



## STARTERS

### BAVARIAN PRETZEL

Our legendary handmade soft pretzel, crafted the German way and served with Blonde Eagle Ale beer cheese. 12.99

### FIRE-FORGED MEATBALLS

Italian meatballs, housemade marinara, fresh mozzarella, fire-baked and finished with Parmesan and fresh basil. 12.99

### BEER CHEESE SOUP

Made with Blonde Eagle Ale and aged cheddar. Cup 6.99 Bowl 10.99

## SIDES

### POTATO SALAD

Yukon Gold potatoes, celery, red onions, fresh chives, creamy garlic aioli-based dressing. 1.99

### AK CHIP CO. CHIPS

Original, BBQ, Sour Cream & Chive, or Jalapeno flavors. 1.99

## DESSERT

### CAMPFIRE S'MORES

Melted 58% cacao dark chocolate, fire-toasted marshmallows, served with graham crackers for dipping. 10.99

### VANILLA ICE CREAM 4.99

Add scoop to any beer or soda. +4.00

Prices and items subject to change. Normal kitchen operations involve shared cooking and preparation areas. We cannot guarantee that any menu item is free from any allergen. Consuming raw or undercooked meats, poultry, seafood, or eggs may cause illness. A 3.9% surcharge is applied to all items. Updt'd 8.19.25

PLEASE ORDER AT THE BAR • CARD ONLY



## SANDWICHES

Pinsa Sorriso is an Italian sandwich featuring a unique type of flatbread called pinsa. "Sorriso" means "smile" in Italian, named for the sandwich's curved shape when folded.

Our pinsa flatbread is crafted with non-GMO wheat with no added sugars or fats. It's cold-fermented for 72 hours and uses 80% hydrated dough, making it easy to digest and giving it a soft inside and crispy outside.



### SMOKESTACK

Recommended beer pairing: Smök Smoked Lager

Smoked prime rib, housemade marinara, provolone, spicy giardiniera. Fire-baked. 17.99

### SLEDGEHAMMER

Prosciutto, pepperoni, fresh mozzarella, arugula, spicy Calabrian chili pepper spread, roasted garlic herb tomatoes, balsamic glaze on a toasted pinsa. 14.99

### IRON ROOSTER

Sous vide chicken breast, housemade marinara, mozzarella, shaved parmesan, fresh basil. Fire-baked. 14.99

### SAIGON STEEL

Crispy fried tofu, spicy vegan sriracha mayo, pickled blend of daikon radish, carrots, and Fresno peppers, cucumber slices, cilantro on a toasted pinsa. 14.99

### COMBAT FISHERMAN

Recommended beer pairing: 8 Star Lager

Smoked salmon, goat cheese, baby arugula, crisp cucumber, red onion, and roasted garlic herb tomatoes, fresh dill on a toasted pinsa. 16.99

### LOCOMOTIVE BREATH

Fresh mozzarella, pesto, arugula, sliced tomato, roasted garlic herb tomatoes, balsamic glaze, fresh basil on a toasted pinsa. 14.99

### CANNONBALL

Recommended beer pairing: Nitro McCarthy Stout

Italian meatballs, housemade marinara, fresh mozzarella, Parmesan, fresh basil. Fire-baked. 14.99

### BOILER BLAST

Gyro meat, creamy tzatziki, iceberg lettuce, tomatoes, cucumbers, pickled red onions, cotija cheese on a toasted pinsa. 14.99

### CASEY JONES

Genoa salami, capicola, sopressata, provolone, giardiniera, pesto, iceberg lettuce, tomatoes, Italian vinaigrette on a toasted pinsa. 16.99



MADE WITH AK INGREDIENTS

 VEGETARIAN

 VEGAN

 RAIL SPECIALTY



## NON ALC.

### HOP MELT HOP WATER

Citrusy, tropical Citra hop notes meet the crisp, cold refreshment of sparkling Alaska glacier water. Can. 3.99

### NORTHWARD NA IPA

Our award-winning signature non-alcoholic IPA dry-hopped with Simcoe, Citra, and Idaho 7 hops. Can. 7.25

### STEAMDOT NITRO GUJI COLD BREW COFFEE

Locally roasted and canned cold brew from SteamDot Coffee. 3.99

### BOTTLED WATER 2.99

## BEER LIST



**DON'T FORGET YOUR CROWLERS, GROWLERS, & CANS TO GO**

## PARTY WITH US!

Book your next private event here at the Rail. Our expert event staff will make planning a breeze. Call 907.302.3655 or email [events@nhgalaska.com](mailto:events@nhgalaska.com)

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## FRONTIER ALASKA SODA



### ROOT BEER

This delightfully sweet and spicy libation, overflowing with notes of vanilla and honey, was modeled after an old klondike gold miner's closely guarded root beer recipe. Crafted with Snowbee Honey from our brewery's rooftop apiary. Draft. 3.99

### CITRUS SPRUCE TIP SODA

A bright moss green soda with notes of red raspberry and lemon lime that tastes like a stroll through an ancient alaskan spruce rainforest during a downpour. Crafted with handpicked Alaska Sitka Spruce tips. Can. 3.99

### BLUEBERRY CREAM SODA

A purple potion with notes of wild blueberries and vanilla that tastes like a hungry black bear ravaging a ripe berry patch. Can. 3.99

### RIPE RASPBERRY SODA

Radiating a bright crimson, this soda tastes like a wild, sun-ripened Alaskan red raspberry bursting in your mouth after being plucked from the vine. Can. 3.99

### AURORA BOREALIS SODA

Experience the mysterious majesty of the Northern Lights in every sip of this soda inspired by Alaska's most beautiful natural phenomenon. Limited release, Can. 3.99

### SPRING BREAKUP SODA

This mysteriously delicious indigo blue soda was crafted to celebrate the magical time in Alaska when the ice and snow of Winter melts away into Spring. Limited release, Can. 3.99

Add a scoop of vanilla ice cream to any soda (or beer) to make it a float. + 4.00

## SPARKLING WATER

### FRONTIER SPARKLING GLACIER WATER

Clean, crisp, and refreshing Alaska glacier water available in two insanely sippable flavors: lime or grapefruit. Can. 3.99

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