

ALBATROSS

ARTISANAL FOOD, LOCAL BREWS, SPIRITS & GREAT VIEWS

TRADITIONAL PUB FOOD MADE WITH FRESH & LOCAL INGREDIENTS

"We make GOOD FOOD and GOOD TIMES our business. When you're here you're among friends."

PROVOLONE WEDGES

Breaded chunks of provolone fried until golden brown served with a honey mustard & balsamic reduction

13

MEDITERANIAN BRUSCHETTA

Diced tomatoes, artichoke, red onion & Kalamata olives in a garlic basil infused herb oil topped with a balsamic reduction, feta cheese & served with crostini

14

ADOBO PORK NACHOS

Adobo seasoned pulled pork, candied jalapenos, pico de gallo & mountains of cheese, finished with cilantro lime sour cream on corn tortilla chips served with salsa

HALF 16 FULL 26

CALAMARI

Tender ribbons of squid steak lightly dusted in our seasoned flour, deep fried served with fresh lemon wedges & spicy tartar

16

ALBATROSS WINGS

Albatross size Drummys & Wingettes in original buffalo, Thai sesame, Cajun rub, or our signature BBQ

11lb 14 21lb 25 31lb 37

WASILLA'S BIGGEST BACKYARD

Our house is your house...and so is our yard!

Join us for patio and yard games any day of the week! Enjoy our fire pits while you play giant Jenga, bocce ball, corn hole, croquet & so much more!

BLACKENED FISH TACOS

Three fresh rockfish tacos with cabbage, green onion, tomato, cheese, & cilantro lime sour cream on warm flour tortillas

16

FRIED CHICKEN SLIDERS

Buttermilk marinated chicken breast, melted pepper jack topped with buffalo sauce & our house made coleslaw

15

PUB STYLE FISH & CHIPS

6oz tempura beer battered FRESH rock fish, prepared in house with our famous tartar sauce, fresh lemon wedge, & fried capers

16

STEAK & FRIES

Our choice of marinated steak grilled to temp, cut into succulent strips served with side of our house made Pico de Gallo & a mound of beer battered fries

22

Make it a meal: Add side salad or soup (4)

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

DECK SITTING

GARDEN FRESH SALADS

Choice of dressing: ranch, bleu cheese, honey mustard, strawberry or honey basil rice vinaigrette

HOUSE RED CRISP & BLEU

Crisp house mixed greens topped with candied walnuts, red grapes & bleu cheese crumbles.

12

Choice to add a seared chicken breast 4

AHI FITNESS BOWL

Seared ahi tuna served over a bed of Thai sesame soba noodles, edamame, scallions, and sprouts

18

STEAK & WEDGE

House cut of steak cooked to temp, served beside a crisp Roma crunch lettuce wedge topped with bacon, cherry tomatoes, feta crumbles, honey basil vinaigrette, & balsamic drizzle

19

HOMEMADE SOUPS

Ask about our soup of the day!

All soups are made in house and with love! Great after a chilly day or just a big old bowl of comfort

CUP 4 BOWL 7

HOUSE SANDWICHES

All sandwiches are served on *North Star Bakery* bread with a choice of fries, summer salad, or cup of soup

NORTH PHILLY

Shaved rib eye, caramelized onion, white American & provolone cheese on a ciabatta hoagie roll

17

SMOKEHOUSE BRISKET

House smoked tender cuts of brisket on a ciabatta hoagie roll topped with signature slaw, tobacco onions & our berry chipotle BBQ

16

PASTRAMI ON RYE

Housemade pastrami & kraut with honey mustard & provolone cheese on marble rye

17

SETTLERS CLUBHOUSE

Triple decker with ham, turkey, bacon, lettuce, tomato, mayo, Swiss & American cheese on choice of bread

16

TRAPPER JOHN'S BLT

Inspired by Chef Ken's Dad as a flavorful meal that packs a punch on a cool day of outdoor activity. This sandwich has the traditional bacon, lettuce & tomato, with our in house sliced turkey and balsamic onion jam on a toasted ciabatta roll.

16

BAY BURGER

1/2lb hand pattied certified angus burger topped w/bacon, lettuce, tomato, onion, mayo, balsamic onion jam & choice of cheese on ciabatta

18

BUILD YOUR OWN BURGER

1/2lb hand-pattied certified angus burger Choose between Hawaiian, BBQ, pizza, black & blue or create your own burger add three ingredients from our pizza topping list lettuce, tomato & onion already included

18

CLASSIC BURGER

1/2lb hand-pattied certified angus burger lettuce, tomato, onion, mayo & choice of cheese on ciabatta

15

CHUGIAK CHICKEN CAPRESE

Our interpretation of the Caprese Sandwich. An Italian herb & garlic marinated chicken breast topped with mozzarella, tomato slices & crispy leaf lettuce on grilled ciabatta with pesto mayo

