

LUNCH & DINNER

WHERE RECONNECT MEETS REFUEL



SHARE & SAVOUR

HUMMUS BOARD | 24 (V)

velvety house-made hummus served with crisp cucumber, marinated olives, roasted carrots, warm pita, and crumbled feta

BRIE & APPLE QUESADILLA | 20

double cream brie, Granny Smith apple, caramelized onions, arugula, bacon, and maple mustard reduction, topped with celery root

CHEESE & CHARCUTERIE BOARD | 39

a curated selection of premium cured meats and handcrafted cheeses, designed for sharing featuring a balanced assortment of cheeses paired with traditional charcuterie, marinated olives, seasonal preserves, warm artisan bread and crisp crackers

HAND HELDS & SUCH

SPA CLUB SANDWICH | 24 (GF)

roasted chicken, crispy bacon, jammy egg, lettuce, tomato, and pesto mayonnaise layered on toasted sourdough, served with local chips

BLUEBERRY & BRIE GRILLED CHEESE | 22

creamy brie, blueberry compote, crispy prosciutto, caramelized onions, toasted walnuts, Granny Smith apple, balsamic glaze and herb butter melted between golden-grilled sourdough, served with local chips

sub side house soup 4 | simple green salad 4

LARGER PLATES

AHI POKE BOWL | 28 (GF) (GF)

marinated sesame-soy tuna over rice with cucumber, avocado, radish, edamame, honey-cilantro mango, and sriracha crema

THAI CHICKEN BOWL | 26 (GF) (GF)

a vibrant bowl of tender Thai chicken over fragrant jasmine rice, paired with fresh tomatoes, sweet mango, carrot, and crisp baby lettuce, finished with a zesty lime-cilantro cashew crema and a drizzle of sweet chilli dressing

SIMPLE GREENS | 18 (V) (GF)

mixed baby lettuce, fennel, toasted pumpkin seeds, dried cranberries, goat cheese, mandarin oranges, and orange vinaigrette

add grilled chicken 8 | poached egg 4 | smoked salmon lox 12 | marinated tofu 6

DESSERTS

NY STYLE CHEESECAKE | 15

vanilla bean cheesecake with a graham cracker crust, served with whipped cream and fresh strawberry sauce

ARCTIC CHOCOLATE LAVA CAKE | 15

molten chocolate cake served with a side of vanilla ice cream and birch caramel

CHOCOLATE PISTACHIO KISS | 15 (GF) (GF)

pistachio mousse with alaskan berry sauce & chocolate cake enrobed in a dark chocolate shell

(V) VEGETARIAN (VF) VEGAN FRIENDLY (GF) GLUTEN FRIENDLY (DF) DAIRY FREE

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

Please note that a 20% gratuity will be added to groups of 6 or more.

BEERS & COOLERS

DRAFT

KONA BIG WAVE GOLDEN	7
ALYESKA BREWSKI HAZY PALE	7
DENALI TWISTER CREEK IPA	7
ROTATING SEASONAL TAP	7

CANS & BOTTLES

ALASKAN SELTZER	7
AK CIDERWORKS NORTHWIND CIDER	7
49TH STATE 8 STAR LAGER	7
MATANUSKA DEEP POWDER PORTER	7

COCKTAILS

SPA WATER ketel one botanical cucumber mint vodka, fresh lime, mint simple syrup, sparkling water	14
WELLNESS TODDY four roses bourbon, apple cider vinegar, honey, fresh lemon - served hot or cold	13
BUTTERFLY MARGARITA milagro blanco tequila, fresh lime, fresh orange juice, butterfly pea simple syrup - make it spicy +1 tajin rim and spa jalapeno-infused tequila	13

GINGER BEE amalgam Juneau gin, ginger liqueur, honey, fresh lemon, ginger beer	15
NORDIC ROYALE cava rosé, black raspberry liqueur, lemon juice	14
BLOODY MARY 907 denali vodka, spa bloody mary mix with spa pickled veggies	10
THE CHANDELIER four roses bourbon, pomegranate juice, veuve simple	16

ZERO-PROOF REFRESHERS

THE PASSION TEA REFRESHER hibiscus, passion fruit, orange peel tea, mint simple syrup, lemon	6
THE COOL DOWN fresh squeezed lime & orange juices, agave, ginger beer	7
SWEET & SPICY pineapple juice, jalapeño, strawberry, agave, sparkling water	6

THE CHERRY BUBBLER cherry juice, vanilla, lime, tonic, sparkling water	9
ZIP KOMBUCHA raspberry mint, lemon ginger, blueberry, seasonal	6
FRESH SPARKLING LEMONADE lavender, vanilla orange, seasonal	6

ARTISANAL TEAS

NORDIC SPA SIGNATURE BLEND rosehip, chamomile, peppermint, raspberry leaf, lemon myrtle, eucalyptus, lavender, rose	4
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VANILLA BIRCH ROOIBOS TEA decaffeinated	4
CINNAMON ELDERBERRY BLACK TEA	4

WINE

WHITE	GLS	BTL
BICUDO VINHO VERDE Portugal	12	46
STONELEIGH SAUVIGNON BLANC New Zealand	11	46
CHEHALEM UNOAKED CHARDONNAY Columbia Valley, United States	12	46
RELAX RIESLING Germany	12	46
FREIXENET ROSÉ Italy	13	49
SAN ANGELO PINOT GRIGIO Italy	15	58

RED	GLS	BTL
COMMUTER PINOT NOIR Oregon, United States	13	49
OCHOA TEMPRANILLO Spain	13	49
DOUBLE CANYON CABERNET SAUVIGNON Columbia Valley, United States	12	46
VIETTI BARBERA D'ASTI 2021 Italy	14	52

SPARKLING

	GLS	BTL
BISOL JEIO PROSECCO Italy	11	40
NURIA BRUT RESERVA ROSÉ Spain	11	45
ZANASI LAMBRUSCO GRASPAROSSA DI CASTELVETRO Italy	62	

	GLS	BTL
ROEDERER ESTATE BRUT California, United States		65
LANSON PÈRE & FILS CHAMPAGNE France		90
VEUVE CLICQUOT CHAMPAGNE France	28	110