

STARTERS

49TH STATE'S *Handmade* BAVARIAN PRETZEL

This handmade pretzel, a true labor of love, is served with our 49er beer cheese sauce. It's our brewer's favorite! 12.99



MEXICAN STREET CORN

Roasted jalapeño corn, vegan chorizo, vegan cheese, sliced avocado, vegan sriracha mayonnaise, cilantro and lime juice. Served with tortilla chips. 14.99

CRAB ARTICHOKE DIP

Creamy blend of crab with artichoke hearts, Parmesan cheese, roasted garlic and fresh spinach. Baked golden brown and served with warm pita slices. 16.99

CRISPY CAULIFLOWER

Cauliflower dusted in chickpea flour, fried, then tossed in 49er hot sauce and served with vegan blue cheese sauce. 16.99

BREW PUB NACHOS

Warm tortilla chips, black olives, melted cheddar and Monterey jack cheeses, salsa fresca, radish, pickled jalapeño and aji peppers, cilantro, Blonde Eagle Ale beer cheese sauce, freshly diced avocado and lemon sour cream. 15.99

Add chicken, pulled pork or carne asada +6.99

49TH STATE CALAMARI

Tender calamari, lightly breaded and fried with jalapeños and aji peppers, tossed in fresh parsley and house seasoning. Served with sweet chili aioli. 17.99

TUNA NACHOS*

Light and crisp wonton chips, marinated tuna, red onion, scallions, freshly diced avocado, sriracha mayo, kabayaki sauce, furikake, shredded nori and bonito flakes. 18.99

Crab-Stuffed JALAPEÑOS

Applewood-smoked bacon-wrapped roasted jalapeños filled with blended crab, cream cheese, pepper jack cheese and dried mango. Served with poblano cilantro mayo and salsa fresca. 16.99



ENTREE SALADS

CLASSIC CAESAR

A fresh romaine salad tossed in creamy Caesar dressing with shredded Parmesan cheese and garlic herb croutons. 10.99

Chicken +6.99 Halibut +17.99 Salmon* +14.99

Steak Skewer* +10.99

BAJA STEAK SALAD*

Filet steak skewer, radish, avocado, cabbage and shredded romaine, roasted corn, red onion, bell pepper, salsa fresca, Monterey Jack and cheddar cheeses and cilantro lime vinaigrette. 20.49

Extra skewer +10.99

SOUP & SALAD

ADD A LAGER LOAF +3.99

ALASKA SEAFOOD CHOWDER

Creamy chowder teeming with fresh Alaska King salmon, Kachemak Bay halibut and tender clams. BOWL 12.99 CUP 9.99

GARDEN SALAD

Mixed greens, carrots, radishes, red onions, cucumbers and tomatoes. 9.49

ICEPICK WEDGE

Iceberg lettuce, applewood-smoked bacon, tomato, blue cheese crumbles and scallions. Draped in our tangy blue cheese dressing. 11.99



49TH STATE

- BREWING -

BAR SNACKS

HOUSE-SMOKED SOCKEYE SALMON

Chef Todd's famous smoked salmon brined in Blonde Eagle Ale, brown sugar, and cracked black pepper. Served with dill remoulade and toasted crostini. 21.99

AWARD WINNING SMOKED WINGS

Tender wings slow-smoked with our signature 49er dry rub. Served with tangy pickled carrot ribbons. 17.49

CHICKEN TENDERS

Southern-style hand-battered crispy chicken tenders with honey mustard sauce. 13.99

Add a tender + 3.99 Add fries +1.99

SMÖK LAGER AND JALAPEÑO BEER POPCORN

3.99

BLONDE EAGLE ALE BEER CHEESE AND CHIPS

Our beer cheese kicked up a notch with our famous Blonde Eagle Ale and warm tortilla chips. 11.99

Signature BURGERS*

ALL PREMIUM BEEF BURGERS USE A SHORT RIB, CHUCK AND BRISKET BLEND. COOKED TO MEDIUM WELL. SERVED WITH BREWPUB FRIES. ADD FRY SAUCE +0.75

MT. MAGNIFICENT

Honey-pepper applewood-smoked bacon, beechwood aged smoked cheddar cheese, smashed potatoes, crispy onions and our Blonde Eagle Ale BBQ sauce. 21.99

SLEEPING LADY

Vermont cheddar cheese, lettuce, tomato, onions, pickles, mayo and mustard. 18.99