17

A TASTE OF SUMMER

PIZZA

SMALL 16 MEDIUM 22 LARGE 28

-CHOICE OF 4 TOPPINGS-

All of our pizzas are made fresh to order with house made sauce & dough, please allow 30 minutes! We thank you for your patience

SAUCE/CHEESE

Classic red
Garlic cream
Pesto
Oil, herb, & garlic
Smoked gouda
Bleu
Feta

VEGGIES

Artichokes
Kalamata olives
Roasted peppers
Bell peppers
Grilled Pineapple
Portobello
Tomato
Spinach

MEAT

Pepperoni
Sausage
Ham
Bacon
Pulled Pork
Chicken

GREENS KEEPER (add 3)

Pesto, chicken, tomatoes, artichokes, red onion, feta, Kalamata olives

PIT MASTER (add 3)

Signature BBQ sauce, bacon, ham, smoked brisket, candied jalapenos

MOUNT REDOUBT (add 3)

Classic red sauce, smoked gouda, bacon, sausage

FUNKY CHICKEN (add 3)

Garlic Cream sauce, chicken, Portobello, spinach, roasted red pepper

ROYAL ALBATROSS (add 3)

Classic red, pepperoni, sausage, ham, Portobello, Kalamata olive, bell pepper, onion

LOCAL BREWS

CRAFT DRAFT

- 4 - PBR - DRAFT SPECIAL abv4.6
- 6 - Broken Tooth Chugach Session abv4.8
 - 6 - Silver Gulch Pilsner abv5.6
- 6 - Bearpaw Hatcher Pass Pale Ale abv5.0
 - 6 - Glacier Brewhouse IPA abv6.4
- 6 - Bearpaw Frontiersman IPA abv7.0
- 7 - Kenai Naptown Nut Brown abv6.3

ROTATING HANDLES

- Midnight Sun Brewing Company
 - Local Cider
 - Local IPA
 - Alaskan Seasonal
 - Alaskan Specialty

6-DOLLAR BEER FLIGHT (choice of four)

ENTRÉE & DESSERT SPECIALS

Ask your server about our entrée specials running all summer!
Our kitchen team will be adding some culinary flare to season 11 at the Albatross!

We take pride in crafting our cocktails with classic techniques and the highest quality ingredients. Our drink menu truly is an extension of our dining menu, with innovative recipes and twists on ingredients that showcase the personality and talent of our staff.

YOU CAN ALSO ASK US TO MAKE YOUR FAVORITE CLASSIC.

Pro-Fashioned 12

After a long day on the course, drink like a "PRO" with our Instructor Becky's Favorite Cocktail of Four Roses Bourbon, Peach Bitters garnished with an orange rind.

The Albatross 10

(Our signature Favorite)

Have your favorite drink at your home away from home! A delicious combination of Midori melon liqueur, Tito's Vodka, Fresh lemon, lime, and a splash of soda make this our Signature Favorite for summer.

Alaskan Fireweed 12

Get fancy with our new champagne cocktail! Mixed berries muddled with Alaskan Fireweed syrup & Port Chilkoot vodka, filled to the brim with prosecco.

Midnight Sun 10

Inspired by the beautiful valley landscape, where days are longer than nights, Juneau Gin, Blue Curacao, and Lemonade combine to make a new classic.

Dark N Stormy 10

Meyers Dark Rum, a dash of Ginger Liqueur, Ginger Beer, and fresh lime make for a great twist on a classic mule!

The Kentucky Julep 10

From the Track to the Course, try Amos's favorite year-round drink of Makers Mark, and fresh mint on the rocks.

Knik Kosmo 10

This fruity classic of vodka, Cranberry Juice and lime is ready to Knik back with at the end of a long day in a martini glass.

Moose Trail Mojito 10

Our signature mojito combines Blue Chair white rum, soulful mint, pure Alaskan Fireweed syrup & fresh squeezed lime. Carefully muddled and topped off with refreshingly crisp club soda making it a very refreshing drink.

Singing Siren 15

From Alaska's own Port Chilkoot distillery, we mix a warm blend of Port Chilkoot Absinthe, & Port Chilkoot Gin with fresh Orange Juice, that will surely send you out for a round or two out on the course.

Wines that are hand-selected by our staff to provide a unique and enjoyable experience for your senses.

HAND SELECTED POURS

Molly Dooker Two Left Feet Blend 12

Zeghesio Red Zinfandel Sonoma 12

Pine Ridge Chenin Blanc 7

Argyle Reserve Pinot Noir 12

A to Z Bubbles Sparkling Rose 9

Wine by the Glass

Leese Fitch Cabernet 6

Fat Bastard Oaked Chardonnay 6

Yalumba Y Series Unwooded Chardonnay 6

Zenato Pinot Gris 7

Vitiano Rosso Italian Red Blend 7

A to Z Medium Sweet Riesling 8

SIGNATURE COCKTAILS