



MEMORANDUM

TO: Bob Klein, Chair, and Members of the
Alcoholic Beverage Control Board

DATE: January 23, 2018

FROM: Erika McConnell, Director

RE: 4099 Grande Denali Lodge –
Alpenglow Restaurant

Requested Action: Approve transfer of ownership of beverage dispensary – tourism license

Statutory Authority: AS 04.11.040(a): “A license issued under this title may not be transferred to another person except with the written consent of the board.”

Staff Recommendation: Approve the transfer of ownership with delegation

Background: This application is to transfer a beverage dispensary – tourism license in the Denali Borough from Little Norway, Inc., to Grande Denali, LLC. The Denali Borough does not protest, and the Departments of Labor and Revenue do not object. Background investigations are pending.

Attachments: Application



Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

What is this form?

This transfer license application form is required for all individuals or entities seeking to apply for the transfer of ownership and/or location of an existing liquor license. Applicants should review **Title 04 of Alaska Statutes** and **Chapter 304 of the Alaska Administrative Code**. All fields of this form must be completed, per AS 04.11.260, AS 04.11.280, AS 04.11.290, and 3 AAC 304.105.

This form must be completed and submitted to AMCO's main office, along with all other required forms and documents, before any license application will be considered complete.

Section 1 – Transferor Information

Enter information for the **current** licensee and licensed establishment.

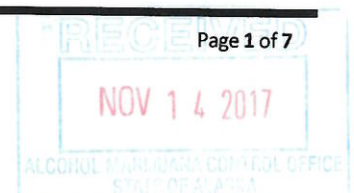
Licensee:	Little Norway, Inc.	License #:	4099
License Type:	Beverage Dispensary Tourism- Seasonal	Statutory Reference:	AS 04.11.400(d)
Doing Business As:	Grande Denali Lodge - Alpenglow Restaurant		
Premises Address:	Mile 238.2 Parks Hwy.		
City:	Denali	State:	Alaska
		ZIP:	99755
Local Governing Body:	Denali Borough		

Transfer Type:

- Regular transfer
- Transfer with security interest
- Involuntary retransfer

OFFICE USE ONLY

Complete Date:		Transaction #:	
Board Meeting Date:		License Years:	
Issue Date:		BRE:	





Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Section 2 – Transferee Information

Enter information for the *new* applicant and/or location seeking to be licensed.

Licensee:	Grande Denali, LLC				
Doing Business As:	Grande Denali Lodge - Alpenglow Restuarant				
Premises Address:	Mile 238.2 Parks Hwy				
City:	Denali	State:	AK	ZIP:	99755
Community Council:	Denali Borough				

Mailing Address:	2702 Denali Street, Suite 100				
City:	Anchorage	State:	AK	ZIP:	99503

Designated Licensee:	Dave Jarrett, Manager, Grande Denali, LLC				
Contact Phone:	907-278-6100	Business Phone:	907-278-6100		
Contact Email:	djarrett@oldharbor.org				

Seasonal License? Yes No If "Yes", write your six-month operating period: May through September

Section 3 – Premises Information

Premises to be licensed is:

an existing facility a new building a proposed building

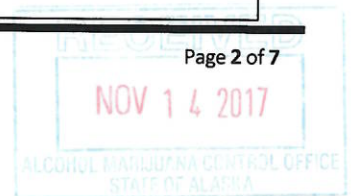
The next two questions must be completed by beverage dispensary (including tourism) and package store applicants only:

What is the distance of the shortest pedestrian route from the public entrance of the building of your proposed premises to the outer boundaries of the nearest school grounds? Include the unit of measurement in your answer.

12 miles

What is the distance of the shortest pedestrian route from the public entrance of the building of your proposed premises to the public entrance of the nearest church building? Include the unit of measurement in your answer.

12 miles





Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Section 4 – Sole Proprietor Ownership Information

This section must be completed by any sole proprietor who is applying for a license. Entities should skip to Section 5.
If more space is needed, please attach a separate sheet with the required information.
The following information must be completed for each licensee and each affiliate (spouse).

This individual is an: applicant affiliate

Name:					
Address:					
City:		State:		ZIP:	

This individual is an: applicant affiliate

Name:					
Address:					
City:		State:		ZIP:	

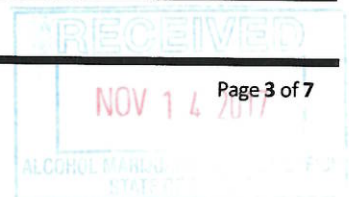
Section 5 – Entity Ownership Information

This section must be completed by any entity, including a corporation, limited liability company (LLC), partnership, or limited partnership, that is applying for a license. Sole proprietors should skip to Section 6.

If more space is needed, please attach a separate sheet with the required information.

- If the applicant is a corporation, the following information must be completed for each *stockholder who owns 10% or more* of the stock in the corporation, and for each *president, vice-president, secretary, and managing officer*.
- If the applicant is a limited liability organization, the following information must be completed for each *member with an ownership interest of 10% or more*, and for each *manager*.
- If the applicant is a partnership, including a limited partnership, the following information must be completed for each *partner with an interest of 10% or more*, and for each *general partner*.