TWIN PEAKS

Two patties smothered in American cheese with basecamp sauce and pickles. 17.99

WRANGELL PEAK

Alaska Indian Valley Meats ground elk**, white cheddar cheese, sautéed onions, pickles and chipotle mayo. Served on a pretzel bun. 24.99

The Herbivore VEGAN BURGER

Our hearty signature vegan burger is blended with mushrooms and corn and stacked with vegan cheddar, arugula, tomato, and house vegan basecamp sauce on a pretzel bun. 20.99

SUBSTITUTE GLUTEN-FREE BUN +1.00



BOWLS

ANCHO CHILI AK SALMON BOWL*

Ancho chili spiced Alaska sockeye salmon, spicy tomato rice, black beans, cotija cheese, warm tortilla chips, roasted corn, tomatoes, house pickled red onions, avocado, pickled jalapeño and aji peppers with spicy honey mustard dressing. 27.99

VEGAN SPICY BUDDHA BOWL

A vegan delight! Coconut turmeric rice, fresh avocado, toasted sriracha chickpeas, arugula, roasted sweet potatoes, fresh red cabbage, cucumbers and cashews drizzled with silan and served with tahini date dressing. 20.49

YUM YUM CHICKEN BOWL

Hand-battered crispy chicken tossed in a sweet Thai chili sauce, with fresh shredded radish, carrot, bell pepper, red cabbage and diced cucumbers. Served over our sweet turmeric coconut rice. Finished with sesame seeds and accompanied by our sweet and spicy peanut sauce. 21.49

TUNA POKE BOWL*

Fresh marinated ahi tuna poke with coconut turmeric rice, edamame, mango chutney, wakame salad, sesame cabbage, diced avocado, furikake and crispy nori. 25.99

PUB FAVORITES

49TH STATE'S FAMOUS HALIBUT AND CHIPS

Wild Kachemak Bay Alaskan halibut in our light and crispy beer batter, seasoned brewpub fries, creamy coleslaw, tartar sauce and malt vinegar. 27.99
3 piece 34.99



King Crabby GRILLED CHEESE

Grilled sourdough bread, crab meat blend and Appenzeller Swiss and cream cheeses. Served with brewpub fries and our famous Alaska seafood chowder for dipping. 22.99



GRILLED CHICKEN CLUB SANDWICH

Grilled, juicy chicken breast with honey-pepper applewood-smoked bacon, fresh lettuce, ripe tomato, and melted American cheese with our signature 49er Chikn Sauce—rich, tangy, and just the right kick of savory sweetness. Served with brewpub fries. 20.99

THE 49ER'S FAMOUS HALIBUT TACOS

Blonde Eagle Ale beer-battered Kachemak Bay halibut served in corn and flour blend tortillas with cabbage, Monterey jack and cheddar cheeses, salsa fresca, cilantro, and our homemade lemon sour cream. Served with chips and salsa. 27.99

HALIBUT COVE BURGER

Fresh Alaskan halibut, hand-chopped and served with tomato, lettuce and mayo, on a 49th State pub bun. Served with brewpub fries. 23.99

BAKED MAC-N-CHEESE

An American classic. Elbow macaroni noodles, creamy Alfredo and aged cheddar cheese sauce, topped with Parmesan breadcrumbs and baked in an iron skillet. 17.99

Add steak and applewood smoked bacon +6.99

ALASKA WILD-CAUGHT SALMON*

The best salmon in the world! This rich and buttery wild-caught Alaska king salmon is grilled to perfection on a bed of golden couscous, roasted seasonal vegetables, and cucumber-dill tzatziki. 38.99



SMÖK'D PULLED PORK SANDWICH

Alderwood-smoked pork, brined in Smök Lager, topped with BBQ sauce, creamy coleslaw, and pickles on a pretzel bun. Served with brewpub fries. 17.99

World-Famous YAK BURGER*



Locally raised Alaskan yak** has a delicate, juicy flavor. The burger is topped with caramelized onions, honey-pepper applewood-smoked bacon and smoked Gouda cheese. Served with lettuce, tomato, onion, mustard, pickles and mayo on a pretzel bun. 28.99

Alaska Red KING CRAB

A POUND AND A HALF of real, world famous Alaska red king crab served with drawn butter, seasonal vegetables, and garlic smashed potatoes. 174.99



ADD 1LB OF KING CRAB TO ANY ORDER

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 risk of foodborne illness, especially if you have certain medical conditions.

