



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

13605 E Main St., Talkeetna, AK 99676
907-733-ALES (2537)
www.denalibrewpub.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.



BIG DIPA

Double IPA

8.6% - 100 IBU'S

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.



GROVE IPA

American Style IPA

6.3% - 64 IBU'S

This American Style IPA is well balanced with strong citrus, earthy and pine characters in the aroma and flavor. Enjoy this delicious and refreshingly juicy IPA.



AGAVE GOLD

Golden Ale

5.1% - 16 IBU'S

Brewed with organic blue agave nectar for a light, easy introduction to the wonderful world of craft beer.

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 #2 - *Flanders Style Red Ale* - 6.3%
A blend of Pilsner, Munich and various dark malts, added with US Goldings, make this Flanders Red ale appealing to the eyes and taste buds. Aging in our house sour oak barrels with raspberries gives this well balanced beer a delicious tart flavor. Bottle conditioned with champagne yeast.

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.



APPETIZERS

Spent Grain Pretzels

Two house baked, salted pretzels made with spent grain from our brewery. Served with our beer cheese dipping sauce. 8

Sweet Potato Wedges

Thick cut, generously seasoned sweet potato wedges served with a choice of spicy Sambal aioli or cool Twisted Ranch. 8

Smoked Provolone Wedges

Provolone cheese wedges dipped in our handcrafted beer batter and fried golden brown. Served with house made marinara sauce. 8

Charcuterie Plate

Gruyère, fontina, buttermilk blue, gouda and four year aged cheddar cheeses with thinly sliced soppressata and Italian dry salamis, stone ground mustard, locally grown micro greens and spent grain pretzel chips. 15

The 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. 15

Curly Fries

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

Hummus Platter

Our roasted red pepper hummus is served with house fried flour tortilla chips, cucumber, blue cheese crumbles and carrot sticks. 13

Sockeye

Salmon Spread

Smoked Alaskan red salmon blended with cream cheese, garlic, lemon and jalapeños. Served with toasted baguette, crumbled bacon, cucumber and red onions. 16

SOUP AND SALADS

Salads are served with your choice of house made dressing: Twisted Ranch, Blue Cheese, Caesar, Strawberry Balsamic or Denali Vinaigrette.

add grilled chicken 6 | blackened chicken 7
grilled cod 6 | blackened cod 7 | smoked salmon 7

Wild Alaskan Salmon Salad

Wild Alaskan salmon, lightly seasoned, grilled and served atop fresh mixed greens with toasted pine nuts, fennel bacon, blue cheese crumbles, onions and cherry tomatoes. Served with a strawberry balsamic vinaigrette. 24

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

Twister Creek Salad

Fresh mixed greens with red cabbage, julienned carrots, cucumbers and tomato. small 6 | large 11

Soup of the Day

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

DELI SANDWICHES

Made on wheat bread with your choice of cheese: pepper jack, cheddar, Swiss or provolone. Served with potato chips and dill pickles.

sub fries 2 | sub cup of soup 2.5 | sub side salad 2.5

Fireweed

Thinly sliced hickory smoked ham piled with red onions, tomato, green leaf lettuce and red pepper mayo. 13.5
add peppered bacon 3

Chulitna Club Wrap

Thinly sliced turkey, hickory smoked ham, peppered bacon, lettuce, tomato, sliced red onion and mayo all wrapped up in a flour tortilla. 14

Supercub

Thinly sliced juicy smoked turkey breast piled with red onions, tomato, green leaf lettuce and pesto mayo. 13.5
add peppered bacon 3

Three Rivers

Healthy tuna salad made with dill pickle, red onion and celery with crisp green leaf lettuce. 13.5

Solstice

Roasted red pepper hummus, guacamole, locally grown micro greens, tomato, red onions, cucumber and green leaf lettuce. 13.5

HOT CRAFT SANDWICHES

Served on fresh bread with potato chips and dill pickles.
sub fries 2 | sub cup of soup 2.5 | sub side salad 2.5

Red's Pulled Pork

Tender pork shoulder, hand rubbed and slow cooked for hours until perfect for shredding, then mixed with our Single Engine Red BBQ sauce and served on a brioche bun topped with coleslaw. 14

The Aleutian

Alaskan cod filet dusted with blackened seasonings and grilled to order. Served on a brioche bun with lettuce, tomato, sliced red onion, cheddar cheese and tartar sauce. 15.5

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

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

BURGERS

Served with dill pickles and your choice of sweet potato wedges or curly fries.
sub cup of soup or side salad 2.5

Twister Creek Burger*

Thick, juicy, half pound 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. 14
add bacon 3 | sautéed mushrooms 1
sautéed onions 1 | fresh jalapeños 1

Veggie Burger

Our signature veggie patty packed with fresh vegetables, tahini, garbanzo beans and rice. Served on a fresh sourdough bun with locally grown micro greens, provolone cheese, Twisted Ranch, sliced tomato and red onion. 14
add bacon 3 | sautéed mushrooms 1
sautéed onions 1 | fresh jalapeños 1

Non Alcoholic Beverages

DBC Root Beer

(when available)
Made here.
No corn syrup!
(sorry, no refills)
glass 4 | pitcher 12

Juice, Milk

small 2.5 | large 3.5

Other Drinks

(one refill): Coke, Diet Coke, Sprite, Lemonade, Dr. Pepper, Ginger Ale, Iced Tea, Coffee, Hot Tea 3



