

Blonde Ale

5.6% ABV - 46 IBU'S

Ale brewed with Pilsner malt and Noble hops for delicate flavor and a smooth finish.



SINGLE ENGINE RED

Irish Style Red Ale

5.8% ABV - 46 IBU'S

Irish-style amber ale featuring a blend of five malts with just enough hops for a balanced finish.



CHULI STOUT

Foreign Extra Stout

5.9% ABV - 55 IBU'S

Our world class stout pours rich, thick, and luxuriously creamy.



Ask about availability

BIG DIPA - Double IPA

8.6% ABV - 100 IBU'S - 6 Packs

Five pounds of hops per barrel provide a wallop of the flavors and aromas you love. Behind all this hoppy goodness is a grain bill strong enough support this big blend of Zeus, Centennial, Cascade and Chinook hops.



FALL SEASONAL

SLOW DOWN BROWN

Spiced Brown Ale

6.0% ABV - 23 IBU'S - 6 Packs

Features velvety chocolate malt up front, a nutty center palate with restrained additions of cumin, coriander, fennel, fenugreek and cardamom and a slightly sweet lingering finish highlighted by cinnamon, cloves and cayenne.

SPECIALTY 750 ML BOTTLES



Flag Stop Milepost #1 - Belgian Golden Ale - 9.7%

Brewed with pilsner malt, Saaz and Golding hops and a lively blend of Belgian yeasts.

Flag Stop Milepost #4 - Imperial Red Ale - 10.2%

Milepost 4 is a well-balanced, smooth Imperial Red Ale aged in bourbon barrels, meticulously blended, and bottle conditioned to impress. Dark notes of bourbon, oak, and tobacco combine with vanilla, honey, and green apple.

Flag Stop Milepost #5 - Barrel Aged Beer - 10.3%

Our Wassail-inspired Imperial Red Ale combines tart green apples, locally harvested highbush cranberries, and mulling spices. Aged in bourbon barrels and bottle - conditioned, the result is a malty, tart, and spicy winter delight..

One Tree Birch Beer - Birch Beer - 9.1%

We offer up this smooth Belgian Golden Strong Ale, primed with locally harvested Kahiltna Birchwork's birch syrup and bottle conditioned for a naturally sublime experience.

Hibernale - Belgian Dark Strong- 9.3%

A complex malt bill, light noble hopping and a specialty Belgian yeast strain combine to form the depth of flavor in this seasonal release. Part of the batch was aged in our house sour oak barrels for several months, blended back then conditioned to yield dark notes of fig, plum, caramel, and tart notes of lemon and dark cherries.

Saison Le Coq - Wood Aged Beer - 8.8%

Caraway, onion, Hersbrucker hops, classic Saison yeast, tart green apple and lemon make for a uniquely crisp, refreshing beer . Bottle conditioned with champagne yeast.

VARIETY 12 PACK



All four of our flagship beers in a variety twelve pack. Combine in the same glass 50% Red, 20% IPA, and 30% Stout to create the Matt Porter for a 5th style of beer!

LOUISVILLE SOUR 5.1%

Primary fermentation in American oak barrels gives this medium bodied golden ale refreshingly tart flavors of lemon zest and wood. A Talkeetna favorite. Available in 12 packs.





At Denali Brewpub we use only the finest ingredients to bring you a full range of creative, flavorful food, beers, wines and spirits. Whenever possible we use local ingredients in our kitchen, brewery, winery and distillery. Please don't hesitate to ask your server for suggested food and beer pairings, what's new on tap or for a growler, specialty bottle or cans of fresh Denali beer to go!