Entity Official:	See Attachment A				
Title(s):		Phone:		% Owned:	
Address:					
City:		State:		ZIP:	





Alcohol and Marijuana Control Office
 550 W 7th Avenue, Suite 1600
 Anchorage, AK 99501
alcohol.licensing@alaska.gov
<https://www.commerce.alaska.gov/web/amco>
 Phone: 907.269.0350

Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Entity Official:					
Title(s):		Phone:		% Owned:	
Address:					
City:		State:		ZIP:	

Entity Official:					
Title(s):		Phone:		% Owned:	
Address:					
City:		State:		ZIP:	

Entity Official:					
Title(s):		Phone:		% Owned:	
Address:					
City:		State:		ZIP:	

This subsection must be completed by any applicant that is a corporation or LLC. Corporations and LLCs are required to be in good standing with the Alaska Division of Corporations (DOC) and have a registered agent who is an individual resident of the state of Alaska.

DOC Entity #:	85239D	AK Formed Date:	3/12/2007	Home State:	Alaska
Registered Agent:	Christopher Slottee, General Counsel		Agent's Phone:	907-257-1856	
Agent's Mailing Address:	2702 Denali Street, Suite 100				
City:	Anchorage	State:	AK	ZIP:	99503

Residency of Agent: Yes No

Is your corporation or LLC's registered agent an individual resident of the state of Alaska?

ATTACHMENT A

SECTION 5 – ENTITY OWNERSHIP INFORMATION

License No. 4099

Entity Official:	Little Norway, Inc.				
Title(s):	Sole Member of Grande Denali, LLC	Phone	907-278-6100	% Owned	100%
Address:	2702 Denali Street, Suite 100				
City	Anchorage	State	AK	Zip	99503

Entity Official:	Dave Jarrett				
Title(s):	Manager, Grande Denali, LLC	Phone	907-278-6100	% Owned	0%
Address:	2702 Denali Street, Suite 100				
City	Anchorage	Anchorage	Anchorage	Anchorage	Anchorage

Entity Official:	Carl Gatter				
Title(s):	Manager, Grande Denali, LLC	Phone	907-278-6100	% Owned	0%
Address:	2702 Denali Street, Suite 100				
City	Anchorage	Anchorage	Anchorage	Anchorage	Anchorage

Entity Official:	Kirsten Ball				
Title(s):	Manager, Grande Denali, LLC	Phone	907-278-6100	% Owned	0%
Address:	2702 Denali Street, Suite 100				
City	Anchorage	Anchorage	Anchorage	Anchorage	Anchorage

NOV 14 2017



Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Section 6 – Other Licenses

Ownership and financial interest in other alcoholic beverage businesses:

Yes No

Does any representative or owner named as a transferee in this application have any direct or indirect financial interest in any other alcoholic beverage business that does business in or is licensed in Alaska?

If "Yes", disclose which individual(s) has the financial interest, what the type of business is, and if licensed in Alaska, which license number(s) and license type(s):

Little Norway, Inc. is also applying to transfer Liquor License No. 4280 for the Denali Bluffs Hotel - Mountaineer Grill & Bar to Grande Denali, LLC. The Denali Bluffs Hotel - Mountaineer Grill & Bar is located adjacent to the Grande Denali Lodge - Alpenglow Restaurant location.

Section 7 – Authorization

Communication with AMCO staff:

Yes No

Does any person other than a licensee named in this application have authority to discuss this license with AMCO staff?

If "Yes", disclose the name of the individual and the reason for this authorization:

Christopher Slottee, General Counsel for Little Norway, Inc. and Grande Denali, LLC; 2702 Denali Street, Suite 100, Anchorage, Alaska 99503; 907-257-1856; cslottee@oldharbor.org.

Joe Merrill, General Manager, Grande Denali, LLC; 2702 Denali Street, Suite 100, Anchorage, Alaska 99503; 907-257-1826; jmerrill@denalialaska.com

Law Offices of Ernouf & Coffey, P.C., PO Box 212314, Anchorage, Alaska 99521-2314, Phone: (907) 274-3385



Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Section 8 – Transferor Certifications

Additional copies of this page may be attached, as needed, for the controlling interest of the current licensee to be represented.

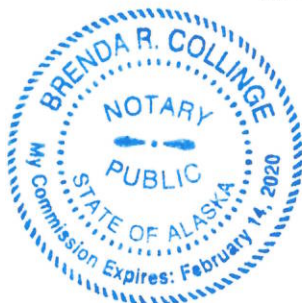
I declare under penalty of perjury that the undersigned represents a **controlling interest** of the current licensee. I additionally certify that I, as the current licensee (either the sole proprietor or the controlling interest of the currently licensed entity) have examined this application, approve of the transfer of this license, and find the information on this application to be true, correct, and complete.

Carl Marrs
Signature of transferor

Carl Marrs, President of Little Norway, Inc.

Printed name of transferor

Subscribed and sworn to before me this 4th day of October, 2017.



Brenda R. Collinge
Signature of Notary Public

Notary Public in and for the State of Alaska.

My commission expires: Feb 14, 2020

Signature of transferor

Printed name of transferor

Subscribed and sworn to before me this _____ day of _____, 20____.

Signature of Notary Public

Notary Public in and for the State of _____.

My commission expires: _____



Alaska Alcoholic Beverage Control Board Form AB-01: Transfer License Application

Section 9 – Transferee Certifications

Read each line below, and then sign your initials in the box to the right of each statement:

Initials

I certify that all proposed licensees (as defined in AS 04.11.260) and affiliates have been listed on this application.

[Handwritten initials]

I certify that all proposed licensees have been listed with the Division of Corporations.

