



Flatbread Menu \$17

Margherita

Heirloom Tomato, Mozzarella, Basil

Pepperoni

Red Sauce, Roasted Garlic, Mozzarella

Pulled Pork

BBQ Sauce, Smoked Gouda, Caramelized Onion, Apple Fennel Slaw

Chicken Fajita

Peppers, Onion, Cheddar Jack, Salsa Verde

Black & Blue

Blackened Beef, Gorgonzola, Fontina, Caramelized Onion

Alaskan

Reindeer Sausage, Peppers, Onion, Rustic Marinara, Cheddar Jack

Nick's Fire Island

Tropical Fruit Habanero Sauce, Chicken, Bacon, Red Onion, Pineapple, Jalapeno

Beverages

Coke, Diet Coke, Dr Pepper, Sprite, Orange, Root Beer, Ginger Ale, Sparkling Mineral Water

\$2.50

Orange Juice, Apple Juice, Lemonade

\$2.50

Coffee, Tea, Milk

\$2.50

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Groups of 6 or more will have an automatic 20% gratuity added to the final bill.



Our Motto: **Fresh, Authentic Alaskan**

Palmer, Alaska is one of the only Alaskan communities to stem from an agricultural lifestyle. Established in 1916 for the Alaska Railroad's branch line to the Chickaloon coal mines, little development occurred until 1935 when 203 families reeling from the Great Depression relocated to Alaska with the promise of a better life.

The Matanuska Colony was one of more than 100 New Deal projects created by President Franklin D. Roosevelt to end nationwide unemployment and help Americans rebuild their lives. Although it began as an experiment, the success of farming in the Mat-Su Valley turned this area into Alaska's agricultural heartland. Due to an extraordinary growing season (fertile soil and 19 hours of summer daylight), the giant size of some vegetables has become one of the area's trademarks. World record setting cabbages and pumpkins are weighed-in every August at the Alaska State Fair.

Many descendants of the original colonists have remained in Alaska and are operating colony farms that grew much of the food you're enjoying today! At the Raven's Perch, we find inspiration in the dedication and commitment of the hard workers of Alaska's farms.

This is where we source our food!

Alaska Glacier Lodge and the Raven's Perch make every possible effort to use local ingredients. We believe in supporting farmers, our community and buying local.

We are proud to work with these local businesses:

Seeds and Soil Organic Farms – Lazy Mountain, Alaska

VanderWeele Farms – Palmer, Alaska

Pyrah's Pioneer Peak Farm – Butte, Alaska

Bushes Bunches Farm Stand – Butte, Alaska

Bleeding Heart Brewing – Palmer, Alaska

Matanuska Brewing Company – Palmer, Alaska

Sagaya Wholesale Fish Market – Anchorage, Alaska

RK Ranch – Pt. McKenzie, Alaska



On social media? Follow us on Facebook and Instagram for updates on fun events and specials!

@akglacierlodge