SOUPS AND SALADS

Salads are served with your choice of house made dressing: Twisted Ranch, Blue Cheese, Caesar or Denali Vinaigrette.
add grilled chicken 5 | blackened chicken 6 | blackened cod 6
smoked salmon 6

Twister Creek Salad

Fresh mixed greens, with red cabbage, julienned carrots, cucumbers and tomato.
small 6 | large 10

Caesar Salad*

Crisp romaine lettuce, parmesan cheese and house made croutons tossed in our Caesar dressing and garnished with fresh lemon.
small 7 | large 12

Soup of the Day

Served with oyster crackers.
Ask us about today's selection.
cup 4 | bowl 6

BEER TO GO

Select Six Packs, Twelve Packs, Growlers, Specialty Bottles and Kegs may be purchased to go.

APPETIZERS

Smoked Provolone Wedges

Smoked provolone cheese dipped in our beer batter and fried golden brown. Served with house made marinara sauce. 8

Roasted Cauliflower Dip

Roasted cauliflower, spinach, onion, garlic and a blend of Swiss, provolone and cream cheeses.
With house fried corn chips 10
With spent grain pretzels 13

Spent Grain Pretzels

Two house baked, salted pretzels made with spent grain from our brewery. Served with our beer cheese dipping sauce. 7

Curly Fries

Thin cut, lightly seasoned potato curls fried golden brown. 6

Sweet Potato Wedges

Thick cut, generously seasoned sweet potato wedges. 8

Talkeetna Gourmet

Succulent pork belly topped with candied bacon. Served in a tangy Mother Ale BBQ sauce with crispy shoestring onions and a bacon, bell pepper, jalapeño relish. 14

CRAFT SANDWICHES

Served on fresh bread with pickles and your choice of sweet potato fries, curly fries or mashed potatoes with peppercorn gravy.

Substitute a cup of soup or a side salad 2

Red's Pulled Pork

Tender pork shoulder, hand rubbed and slow cooked until perfect for shredding, then mixed with our Single Engine Red BBQ sauce, topped with coleslaw and served on a brioche bun. 13

Sriracha IPA Chicken Sandwich

Tender chicken breast tossed in our signature Sriracha IPA hot sauce. Served on a brioche bun with a creamy blue cheese bacon sauce, lettuce, tomato and sliced red onion. 15

The Aleutian

Alaskan cod fillet dusted with blackened seasonings and grilled to order. Served on a brioche bun with lettuce, tomato, sliced red onion, cheddar cheese and tartar sauce. 15

Ribeye Pretzel Dip*

Ribeye steak, hand rubbed and slow cooked in house, sliced thin and piled on a pretzel bun. Topped with melted cheese of your choice: pepper jack, cheddar, Swiss or provolone. Served with our signature Matt Porter au jus for dipping. 16

Beverages

DBC Root Beer

(when available) *Made here!*
glass 3 | pitcher 10

Juice, Milk

small 2 | large 3

Other Drinks (one refill)

Coke, Diet Coke, Sprite,
Dr. Pepper, Ginger Ale,
Lemonade, Iced Tea, Coffee,
Decaf, Hot Tea, Hot Cocoa 2

BREW PUB SPECIALTIES

Grandma Jo's Dumplings

Fresh, hand made gnocchi and peppered bacon in a five cheese cream sauce. Finished with fresh grated parmesan cheese, fresh cut scallions and a spicy Sriracha drizzle. 13

add grilled chicken 5 | blackened chicken 6 | smoked salmon 6
blackened cod 6 | fresh sautéed vegetables 3

Fresh Garden Sauté

Cauliflower rice, diced carrots and fresh sautéed vegetables drizzled with a rich teriyaki glaze and sprinkled with sesame seeds. 11

add grilled chicken 5 | blackened chicken 6 | smoked salmon 6
blackened cod 6 | sautéed shrimp 12

Boneless Short Rib Dinner*

Tender, boneless beef short rib. Please ask us how we're preparing tonight's entrée.

Price Varies

Ribeye Steak Dinner*

Choice 16oz cut charbroiled just the way you like it and finished with herbed compound butter. Served with a side of house made mashed potatoes and fresh sautéed vegetables. 32

Fish 'n' Chips

A hearty portion of Alaskan cod, hand dipped in our Mother Ale beer batter, deep fried golden brown and served with zesty tartar sauce and your choice of curly fries or sweet potato fries. 16

Substitute a cup of soup or a side salad 2

The Bachelor

A thick slice of house made reindeer meatloaf served with house made mashed potatoes and peppercorn gravy. 15

Nightly Special

Please ask us what's new.