[Handwritten initials]

I certify that I understand that providing a false statement on this form or any other form provided by AMCO is grounds for rejection or denial of this application or revocation of any license issued.

[Handwritten initials]

I certify that all licensees, agents, and employees who sell or serve alcoholic beverages or check the identification of a patron will complete an approved alcohol server education course, if required by AS 04.21.025, and, while selling or serving alcoholic beverages, will carry or have available to show a current course card or a photocopy of the card certifying completion of approved alcohol server education course, if required by 3 AAC 304.465.

[Handwritten initials]

I agree to provide all information required by the Alcoholic Beverage Control Board in support of this application.

[Handwritten initials]

As an applicant for a liquor license, I declare under penalty of perjury that I have read and am familiar with AS 04 and 3 AAC 304, and that this application, including all accompanying schedules and statements, is true, correct, and complete.

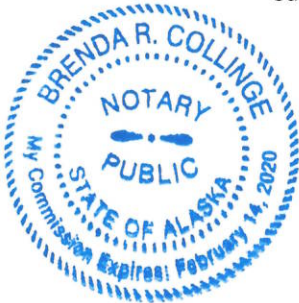
[Handwritten signature: Dave Jarrett, CEO]

Signature of transferee

Dave Jarrett, Manager, Grande Denali, LLC

Printed name

Subscribed and sworn to before me this 4th day of October, 2017.

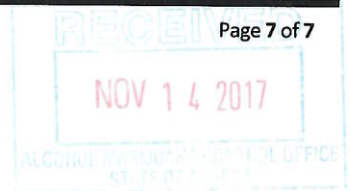


[Handwritten signature: Brenda R. Collinge]

Signature of Notary Public

Notary Public in and for the State of Alaska

My commission expires: Feb 14, 2020





Tourism Statement – Grande Denali Lodge

1. Explain how issuance of a liquor license at your establishment has/will encourage tourism.

The Grande Denali Lodge is a 166 Room, Seasonally Operated, Full-Service Hotel property located within a mile of the entry to Denali National Park, Alaska's premier Tourist Destination. Many Visitors to Alaska, and certainly to Denali, require both appropriate and desired Hotel accommodations and amenities as part of their itineraries, including Food & Beverage services and the opportunity to purchase adult style beverages. The Grande Denali Lodge provides such services to approximately 33,000 guests, the majority of which are tourists, each Season.

2. Explain how the facility was/will be constructed or improved in accordance with this application.

The Alpenglow Restaurant & Lounge, at the Grande Denali Lodge, is a 180 seat Fine Dining Restaurant facility that includes a 25 seat full service Lounge. As a very large percentage of our patrons at the Alpenglow are adults, on vacation, their ability to order adult style beverages to accompany their dining choices ensures a high level of service and satisfaction for their stay at the Hotel.

3. Who operates the facility for which a liquor license is being applied?

Grande Denali, LLC will be the operator of the Grande Denali Lodge and the Alpenglow Restaurant & Lounge.

4. Do you offer room rentals to the traveling public?

A. The Grande Denali Lodge includes 16 overnight guest accommodations, 160 guest rooms and 6 private cabins, none with kitchen facilities. The Hotel does not stock alcoholic beverages in the guest rooms or the cabins.

B. The Grande Denali Lodge is not located within an airport terminal.

5. Does your establishment include a dining facility?

Yes – The Alpenglow Restaurant & Lounge.

6. Are additional amenities available to your guests through your establishment? The Grande Denali Lodge does offer assistance to guests who are interested in participating in local tours, trips and activities that attract tourists. Such help extends to providing information, promotional materials, and providing booking options and other assistance through our agreements with a large number of attraction/activity vendors located in the Denali area.

NOV 14 2017



Alaska Alcoholic Beverage Control Board Form AB-02: Premises Diagram

What is this form?

A detailed diagram of the proposed licensed premises is required for all liquor license applications, per AS 04.11.260 and 3 AAC 304.185. Your diagram must include dimensions and must show all entrances and boundaries of the premises, walls, bars, fixtures, and areas of storage, service, consumption, and manufacturing. If your proposed premises is located within a building or building complex that contains multiple businesses and/or tenants, please provide an additional page that clearly shows the location of your proposed premises within the building or building complex, along with the addresses and/or suite numbers of the other businesses and/or tenants within the building or building complex.

The second page of this form is not required. Blueprints, CAD drawings, or other clearly drawn and marked diagrams may be submitted in lieu of the second page of this form. The first page must still be completed, attached to, and submitted with any supplemental diagrams. An AMCO employee may require you to complete the second page of this form if additional documentation for your premises diagram is needed.

This form must be completed and submitted to AMCO's main office before any license application will be considered complete.

