



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, winery and distillery. Please don't hesitate to ask your server for suggested food and beverage pairings, what's new on draft or for a growler, specialty bottle or cans of fresh Denali beer to go!

APPETIZERS

Brewpub Pretzels

Two house baked twisted pretzels, basted with butter, dusted with salt and served with our beer cheese dipping sauce. 9

Smoked Provolone Wedges

Smoked provolone cheese dipped in our beer batter and fried golden brown. Served with house made marinara sauce. 9

Roasted

Cauliflower Dip

Roasted cauliflower, spinach, onion, garlic and a blend of Swiss, provolone and cream cheeses. 13.5
With your choice of house fried corn chips or Brewpub Pretzels

Sweet Potato Wedges

Thick cut, generously seasoned sweet potato wedges. 8

Curly Fries

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

HOT CRAFT SANDWICHES

Served with pickle chips and your choice of sweet potato fries or curly fries. substitute a cup of soup or a side salad 2.5

Red's Pulled Pork

Tender pork shoulder, seasoned 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 fillet dusted with blackened seasoning and grilled to order. Served on a brioche bun with lettuce, tomato, sliced red onion, cheddar cheese and tartar sauce. 16

Ribeye Pretzel Dip*

Prime rib, slow roasted 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. 18

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

SOUPS AND SALADS

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

add grilled chicken 6 | blackened chicken 7 | grilled cod 7
blackened cod 8 | smoked salmon 10

Brewpub Salad

Fresh mixed greens with house baked croutons, julienned carrots, cucumbers, tomato and red onion.
full 11 | half 6

Caesar Salad*

Crisp romaine lettuce, parmesan cheese and house baked croutons tossed in our Caesar dressing and garnished with fresh lemon.
full 12 | half 7

Soup of the Day

Served with oyster crackers.
Ask us about today's selection.
cup 4.5 | bowl 6.5

Beverages

DBC Root Beer

(when available) *Made here!*
glass 4 | pitcher 12

Juice, Milk

small 2.5 | large 3.5

Other Drinks (one refill)

Coke, Diet Coke, Sprite,
Dr. Pepper, Ginger Ale,
Lemonade, Iced Tea, Hot Tea,
Hot Cocoa 3

Proudly serving Dead Hopper roastery's single origin Guatemalan, full city plus roast. The 2019 harvest is roasted right here in Talkeetna and features notes of chocolate, toffee & hazelnut. 3.5

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 6 | blackened chicken 7 | smoked salmon 10
grilled cod 7 | blackened cod 8 | fresh sautéed vegetables 4
sautéed shrimp 12

Garden Sauté

Cauliflower rice and fresh sautéed vegetables drizzled with either a rich teriyaki glaze or a sweet & spicy chili sauce and sprinkled with sesame seeds. 13

add grilled chicken 6 | blackened chicken 7 | smoked salmon 10
grilled cod 7 | blackened cod 8 | fresh sautéed vegetables 4
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, finished with herbed compound butter. Served with a side of house made mashed potatoes and fresh sautéed vegetables. 34

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

BURGERS

Served with pickle chips and your choice of sweet potato fries or curly fries.
substitute a cup of soup or a side salad 2.5

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 onions 1 | sautéed mushrooms 1
fresh jalapeños 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 locally grown micro greens, provolone cheese, Twisted Ranch, sliced tomato, lettuce and red onion. 15

HOUSE MADE DESSERTS

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

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 blueberry topping. 5

DBC Root Beer Float

(when available)

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

Add a scoop of Ice Cream 4

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 host your next special event.
Please call (907) 733-2537
for information.

* Contains (or may contain) undercooked ingredients