

APPETIZERS

Brewpub Pretzels

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

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. 8.5

Sirloin Steak Tips*

Top sirloin, slow roasted until fork tender then drizzled with a chimichurri vinaigrette. Served over hand cut fries with a side of pickled red onions. 15

Curly Fries

Thin cut, seasoned potato curls fried golden brown. 6

Hummus Platter

Our traditional garlic hummus is drizzled with sesame oil and served with pickled cucumber salad and your choice of warm naan or 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

Denali Brewing Mercantile

Check out our new store
next door for all the newest
DBC gear.

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 7 | blackened cod 8 | smoked salmon 10

Wild Alaskan Salad

Your choice of Alaskan salmon, cod or halibut, 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.
grilled cod 21 | salmon filet or halibut filet *market price*

Caesar Salad*

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

Twister Creek Salad

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

Soup of the Day

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

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 stacked with green leaf lettuce, tomato, sliced red onion and red pepper mayo. 14.5
add peppered bacon 3

Base Camp*

Thinly sliced top sirloin, stacked with green leaf lettuce, tomato, sliced red onion and horseradish cream sauce. 16

Supercub

Thinly sliced juicy smoked turkey breast stacked with green leaf lettuce, tomato, sliced red onion and pesto mayo. 14.5
add peppered bacon 3

Three Rivers

Healthy tuna salad made with dill pickle, red onion and celery with crisp green leaf lettuce. 14

Solstice

Creamy hummus, guacamole, locally grown micro greens, tomato, sliced red onions, cucumber and green leaf lettuce. 14

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, 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

Your choice of Alaskan cod, halibut or salmon 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.
cod filet 16 | salmon filet or halibut filet *market price*

Sirloin Pretzel Dip

Top sirloin, 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. 16
Try it Matty Style 23

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 please)
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 34

Razzery

A fruity, earthy nose with a combination of raspberries, sour cherries and apples.
glass 9 | bottle 34

Mead Spritzer

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

Braggot

Your choice of mead blended with a light ale or beer of your choice. 9

Red Wine

House Cabernet glass 7

House Malbec glass 7

House Merlot glass 7

Marietta Game Trail 2015
Cabernet bottle 54

Orin Swift 2017 Abstract bottle 56

Silver Oak 2014 Alexander Valley
Cabernet Sauvignon bottle 118

White Wine

House Chardonnay glass 7

House Pinot Grigio glass 7

House Riesling glass 7

Barefoot Bubbly 187ml split 8
Sparkling California Champagne

Moët & Chandon Impérial Brut
bottle 110

Roederer Estate Brut bottle 49

Rosé

Sun Seeker Rosé glass 8 | bottle 30

Beringer White Zinfandel
glass 7 | bottle 26

DENALI BREWPUB SPECIALTIES

Garden Sauté

Cauliflower rice and fresh sautéed vegetables drizzled with either a rich teriyaki glaze or 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 | sautéed shrimp 12
salmon filet or halibut filet *market price*

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 10
grilled cod 7 | blackened cod 8 | salmon filet or halibut filet *market price*

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

Pan seared Alaskan halibut, served over a bed of quinoa and fresh asparagus and topped with a brown butter sauce with toasted pine nuts, sautéed garlic and onions, lemon and sage.

Finished with locally grown micro greens. *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 or halibut, 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. cod 16 | halibut *market price*

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. 5

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 4

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