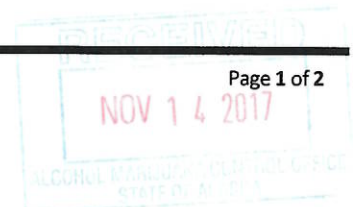
Yes No

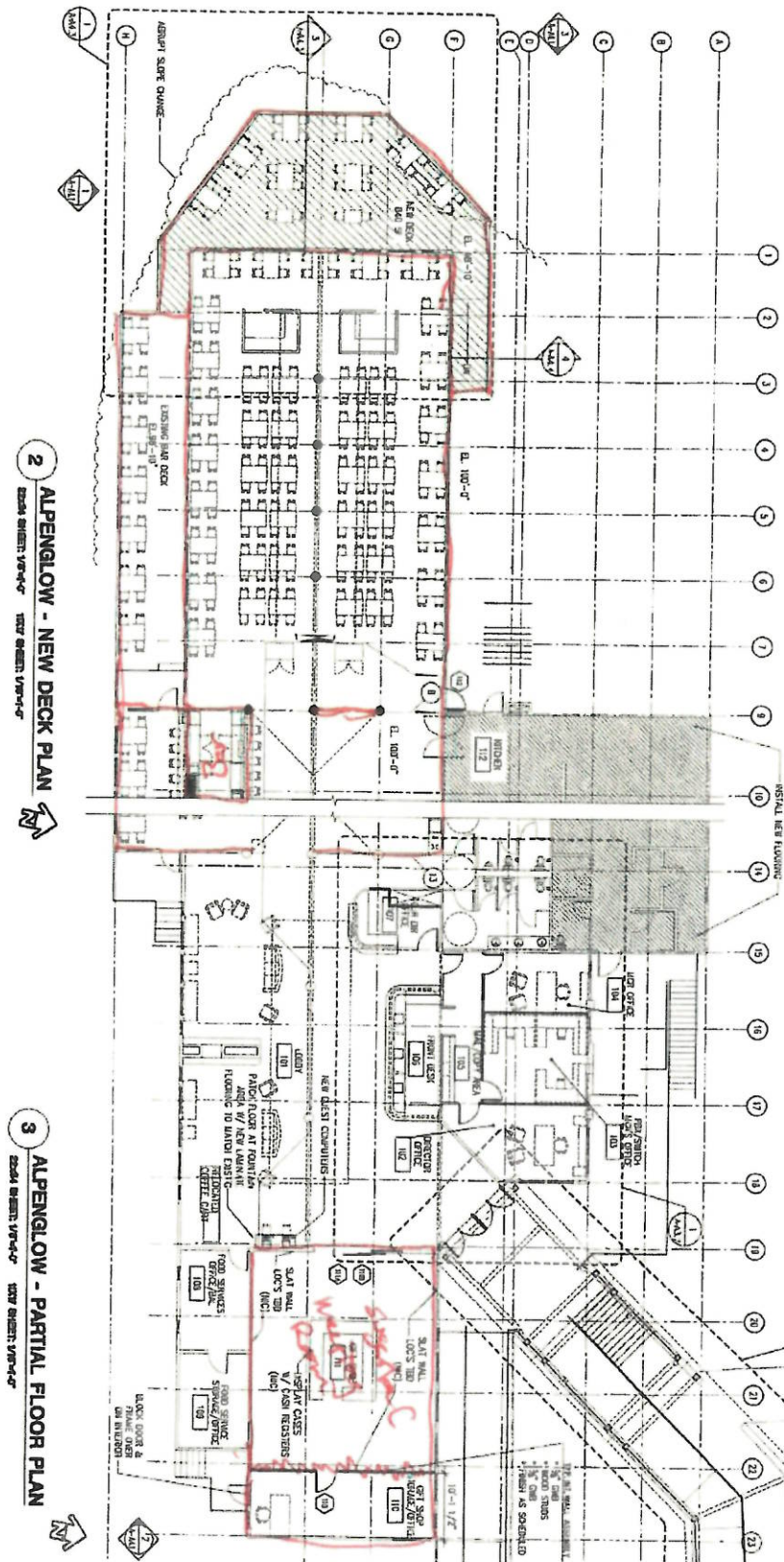
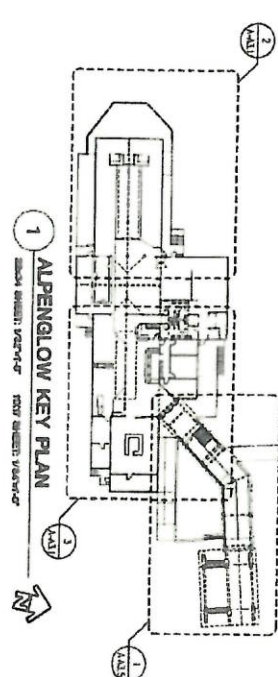
I have attached blueprints, CAD drawings, or other supporting documents in addition to, or in lieu of, the second page of this form.

Section 1 – Establishment Information

Enter information for the business seeking to be licensed, as identified on the license application.

Licensee:	Grande Denali, LLC	License Number:	4099		
License Type:	Beverage Dispensary Tourism - Seasonal				
Doing Business As:	Grande Denali Lodge - Alpenglow Restaurant				
Premises Address:	Mile 238.2 Parks Hwy				
City:	Denali	State:	AK	ZIP:	99755





**FY 2008 IMPROVEMENTS
 GRANDE DENALI HOTEL**
 DENALI NATIONAL PARK, ALASKA

DATE: 04/11/08
 DRAWN: LCT
 CHECKED: JKS
 PROJECT: 000209

DESIGNED BY: [Redacted]
 FLOOR PLANS
 PLAN SET

REVISIONS
 PLAN REVIEW SET

SHEET NO.
A-A3.1

BurkhartCrott
 ARCHITECTS





Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

What is this form?