ANCHORAGE LUNCH MENU, UPDATED 04/2026

* BASED ON AVAILABILITY

VEGETARIAN

VEGAN

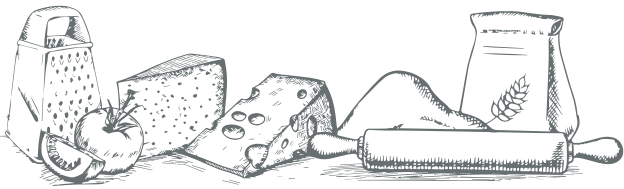
PUB FAVORITE

GLUTEN SENSITIVE

MADE WITH ALASKA PRODUCTS

SIGNATURE FLATBREADS

OUR FLATBREAD DOUGH UNDERGOES A 48-72-HOUR FERMENTATION FOR IMPROVED DIGESTIBILITY. THIS PROCESS DEVELOPS A MORE COMPLEX FLAVOR PROFILE AND REDUCES GLUTEN CONTENT, WHILE GMO-FREE GRAINS REPLACE HEAVIER FATS. NO ADDED SUGARS.



PEPPERONI

Double pepperoni, red sauce, fresh oregano, Parmesan, and mozzarella-provolone cheeses. 15.99

MARGHERITA

House red sauce, fresh mozzarella cheese and fresh basil. 16.99

SUPREME

House red sauce, mozzarella-provolone cheeses, pepperoni, sausage, red onion, green peppers, mushrooms and pickled goat horn peppers. 17.99

49TH STATE

House red sauce, ground elk, sliced reindeer sausage, roasted red peppers and fresh mozzarella. 17.49



'SHROOMS

Alfredo sauce; mozzarella-provolone cheeses; button, shitake, and portobello mushrooms; fresh thyme; and Parmesan. 17.99

CHICKEN RANCH

Ranch sauce, mozzarella-provolone cheeses, grilled chicken, applewood smoked bacon and Roma tomatoes. 18.99

MEAT LOVERS

House red sauce, mozzarella-provolone cheeses, pepperoni, bacon, elk and fennel sausage. 18.99

FIREWEED

House red sauce, fennel sausage, goat cheese, roasted garlic cloves, fresh arugula and hot honey. 17.99

BBQ CHICKEN

Blonde Eagle Ale BBQ sauce, mozzarella-provolone cheeses, grilled chicken, bacon, smoked Gouda cheese and cilantro. 18.99

SPICY REINDEER

House red sauce, reindeer sausage, Fresno chilies, pickled goat horn peppers, honey, smoked Gouda, mozzarella and provolone cheeses, and scallions. 18.99

50TH STATE

Hawaiian BBQ sauce, tender pork brined in Smök Lager and Alderwood-smoked, pineapple, mozzarella and provolone cheeses, red onions and green onions. 18.99



SPICY SAUSAGE

House red sauce, vegan spicy sausage, red onion, chili flakes and vegan mozzarella. 19.99

View our SPIRITS MENU



View our PHOTOGRAPHIC MENU



VISIT OUR GIFTSHOP

ASK ABOUT BEER TO GO

18% GRATUITY ADDED FOR DINE-IN PARTIES OF 6 OR MORE. A 3.9% SURCHARGE IS APPLIED TO ALL ITEMS. **Indicated for products that may be substituted when not available.

Please be advised we have added a 3.9% surcharge to all checks. The surcharge is to offset staffing expenses and employee benefits and is in no way a gratuity for services rendered. If you are unhappy with the quality of your meal or service, please ask for a manager so we can make it right.

★ YEAR-ROUND FAVORITES – ASK ABOUT A FLIGHT ★



8 STAR LAGER

A frontier-style lager brewed with pure glacial water featuring breadly malt notes and hints of noble hops with a crisp, clean finish. 4.9% ABV



SOLSTICE IPA

Our IPA with a Citra-forward hop profile, aromatics of juicy grapefruit and ripe melon balanced with the perfect level of bitterness. 6.8% ABV



907 PALE ALE

Crisp and effervescent, bursting with intense tropical notes of sweet tangerine, ripe pineapple and açai berry with balanced, palate-cleansing bitterness that begs you to take another sip. 5.2% ABV



BLONDE EAGLE ALE

This insanely drinkable blonde ale was brewed with handpicked Sitka Spruce tips, giving it hints of red berries, citrus and wildflower honey. 5.2% ABV



