



THE GREATLAND COCKTAIL EXPERIENCE

This is our love letter to Alaska. Conceived and developed by beverage director, Charles Gilhen, and the GREATLAND team, these cocktails are inspired by the land around us: glacier-fed forests, coastal botanicals, smoky warmth, and fleeting northern light.

Every drink is crafted with care, intention, and a deep sense of place. From bright and bracing to bold and spirit-forward, each cocktail balances local flavor with creative technique and marks the beginning of an evolving journey.

The goal is simple: make it delicious, make it thoughtful, and make it unmistakably Alyeska.

{ CRAFT COCKTAILS }

TANGLEWOOD

Junepauper Gin, Berry Fennel Shrub, Lime, Mineral Water

21

OBSIDIAN PEAR

Johnnie Walker Black, Eric Artiguelongue VSOP Bas Armagnac, Birch
Tea, Pear

24

BRAZAS ALPINAS

Arette Reposado Tequila, Teepak Yolixpa, Honey, Habanero,
Rosemary

19

ALPENGLOW

Freeland Forest Gin, Strawberry, Lemon, Lime, White Chocolate,
Orange Bitters

23

SHAKED ALASKA

Maison Rouge Cognac, Orange, Almond, Vanilla

26

BEET DROP

Rey Campero Espadin Mezcal, Miso, Beet, Lemon, Cacao Butter

19



STEP LIGHTLY,
THE CLOUDS ARE LISTENING

{ MOCKTAILS }

NON-ALCOHOLIC, BUT ELEVATED

Each drink explores layers of flavor through house-made infusions, wild botanicals, and inventive techniques, proving that depth and discovery don't require spirits.

SILLY GOOSE

Sparkling spruce soda, goose berry cordial, fennel seed tincture, citrus foam

16

GLACIAL BLOOM

Jasmine tea, wildflower honey, cherry bitters, & tonic.

15



BOLD IN TASTE,
FREE IN SPIRIT

{ CLASSICS }

NEGRONI

Beefeater Gin, Macchia Vermouth Rosso & Campari

19

SIDECAR

Maison Rouge V.S. Cognac, Dry Curaçao, Lemon Juice & Simple Syrup

18

OLD FASHIONED

Four Roses Bourbon, Demerara Syrup & Angostura Bitters

16

DAIQUIRI

Bacardi White Rum, Gomme Syrup & Lime Juice

14

MANHATTAN

Rittenhouse Rye, Macchia Vermouth Rosso & Angostura Bitters

20

MARGARITA

Arette Blanco Tequila, Lime Juice, Dry Curaçao & Agave Syrup

15



CLASSIC RECIPES,
RAW LANDSCAPES

{ CLASSICS }

MARTINI

Beefeater Gin or Titos Vodka, Macchia Extra Dry Vermouth,
served to your liking

16

NAKED & FAMOUS

Rey Campero Espadin Mezcal, Aperol, Genepy & Lime Juice

18

SAZERAC

Sazerac Rye, Maison Rouge V.S., Absinthe, Sugar & Peychaud Bitters

18

FRENCH 75

Beefeater Gin, Lemon Juice, Simple Syrup & Cava

16

PENICILLIN

Dewar's White Label Scotch, Lemon Juice & Honey Ginger Syrup

17

MAI TAI

Bacardi White, Plantation O.F.T.D., Dry Curaçao, Lime Juice & Orgeat

19



THE UNMISTAKABLE
SOUL OF ALASKA

{ WINE & BEER }



{ SPARKLING }	5oz	9oz	Btl
LOS CHUCHAQUIS "CAMPELLI" Pet-Nat - California, USA	15	25	68
LA SALETA Cava - La Grenada, Spain	12	20	56
CAP FIZZ Rosé Blend - Oregon, USA	-	-	18

{ ROSÉ }	5oz	9oz	Btl
DAY WINES "LEMONADE" Pinot Noir - Oregon, USA	14	24	64

{ WHITE }	5oz	9oz	Btl
STIRM "CALCITE" Blend - California, USA	15	25	68
WILLIAM ROSE Pinot Gris - Oregon, USA	13	23	60
CAMP Chardonnay - California, USA	13	23	60
CAPITELLO Sauvignon Gris - Oregon, USA	15	25	68

{ RED }	5oz	9oz	Btl
PEND D'OREILLE Syrah - Washington, USA	15	25	68
FOLK MACHINE Pinot Noir - California, USA	14	24	64
BISTRO ROUGE Blend - Washington, USA	12	20	56

{ BEER BOTTLES }

COORS LIGHT
AMERICAN LAGER

8

STELLA ARTOIS
BELGIAN PILSNER

10

CORONA EXTRA
MEXICAN CERVEZA

9

{ BEER CANS }

GUINNESS
IRISH STOUT

11

FRONTIERSMAN
AMERICAN IPA
Bearpaw River Brewing, Alaska

9

WOLFPACK
BOHEMIAN PILSNER
Midnight Sun Brewing Co., Alaska

9

SINGLE ENGINE RED
AMBER-STYLE ALE
Denalit Brewing Co., Alaska

10

NORTHWIND CIDER
DRY CIDER
Alaska Ciderworks & Meadery, Alaska

9

{ NON ALCOHOLIC }

GUINNESS 0
IRISH STOUT

10

ATHLETIC
HAZY, GOLDEN & LITE

9

{ FOOD }



CHEESE & CHARCUTERIE*

A rotating selection of thoughtfully sourced cheeses and cured meats, chosen for depth, texture, and seasonal relevance. Expect a mix of bold, aged, and delicately infused styles, served with birch mustard, pickled vegetables and crostini.

34

ELK & BEEF TARTARE*

Pickled mustard seed, shallot, capers, quail egg yolk, crostini
GF, DF, egg

28

MARINATED OLIVES

Crushed garlic, fresh herbs, citrus
GF, DF, V

13

CRAB LETTUCE WRAPS

Red crab, butter lettuce, citrus vinaigrette, avocado, radish
GF, DF, shellfish

26

SHRIMP COCKTAIL

Five shrimp on ice, cocktail sauce, lemon
GF, DF, shellfish

19

OYSTERS*

Half dozen on ice, mignonette, cocktail sauce, lemon
GF, DF, shellfish

27

CLAM CHOWDER

Clams, bacon, potatoes, herbs, cream
GF, shellfish

19

LOBSTER BISQUE

Lobster, scallop, crab, tomato, cream
GF, shellfish

24

MEATBALLS

Beef, pork, tomato reduction, herbs, ricotta, baguette

22

*Items contain (or may contain) raw or undercooked ingredients. In addition, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform your server if you have a food allergy.

V Vegetarian GF Gluten Free DF Dairy Free