A restaurant designation permit application is required for a licensee desiring designation under 3 AAC 304.715 – 3 AAC 304.795 as a bona fide restaurant, hotel, or eating place for purposes of AS 04.16.010(c) or AS 04.16.049. Designation will be granted only to a holder of a beverage dispensary, club, recreational site, golf course, or restaurant or eating place license, and only if the requirements of 3 AAC 304.305, 3 AAC 304.725, and 3 AAC 304.745, as applicable, are met. A **detailed floor plan** of the proposed designated and undesignated areas of the licensed business and a **menu** or expected menu listing the meals to be offered to patrons must accompany this form. Applicants should review AS 04.16.049 – AS 04.16.052 and 3 AAC 304.715 – 3 AAC 304.795. All fields of this form must be completed. The required \$50 permit fee may be made by credit card, check, or money order.

Section 1 – Establishment Information

Enter information for licensed establishment.

Licensee:	Grande Denali, LLC				
License Type:	Beverage Dispensary Tourism - Seasonal	License Number:	4099		
Doing Business As:	Grande Denali Hotel - Alpenglow Restaurant				
Premises Address:	Mile 238.2 Parks Hwy				
City:	Denali	State:	AK	ZIP:	99755
Contact Name:	Christopher Slottee	Contact Phone:	907-257-1856		

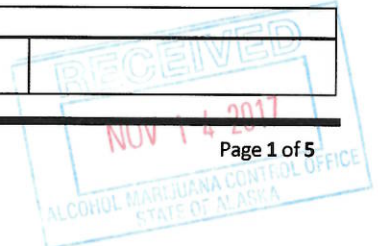
Section 2 – Type of Designation Requested

This application is for the request of designation as a bona fide restaurant, hotel, or eating place for purposes of AS 04.16.010(c) or AS 04.16.049, and for the request of the following designation(s) (check all that apply):

- Dining after standard closing hours: AS 04.16.010(c)
- Dining by persons 16 – 20 years of age: AS 04.16.049(a)(2)
- Dining by persons under the age of 16 years, accompanied by a person over the age of 21: AS 04.16.049(a)(3)
- Employment for persons 16 or 17 years of age: AS 04.16.049(c)

NOTE: Under AS 04.16.049(d), this permit is not required to employ a person 18 - 20 years of age.

OFFICE USE ONLY			
Issue Date:		Transaction #:	BRE:





Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Section 3 – Additional Information

Enter all hours that your establishment intends to be open. Include variances in weekend/weekday hours, and indicate am/pm:

5:00 am to 11:00 pm, seven days a week.

Are any forms of entertainment offered or available within the licensed business or on the proposed designated portions of the premises?

Yes No

If "Yes", describe the entertainment offered or available:

Live singers in the lounge during dinner service on occasion.

Food and beverage service offered or anticipated is:

table service buffet service counter service other

If "other", describe the manner of food and beverage service offered or anticipated:

[Empty text box for describing other food and beverage service]

Is an owner, manager, or assistant manager 21 years of age or older always present on the premises during business hours?

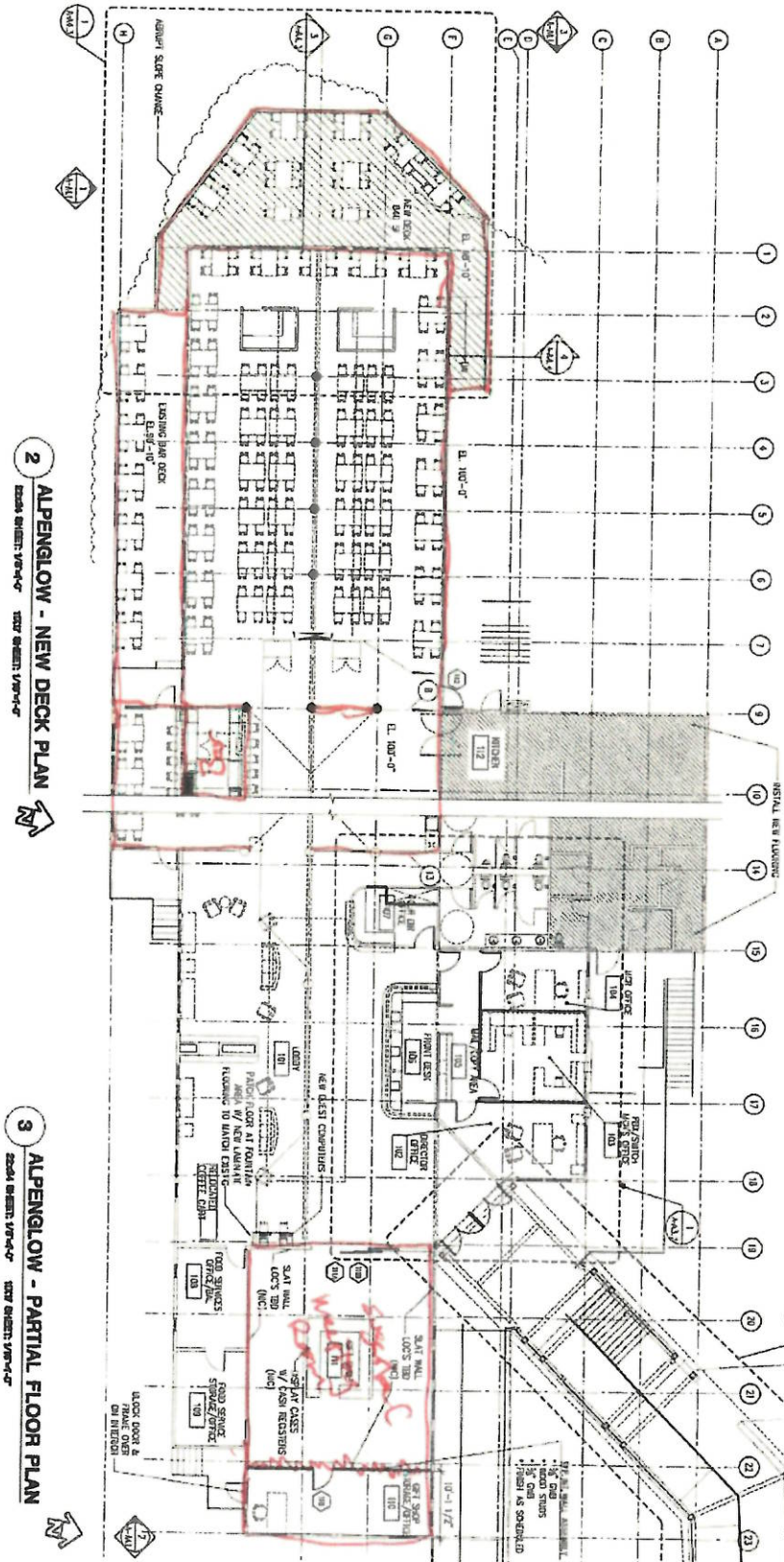
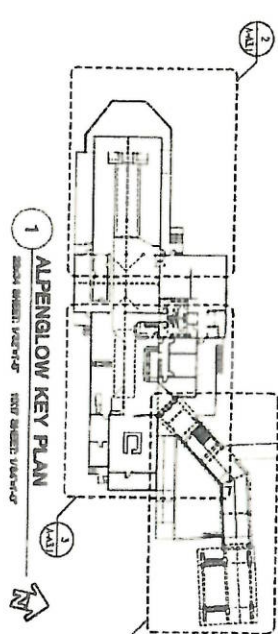
Yes No