BURGERS

Served with pickle chips and your choice of sweet potato fries or curly fries.

Substitute a cup of soup or a side salad 2

Twister Creek Burger*

Thick, juicy, house made all beef patty with your choice of pepper jack, cheddar, Swiss or provolone cheese. Served on a fresh sourdough bun with sliced tomato, lettuce and red onion. 13

add bacon 3 | sautéed onions or mushrooms 1

Veggie Burger

Our signature veggie patty packed with fresh vegetables, tahini, garbanzo beans, panko bread crumbs, egg, flour and rice. Served on a fresh sourdough bun with provolone cheese, Twisted Ranch, sprouts, sliced tomato, lettuce and red onion. 13

HOUSE MADE DESSERTS

Chuli Stout Brownie

Our rich chocolate brownie made with Chuli Stout and served with a scoop of vanilla ice cream, chocolate syrup and whipped cream. 7

Blueberry Cheesecake

A slice of rich, blueberry filled cheesecake made with a delicious graham cracker crust and a kiss of our Mother Ale. 7

Peanut Butter Pie

Rich, creamy peanut butter mousse in a Chuli Stout Brownie crust. Topped with a dark chocolate ganache, peanuts and whipped cream. 7

Ice Cream

A scoop of vanilla ice cream with whipped cream and your choice of chocolate, caramel or blueberry topping. 4

DBC Root Beer Float

(when available)

A scoop of vanilla ice cream in a big mug of Denali Brewing Root Beer. 5

Add a scoop of Ice Cream 3

GO BIG!

Extra bacon 3

Load up the cheese:

Cheddar, Provolone,

Pepper Jack or Swiss 1

Blue cheese crumbles 3

Jalapeños 1

Extra pickles 1

Sautéed onions or mushrooms 1

Sliced bread or garlic toast 3

Gift cards available.

Let us cater your next special event.

Please call (907) 733-2537
for information.

* Contains (or may contain) undercooked ingredients

WINE LIST

Alaska Meadery

Razzery

A fruity, earthy nose with a combination of raspberries, sour cherries and apples.
Glass 9 | Bottle 36

Celestial Meads

Tentaçao

A blend of Solera tawny port and sorghum honey mead.
Glass 8 | Bottle 28

Oh Pear

A semi sweet melomel made with orange blossom honey and pears.
Glass 8 | Bottle 28

Tutti Frutti

A sweet melomel made with blackberry blossom honey and six different fruits.
Glass 8 | Bottle 28

Mead Spritzer

Your choice of mead with a splash of soda water. 9

Red Wine

House Malbec Glass 6

House Cabernet Glass 6

House Merlot Glass 6

Joseph Phelps

Cabernet Bottle 85

Caymus 2013 Cabernet
Bottle 120

White Wine

House Chardonnay Glass 6

House Pinot Grigio Glass 6

House Riesling Glass 6

Barefoot Bubbly 187ml Split 9
Sparkling California Champagne

Beringer White Zinfandel
Glass 6 | Bottle 21

Denali Mimosa

Barefoot Bubbly and orange juice, a sparkling classic. 10

DENALI SPIRITS COCKTAILS

Twisted Mule

Denali Spirits Vodka, our handcrafted ginger soda and fresh squeezed lime. Served in a copper mug. 10

Bloody Mary

Denali Spirits Vodka, Demitri's Bloody Mary mix, tomato juice, fresh squeezed lemon and a Cajun spice seasoned rim. Garnished with soprasetta, pepper jack cheese and a pepperoncini. 11

Denali Spirits Martini

Chilled Denali Spirits vodka or gin, with a dry vermouth wash and olive garnish. 13

Negroni

Denali Spirits Gin, Campari, sweet vermouth and fresh orange zest.
Served on the rocks. 12

Denali Spirits Cocktail Special

The Denali Spirits distillery is always trying something new...
Ask your server what's shaking!