WINE LIST

Alaska Meadery

Belgique

A sweet mead made with pure honey, coriander and bitter orange peel.
Glass 9 | Bottle 36

Razzery

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

Celestial Meads

Oh Pear

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

Tentação

A blend of Solera tawny port and sorghum honey mead.
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 7

House Cabernet Glass 7

House Merlot Glass 7

Marietta Game Trail 2015

Cabernet Bottle 56

Caymus 2015 Cabernet Bottle 120

Joseph Phelps 2014

Cabernet Bottle 125

White Wine

House Chardonnay Glass 7

House Pinot Grigio Glass 7

House Riesling Glass 7

Barefoot Bubbly 187ml Split 9

Sparkling California Champagne

Beringer White Zinfandel

Glass 7 | Bottle 26

TWISTER CREEK SPECIALTIES

Garden Sauté

Cauliflower rice, diced carrots and fresh sautéed vegetables drizzled with a rich teriyaki glaze and sprinkled with sesame seeds. 13
add grilled chicken 6 | blackened chicken 7 | smoked salmon 7
grilled cod 6 | blackened cod 7 | sautéed shrimp 12

Thai Coconut Vegetable Curry

Our house made green curry with rich coconut cream and fresh seasonal vegetables with steamed rice. Finished with fresh red bell pepper, cilantro and locally grown micro greens. 16
add grilled chicken 6 | blackened chicken 7 | smoked salmon 7
grilled cod 6 | blackened cod 7

Boneless Short Rib Dinner

Tender boneless beef short rib prepared in a new, delicious way each month. Please ask your server how we're preparing it tonight.

Price Varies

Ribeye Steak Dinner*

Choice 16oz cut charbroiled just the way you like, finished with herbed compound butter. Served with a side of house made mashed potatoes and fresh sautéed vegetables. 34

Alaskan Halibut

Alaskan halibut prepared with seasonally available local ingredients. Please ask your server about tonight's special.

Market Price

The Bachelor

A hearty portion of house made reindeer meatloaf served with home style mashed potatoes and peppercorn gravy. 16

Fish 'n' Chips

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

sub cup of soup 2.5 | sub side salad 2.5

HOUSE MADE DESSERTS

Blueberry Cheesecake

A thick 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

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. 8

Ice Cream

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

DBC Root Beer Float

A scoop of vanilla ice cream in a big mug of Denali Brewing Root Beer. 7

Add a scoop of Ice Cream 3

Gift cards available.

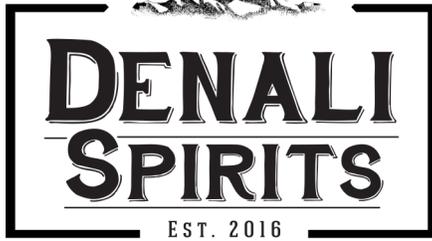
Let us host your next special event.
Please call (907) 733-2537

VISIT OUR BREWERY, DISTILLERY AND WINERY TASTING ROOM AT MILE 2 ON THE TALKEETNA SPUR RD.

**Please ask about our brewery tours,
transportation options and see
where all the magic happens.**

* Contains (or may contain) raw or undercooked ingredients

TALKEETNA, ALASKA



Join us on our adventure into the world of craft spirits and cocktails. We serve small batch vodka, gin, Hopshine and other spirits made right here in Talkeetna.

We fresh squeeze juice to order and infuse our liqueurs and syrups in house to make the finest cocktails.

Our distillery, winery and brewery are now open at Mile 2 on the Talkeetna Spur Rd. Stop by the tasting room to check things out and see what's new!

DBC GEAR

Denali Brewing T Shirts

Denali Brewing Hoodies

DBC Hats

DBC Stainless Growlers

Cider Works T Shirts

DBC Logo Glassware

Please feel free to explore our gear at the front of the restaurant or in the Beer Hall and ask our staff for help.

BEER TO GO

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

DENALI SPIRITS COCKTAILS ON DRAFT

Basil Gimlet

Gin, muddled fresh basil, fresh squeezed lime and simple syrup. Served up or on the rocks. 10

Blueberry Mojito

Hopshine, wild Alaskan blueberries, locally grown mint, fresh squeezed lime juice and simple syrup. 10

Whiskey Sour

Hyper aged whiskey, fresh squeezed lemon, muddled Luxardo cherries and simple syrup. Garnished with a lemon and a Luxardo cherry. 10

DENALI SPIRITS COCKTAILS

Twisted Mule

Vodka, our hand crafted ginger soda made with cassia bark bitters and fresh squeezed lime. Served in a copper mug. 10

Aurora Iced Tea

Orange brandy, vodka, gin, Hopshine, house infused violet liqueur, fresh squeezed lemon and lime, butterfly pea flower infused simple syrup and soda water. 12

Perfect Scratch Margarita

Hopshine, orange brandy, simple syrup and lime, lemon and orange juice fresh squeezed to order. 12
Cadillac Margarita 14

Aviation

This Depression era classic is made with Denali Spirits gin, house infused violet liqueur, Luxardo cherry liqueur, fresh squeezed lemon, simple syrup and a Luxardo cherry. 12

Negroni

Invented circa 1919, this Italian classic is made with Denali Spirits gin, Campari, sweet vermouth and fresh orange zest. Served on the rocks. 12

Bloody Mary

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

Ginger Shandy

Denali Spirits vodka, fresh squeezed lemon juice and house infused ginger syrup topped with our Mother Ale. 10

Denali Spirits Martini

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