Blueprints, CAD drawings, or other clearly drawn and marked diagrams may be submitted in lieu of the third page of this form.

I have attached blueprints, CAD drawings, or other supporting documents in addition to, or in lieu of, the third page of this form that meet the requirements of this form.

Yes No





A-A31

DATE	04/19/16
DESIGNED BY	MP
CHECKED BY	JOB
PROJECT NO.	
DRAWING TITLE	FLOOR PLANS
PLAN NUMBER	PLAN NUMBER SET

FY 2006 IMPROVEMENTS
GRANDE DENALI HOTEL
 DENALI NATIONAL PARK, ALASKA

BurkhartCroft
 ARCHITECTS

14 2017

ELIVED

ALCOHOL MATRUUKA ET...
 STATE OF ALASKA



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Section 5 – Certifications and Approvals

Read each line below, and then sign your initials in the box to the right of each statement:

Initials

I have included with this form a detailed floor plan of the proposed designated and undesignated areas of the licensed business for purposes of this application. I understand that this diagram is different than my licensed premises diagram.

JK

I have included with this form a menu, or an expected menu, listing the meals to be offered to patrons.

JK

I certify that the license for which I am requesting designation is either a beverage dispensary, club, recreational site, golf course, or restaurant or eating place license.

OK

I declare under penalty of perjury that this form, including all attachments and accompanying schedules and statements, is true, correct, and complete.

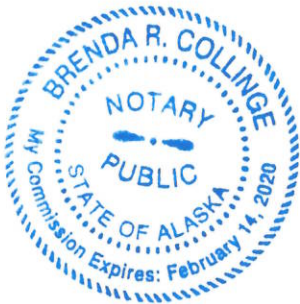
Dave Jarrett, CEO
Signature of licensee

Brenda R. Collinge
Signature of Notary Public

Dave Jarrett, Manager, Grande Denali, LLC
Printed name of licensee

Notary Public in and for the State of Alaska

My commission expires: Feb 14, 2020



Subscribed and sworn to before me this 4th day of October, 2012.

Local Government Review (to be completed by an appropriate local government official):

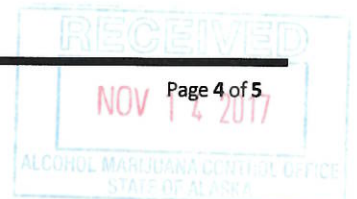
Approved Disapproved

Signature of local government official

Date

Printed name of local government official

Title





Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

AMCO Enforcement Review:

Signature of AMCO Enforcement Supervisor

Printed name of AMCO Enforcement Supervisor

Enforcement Recommendations:

AMCO Director Review:

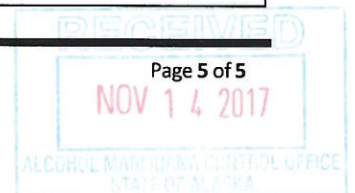
Approved Disapproved

Signature of AMCO Director

Printed name of AMCO Director

Date

Limitations:



ALPENGLOW

R E S T A U R A N T

BREAKFAST a la carte

KING BENEDICT • english muffin • two poached cage free eggs • wilted spinach
butter poached king crab • citrus hollandaise • choice of seasonal fruit
or potato hash 25

HAM & CHEESE OMELET • spanish serrano ham • manchego cheese
three cage free eggs • scallion • summer tomato • choice of seasonal fruit
or potato hash 21

THE DENALI • two cage free eggs • choice of seasonal fruit or potato hash • choice of
smoked bacon, pork sausage link or reindeer sausage •
choice of toast 17

HOUSE CURED LOX & BAGELS • lemon frostbite vodka and dill lox • capers
pickled red onion • cilantro cucumber salad • gremolata cream cheese
grilled lemon 17