HANDCRAFTED COCKTAILS

Perfect Scratch Margarita

Tequila, Cointreau, simple syrup and lime, lemon and orange juice fresh squeezed to order. 12
Cadillac Margarita with Grand Marnier 14

Old Fashioned

Your choice of whiskey, simple syrup, bitters, fresh orange zest and a Luxardo cherry, stirred and served over ice.
Price varies with choice of spirit

Irish Coffee

Jameson Irish Whiskey, Kaladi Bros. fresh ground coffee and sugar. Topped with cream. 10

Muscle Relaxer

Jameson Irish Whiskey, Chuli Stout, Bailey's Irish Cream and hot cocoa. Topped with cream. 9

Pumpkin Hot Buttered Rum

Sailor Jerry spiced rum, house made pumpkin spice butter and hot water. Topped with cream. 10

Peppermint Patty

Rumpleminze and hot cocoa topped with cream.
A wonderful winter warmer. 10

Hot Toddy

Your choice of whiskey, fresh squeezed lemon, honey, hot water and a cinnamon stick.
Price varies with choice of spirit

AMERICAN WHISKEY

Basil Hayden's 10
Bernheim Original 8
Bib & Tucker Small Batch 11
Bird Dog Small Batch 10
Blanton's 13
Buck 8yr Small Batch 9
Bulleit 8
Bulleit Rye 8
Calumet Farm 12
Elmer T. Lee 9
Four Roses Single Barrel 12
Four Roses Small Batch 10

Four Roses Yellow Label 8
Hudson Baby 11
Knob Creek Small Batch 8
Masterson's 14
Michter's 10
Parker's 7th Heritage 20
Port Chilkoot Bourbon 13
Port Chilkoot Rye 13
Rittenhouse Rye 8
Rock Hill Farms 12
Woodford Reserve 10
Wyoming Whiskey Small Batch 10

SCOTCH & IRISH

The Balvenie 13	Jameson 8
Connemara 13	Johnnie Walker Black 9
Glenfiddich 12yr 10	Lagavulin 16yr 16
The Glenlivet 12yr 10	Laphroaig 10yr 12
Glenmorangie 10yr 10	Monkey Shoulder 10
Highland Park 12yr 12	Oban 14yr 14
Springbank 12yr 18	

ALSO SERVING

Bailey's 8	Havana Club Rum 8
Campari 8	Rumpleminze 8
D'Usse Cognac 13	Sailor Jerry 8
Grand Marnier 12	Sauza Hornitos
Kahlua 8	Reposado Tequila 8

OUR STORY

Locally owned Denali Brewing and Denali Brewpub first opened its doors in the summer of 2009. Our tiny 8-barrel brew house was located adjacent to the Pub in what is now the old Beer Hall, brewing 420 barrels of beer its first year. With our commitment to using only the best quality ingredients to produce the finest ales, paired with our visitors' thirst for delicious craft beer, our little brewery flourished! In 2011 we opened a 30-barrel facility on Mile 2 of the Spur Road here in Talkeetna, and we now brew over 12,000 barrels a year! It was a natural progression for our brewers to further explore the world of fermentation and in 2016 Denali Brewing opened our distillery, Denali Spirits, and our meadery, Alaska Meadery.

Denali Brewing also maintains environmental and social stewardship through our numerous sustainability programs with emphasis on zero waste. Last summer we started our brewery farm. In the years to come we will be able to provide our own fresh ingredients for the brewery and envision an extensive farm to table program serving our own locally grown food at Denali Brewpub.

Our most recent exciting accomplishment is, at the start of 2017, Denali Brewing began the remarkable journey towards becoming employee owned!

At the end of the day we want to cheers our friends and neighbors near and far for their continued support and enjoyment of local craft beer, wine and spirits!

WiFi Password: DBPGUEST