KARSTENS
PUBLIC HOUSE
world class, local fare

FOR YOUR NEXT EXCURSION

ICE AX	CRAMPONS	GRIZZLY DISTANCE
105.00	75.00	DOG SLED 3200.00

THE KARSTENS STORY

Henry Peter "Harry" Karstens (September 2, 1878 – November 28, 1955) was the first superintendent of Mount McKinley National Park (now known as Denali National Park), from 1921 to 1928. He was the guide and climbing leader of the first complete ascent of Denali (Mount McKinley) in 1913, with expedition members Hudson Stuck, Episcopal Archdeacon of the Yukon and Arctic; Walter Harper, and Robert Tatum. John Fredson was one of two young Gwich'in Alaska Natives who supported the party.

SHARE PLATES

PARMESAN GARLIC FRIES 4¾

CHIPS, RINGS, DIPS house potato chips, onion rings, green goddess, caramelized onion dip 12½

GF **MUSSEL FRITES** *choice of* white wine garlic or sausage and white bean / frites 17¾

GF **CHICKEN WINGS**
SMOKED wings with spicy BBQ or buffalo sauce 13½
choice of hidden valley ranch or bleu cheese, carrots, celery

GF **CUMIN AND CHILI CRUSTED SPARE RIBS** fingerling potato salad 13¾

BRISKET SLIDER bread n butter pickles, pickled red onions, creamy slaw, brioche bun 14¼

FRIED BREAD & BUTTER PICKLES dipping sauce 7

DEVILED EGGS & FRIED OYSTERS remoulade, chopped chives 14

COLD PLATES AND HOT BOWLS

KARSTENS PICKLE SOUP bacon gremolata, mama lil's peppers, chopped chives 8 bowl 6 cup

CHEF'S SOUP 8 bowl 6 cup

GF **THE WEDGE** iceberg lettuce, bacon lardons, egg, red onions, bleu cheese, garlic crouton parmesan peppercorn vinaigrette 9

WARM BRUSSELS SPROUTS apricots, green apples, flame grapes chives, lemon puree 11

GF **PUBLIC HOUSE CAESAR** romaine, red radish, parmesan cheese, herb croutons, anchovy dressing 9

GF **KARSTENS KING CRAB SALAD** crisp apple, orange supremes, pickled potatoes, eggs, butter lettuce& frisee, white balsamic vinaigrette 27

GF **ROASTED CHICKEN SALAD** butter lettuce & frisee, dried cranberries, candied pecans, goat cheese, herb vinaigrette 14

GF *Gluten friendly preparation available, please specify.*

PUBLIC HOUSE ENTREES

GF **STEAK FRITES**
10 oz. grilled hanger steak herb butter parmesan-garlic fries 24¾

BEER BATTERED FISH & CHIPS
wild alaskan cod Karstens house malt tartar, herbed fries 18¼

BACON WRAPPED MEATLOAF
blend of reindeer and beef charred cauliflower mashed potatoes, pan sauce 19¼

GF **ALDER SMOKED BRISKET**
corn on the cob creamy slaw fried bread & butter pickles 21½

HONEY PONZU SALMON
alder wood grilled salmon charred cauliflower mashed potatoes 23¾

FRIED CHICKEN & WAFFLES
cinnamon waffle vanilla maple syrup sitka sea salted honey butter 17¼

KING CRAB FETTUCCINE
cherry tomatoes, basil, corn, cream, pecorino romano 25¼

OAXACAN FRIED AVOCADO TACOS
corn tortillas, black beans, corn pepper salsa, coleslaw, lime crèma 14¾

SANDWICHES

served with your choice of french fries or crispy napa cabbage slaw

GF **CARIBOU CHEESEBURGER**
american, cheddar, red onion, bread & butter pickles, butterleaf, tomato, dijon garlic aioli, toasted brioche roll
SINGLE 17 | DOUBLE 21 | TRIPLE 25

GF **FRIED CHICKEN CLUB** bacon, swiss, butterleaf, tomato, rooster sauce, toasted brioche 14¾

GF **VEGGIE SANDWICH** roasted peppers, tomato, radish, pickled cauliflower, sprouts, tahini aioli, sliced seeded multi grain 12¾

GF **ROASTED ITALIAN PORK** caramelized onions, mama lil's peppers, caper aioli, brioche roll 15½

CRISPY FISH SANDWICH panko breaded alaska cod, american, napa slaw, remoulade, pickled red onions, toasted brioche 15½

PUBLIC HOUSE SIDE ACTION 3¾

JALAPENO CORN BREAD
honey butter, sitka sea salt

CHARRED CAULIFLOWER

CRISPY NAPA SLAW

CORN ON THE COB

SMASHED POTATOES

GF *Gluten friendly bread or preparation available, please specify.*