CRUNCHY FRENCH TOAST • texas toast • corn flakes • almonds • brown sugar
toasted pecan butter • birch syrup 16

SWEET POTATO PANCAKES • toasted pecan butter • birch syrup • citrus chantilly
cream • candied orange ☞ Full Stack (3) 15 Short Stack (2) 12

AK BISCUITS & GRAVY • two buttermilk biscuits • smoked cheddar • reindeer
sausage • scallion • sausage gravy • choice of seasonal fruit
or potato hash 17

OATMEAL BRULEE • brown sugar • raisins • berry compote 12

BREAKFAST TABLE

CONTINENTAL • whole fruit • fresh sliced fruit • pastries • muffins • scones • bagels
cream cheese • butter • rhubarb compote • yogurt • granola • hard boiled eggs
assorted cereals • steel cut oatmeal 17

THE GRANDE • all Continental table items • smoked bacon • pork sausage links
biscuits and gravy • pancakes or french toast • scrambled eggs • specialty eggs
hash brown casserole 22

*Both options include fresh juice assortment, tea and coffee.

SIDES

SMOKED BACON 6

HOUSE LOX 9

SEASONAL FRUIT 6

TOAST • BISCUIT • ENGLISH MUFFIN 3

SAUSAGE GRAVY 5

SAUSAGE LINKS 5

REINDEER SAUSAGE 6

BAGEL 5

POTATO HASH 5

TWO EGGS ANY STYLE 6

COFFEE, MILK, JUICE 3

☞ Gluten Free ☞ Vegetarian ♦ Dairy Free

The Alpenglow sources locally grown produce whenever possible. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

18% service charge added to parties of 6 or more guests.

Executive Chef • Patrick Norris



ALPENGLOW

R E S T A U R A N T

DESSERT

AK BERRY CRISP

oatmeal streusel • vanilla ice cream 12
(please allow 15-20 minutes for preparation)

KAHLUA CHOCOLATE MOUSSE

chocolate lightened with whipped cream 10

CREME BRULEE

caramelized coarse sugar • fresh berries 10

BANANAS FOSTER

fresh orange juice • brown sugar • butter & dark
rum • vanilla ice cream • candied tuille 12

ARTISANAL CHEESE PLATE

three select cheese's • candied walnuts
preserved grapes 21

PINOT GRIGIO POACHED PEAR

candied walnuts • wildflower honey sorbet
mascarpone 12

TIRAMISU

lady fingers • coffee liqueur • coco powder
mascarpone • espresso ice cream 13

ICE CREAM

moose tracks • vanilla 8

NIGHTCAP

FRENCH PRESS COFFEE

WARRE'S WARRIOR

WARRE'S OTIMA 10

Executive Chef • Patrick Norris



ALPENGLOW RESTAURANT

Soup & Salad

- CLAM CHOWDER • scallion • carrot oil CUP 8, BOWL 10
SOUP DU JOUR • seasonally inspired creation CUP 6, BOWL 8
CAESAR SALAD • romaine hearts • garlic brioche croutons
anchovy filet • grilled lemon house dressing 12
DENALI HOUSE • denali grown greens • dried cranberries • carrot • danish blue
cheese • candied pecans • balsamic vinaigrette 8
ICEBERG WEDGE • danish blue cheese dressing • smoked bacon • matchstick granny
smith apple • summer tomato • dried cranberries • balsamic vinaigrette 11
(Add house cured lox \$9, grilled chicken \$6, shrimp \$9 to any salad.)

SMALL PLATES

- FRIED BRUSSELS SPROUTS • pancetta lardons • parmesan • balsamic reduction
roasted garlic aioli 14
PORK BELLY • summer corn puree • denali organic greens pesto
pickled cranberries 15
HOUSE CHARCUTERIE • duck prosciutto • country pork & rabbit pate
select cheeses • pickled red onion • gherkins • wildflower honey
whole grain mustard • crusty baguette 26
AK SALMON CAKES • grilled summer corn salsa • cilantro oil • summer corn puree
remoulade sauce • grilled lemon 16
SALMON CARPACCIO • boiled quail egg • beet puree • dill oil • chive • caper
red onion 15

STAPLE ENTREES (Available from 5pm-10pm)

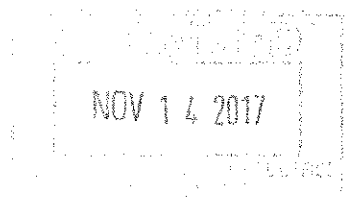
- TOMAHAWK FORTWO
prime 40 oz. bone in ribeye • herb roasted fingerlings • grilled asparagus
white truffle oil • tobacco onions • seasoning salt variety 130
DUROC PORK CHOP LOLLIPOP
nutmeg & orange scented • ginger • d'anjou pear risotto • brie • heirloom
carrots • cranberry & onion marmalade 42
BRAISED LAMB SHANK
lentils • roasted roma tomato • tobacco onions
gremolata butter • braising jus 38
FILET OF BEEF
bourbon cured • smoked peppercorn crust • parsnip purée • forest mushrooms
green beans • pancetta • danish blue cheese cream sauce
crispy sweet potato 42
SWEET POTATO GNOCCHI
roasted parsnips • carrots • zucchini • forest mushrooms • crispy beet • birch
syrup cream sauce 28
AK SEAFOOD PASTA
halibut • salmon • shrimp • garlic • grilled lemon • saffron cream sauce 38
AK WEATHERVANE SCALLOPS
pancetta lardons • sweet potato gnocchi • wilted spinach
birch syrup cream sauce • crispy beet 38
DUCK CONFIT
confit of thigh • sweet potato hash • baby spinach • pancetta lardons
blueberry gastrique 30
AK BUTTERFISH & PROSCIUTTO WRAPPED AK SPOT PRAWNS
white miso marinade • beet risotto • parsley sauce
blood orange beurre blanc 42

Market Features

AK Salmon • AK Halibut • AK King Crab

Alpenglow Restaurant is committed to sourcing fresh, local produce whenever possible and serving Alaskan wild caught seafood.
Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
18% service charge added to parties of 6 guests or more.

