



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.

{ FOOD }



{ BITES }

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
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
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

{ DESSERT }

Housemade desserts, thoughtfully paired to complete your GREATLAND experience.

PISTACHIO MOUSSE

Raspberry jam, graham cracker cake

17

KEY LIME TART

Whipped cream, raspberries, chocolate ganache

13

WARM CHOCOLATE CHIP COOKIES

Two house made chocolate chip cookies

11

{ LIQUID DESSERT }

MOSCATEL

Ochoa Late Harvest Moscatel, Navarra, Spain

14

ICE WINE

Kiona Ice Wine, Red Mountain, Washington

23

TAWNY

Aurora Rare Tawny, Rutherglen, Australia

10

AS THE NIGHT LINGERS,
SAVOR THE LAST WHISPERS
OF THE WILD

{ COCKTAILS }



{ 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, Demerera 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
VEUVE CLICQUOT BRUT Brut Champagne – Champagne, France	-	-	125
CAP FIZZ - 187 mL Rosé Blend - Oregon, USA	-	-	18
{ ROSÉ }	5oz	9oz	Btl
DAY WINES “LEMONADE” Pinot Noir - Oregon, USA	14	24	64
{ WHITE }	5oz	9oz	Btl
FOLK MACHINE ‘WHITE LIGHT’ 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

TWISTER CREEK
IPA
Denali Brewing Co., Alaska
9

WOLFPACK
BOHEMIAN PILSNER
Midnight Sun Brewing Co., Alaska
9

SINGLE ENGINE RED
AMBER-STYLE ALE
Denali 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

{SPIRITS}



{ VODKA }

907 DENALI 9
TITO'S 12
GREY GOOSE 16
KETEL ONE 14
PORT CHILKOOT 12

{ GIN }

BEEFEATER LONDON DRY 9
ROKU 13
50 FATHOMS 22
MONKEY 47 SCHWARZWALD DRY 23
TANQUERAY NO. TEN 16
AMALGA JUNEAPER 13
HENDRICKS 15

{ AGAVE }

ARETTE REPOSADO 14
DON JULIO BLANCO 22
DON JULIO 1942 60
ARETTE FUERTE 25
CORAZÓN BLANCO 9
VOLANS AÑEJO 3YR 39
LOPEZ REAL ESPADIN 15
REY CAMPERO PECHUGA DE CODORNIZ 39

{ WHISKY }

FOUR ROSES BOURBON 10
BASIL HAYDEN BOURBON 17
WHISTLE PIG "PIGGYBACK" 6YR BOURBON 17
RITTENHOUSE RYE 12
SAZERAC RYE 14
BAKER'S 7 YR 23
ANGEL'S ENVY RYE 27
DEWAR'S WHITE LABEL BLENDED SCOTCH 12
JOHNNIE WALKER BLUE 43
JOHNNIE WALKER BLACK 18
LAGAVULIN 16YR SINGLE MALT SCOTCH 21
MACALLAN 12YR SINGLE MALT SCOTCH 19

{ SUGARCANE }

BACARDI WHITE 9
RON ZACAPA 19
URUAPAN CHARANDA 11
PLANTATION DARK 11
PLANTATION O.F.T.D. 14
CHAIRMAN'S RESERVE LEGACY 18
CHAIRMAN'S RESERVE "1931" 37
J.M. TERROIR VOLCANIQUE 16
SOL TORASCO CHARANDA AÑEJO 17

{ COGNAC }

MAISON ROUGE V.S. 13
MAISON ROUGE V.S.O.P. 15
HENNESSY V.S.O.P. 29

{ AMARO }

SIRENE ROSSO 12
SIRENE BLANCO 12
AMARO MONTENEGRO 12
CYNAR 13
APEROL 10
CAMPARI 14
AVERNA 15
GÉNÉPY 17
• LIMONCELLO GUSTO DI AMALFI 13
FACCIA BRUTTO CENTERBE 18
FERNET BRANCA 14
CHIOT MONTAMARO 12
FRED JERBIS AMARO 15

{ LIQUEURS }

WALCHER COFFEE 15
WALCHER AMARETTO 14
ST GERMAIN ELDERFLOWER 16
NEW DEAL GINGER 12
PRIÈRE CRÈME DE CASSIS 10
IL MALLO NOCINO 26
SIETE RAYAS TEEPAK 21

{ FORTIFIED }

CARPANO ANTICA FORMULA VERMOUTH 12
BORDIGA BIANCO VERMOUTH 10
COCCHI AMERICANO 6