Executive Chef • Patrick Norris



ALPENGLOW

R E S T A U R A N T

WHITE WINE

	GLASS	BOTTLE
Chardonnay • Salmon Creek • California	\$7.00	\$26.00
Pinot Gris • Erath • Oregon	\$9.00	\$35.00
Sauvignon Blanc • Simi • California	\$10.00	\$39.00
Riesling • Saint M • Germany	\$9.00	\$35.00
Cava • Codorniu • Spain	\$7.00	

RED WINE

Cabernet Sauvignon • Leese Fitch • California	\$10.00	\$39.00
Merlot • Charles Smith The Velvet Devil • Washington	\$11.00	\$41.00
Pinot Noir • Kings Ridge • Oregon	\$12.00	\$45.00
Zinfandel • Renwood Amador Old Vine • California	\$11.00	\$41.00
Malbec • Tomero • Argentina	\$10.00	\$39.00
Red Blend • Marietta • California	\$9.00	\$35.00

ALPENGLOW

R E S T A U R A N T

CRAFTED COCKTAILS

SOUTHERN CHINOOK 12

el jimador tequila • grapefruit • jalapeno syrup • lime • soda

NEW OLD FASHIONED 12

bulleit bourbon • orange syrup • cherry bitters • bourbon infused cherry

WINDOW BOX COLLINS 13

botanist gin • st. germaine • lavender • sage • lemon

BEARY GIN 12

house infused blueberry gin • chambord • lemon • torched rosemary

DENALI 100 12

hendricks gin • lime • spiced blueberry shrub • sparkling wine

NORTHERN LIGHTS 11

malibu coconut rum • midori • pineapple juice • cream

SUGARLOAF SOUR 11

fernet branca • lemon • lime • bitters

RIDGE RUNNER 12

dewars scotch • apple • honey • torched lemon

ALPENGLOW 12

hendricks gin • st. germaine • blood orange • ginger • thyme

DENALI MULES (CHOOSE AN OPTION) 12

Cucumber Moose • house infused cucumber vodka • lime • ginger • soda

Solstice Sky • house infused beet vodka • orange • ginger • soda

BOTTLED BEER

Bud Light 4.5

Budweiser 4.5

Corona 5

Heineken 5

Coors Light 4.5

Stella Artois 5

Stella Cidre 5

Bitburger N/A 4.5

NOV 14 2017

ALPENGLOW RESTAURANT

PEAK SPIRITS LOUNGE

SMALL PLATES

- CLAM CHOWDER • scallion • carrot oil CUP 8, BOWL 10
SOUP DU JOUR • seasonally inspired creation CUP 6, BOWL 8
CAESAR SALAD • romaine hearts • garlic brioche croutons
anchovy filet • grilled lemon house dressing 12
DENALI HOUSE • denali grown greens • dried canberries • carrot • danish blue
cheese • candied pecans • balsamic vinaigrette 8
ICEBERG WEDGE • danish blue cheese dressing • smoked bacon • matchstick granny
smith apple • summer tomato • dried cranberries • balsamic glaze 11
(Add house cured lox \$9, grilled chicken \$6, shrimp \$9 to any salad.)*

SMALL PLATES

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roasted garlic aioli 14
HOUSE CHARCUTERIE • duck prosciutto • country pork & rabbit pate
select cheeses • pickled red onion • gherkins • wildflower honey
whole grain mustard • crusty baguette 26
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remoulade sauce • grilled lemon 16
SALMON CARPACCIO • boiled quail egg • beet puree • dill oil • chive • caper
red onion 15

MAINS

- AK FISH & CHIPS
house breaded cod • grilled lemon • remoulade sauce
coleslaw 20
D' ANJOU PEAR & MISSION FIG FLATBREAD
danish blue cream sauce • brie • arugula • caramelized onion 17
(Add house cured duck prosciutto \$6)
GRANDE WINGS • one pound chicken wings • chipotle bourbon birch glaze
danish blue cheese dressing • carrot sticks • celery sticks 17
MONTE CRISTO
honey ham • smoked turkey • smoked gouda • provolone cheese
egg bread • berry compote • crème fraiche • confectioners' sugar 16
BLACK BEAN BURGER • vegan chipotle spread • grilled summer corn salsa • kosher
pickle • red onion • leaf lettuce • summer tomato • toasted brioche bun 16
GRILLED CHICKEN SANDWICH • gruyere • roasted pepper jam • leaf lettuce • red
onion • summer tomato • kosher pickle • toasted brioche bun 16
DENALI BURGER • black angus chuck • cheddar cheese • red onion • leaf lettuce •
summer tomato • kosher pickle • toasted brioche bun 17

*** All sandwiches served with fries, substitute sweet potato fries or
a cup of daily soup 3

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