NITRO McCARTHY STOUT

Velvety, creamy and deceptively drinkable, this Dry Irish Stout is bursting with robust notes of chocolate and coffee from assertive use of dark roasted malts. 4.2% ABV



SMÖK LAGER

Brewed in the style of the traditional German Rauchbier, each sip of this smoky, crisp, exceedingly drinkable classic tastes better than the last. Smök is our highest-rated and most awarded beer. 5.7% ABV



GOLDEN DALL

With spicy Belgian yeast and fruity esters, this beer has flavors as bold as the mythical golden dall sheep said to reign over Denali National Park. 9% ABV



SEWARD'S FOLLY

We brew Seward's Folly Russian Imperial Stout as an ode to the infamous deal that created our great state. Seward's Folly is thick and viscous, overflowing with rich notes of dark chocolate, coffee and dried figs. 11.2% ABV



ARCTIC ROOTS ALASKA CIDER

Alaska apples grown just south of the Arctic Circle are part of every small batch. This semi-sweet cider is the perfect balance of bright acidity and subtle sweetness. 5.2% ABV



TIGER'S BLOOD

A ferociously fruity blonde sour ale oozing with notes of strawberry, watermelon, and coconut that shine against a background of tropical tanginess. 6.1% ABV



SCAN TO LEARN ABOUT OUR AWARD WINNING BEERS

★ FRONTIER ALASKA SODA ★

ASK FOR A FLOAT!
WANT TO TAKE IT HOME?
ALL OF THESE CANS ARE AVAILABLE TO GO.



FRONTIER BLUEBERRY CREAM SODA

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



FRONTIER CLOUDBERRY BURST

Inspired by the cloudberry that blanket the tundra of western and northern Alaska, this soda captures the unique essence of this rare fruit. Tangy berry notes harmonize with hints of bright citrus, tropical mango, and juicy apricot. 3.99



FRONTIER SPRUCE TIP SODA

A bright moss green soda with notes of red raspberry and lemon-lime that tastes like a stroll through an ancient Alaska spruce rainforest during a downpour. 3.99



HOP MELT HOP WATER

Citrusy, tropical Citra hop notes meet the crisp, cold refreshment of sparkling Alaska glacier water in this non-alcoholic hop water with zero carbs, sugar or calories. 3.99



FRONTIER RIPE RASPBERRY SODA

Radiating a bright crimson, this soda tastes like a wild sun-ripened Alaska red raspberry after being plucked from the vine. 3.99



FRONTIER SPARKLING GRAPEFRUIT WATER

Crafted with pristine Alaska water and essenced with hints of grapefruit aroma and flavor. Zero calories, zero sweeteners and zero alcohol. 3.99



FRONTIER 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. 3.99



FRONTIER SPARKLING LIME WATER

Crafted with pristine Alaska water and essenced with hints of lime aroma and flavor. Zero calories, zero sweeteners and zero alcohol. 3.99



FRONTIER WHITE BIRCH BEER

Crafted with birch syrup from Kahiltna Birchworks in Talkeetna, this unique soda showcases the subtle complexities of Alaska's white birch trees. Hints of black cherry, clove, and vanilla meet classic birch notes of crisp wintergreen and spice. 3.99

WINE & BUBBLY

SERVED BY THE GLASS, 5OZ POURS

BONANZA CABERNET SAUVIGNON	14.00	65.00
DARKHORSE MERLOT	13.00	60.00
HAHN PINOT NOIR	13.00	60.00
JUGGERNAUT RED BLEND	14.00	65.00
JOSH CHARDONNAY	14.00	65.00
BELL'S ALASKA CHARDONNAY	17.00	78.00
MEZZACORONA PINOT GRIGIO	10.00	45.00
WHITE HAVEN SAUVIGNON BLANC	10.00	45.00
OYSTER BAY ROSÉ	12.00	54.00
BERINGER WHITE ZINFANDEL	10.00	45.00
RIONDO PROSECCO EXTRA DRY	12.00	54.00
J ROGET BRUT SPLIT	14.00	

BEVERAGES

49TH STATE'S PREMIUM LEMONADE

Classic 3.99
Add blueberries, strawberries and thyme, or raspberries +1.00

FOUNTAIN SOFT DRINKS

Coke, Diet Coke, Coke Zero, Sprite, Cherry Coke, Dr. Pepper or orange soda 3.99

FRESH BREWED ICED TEA

Unsweetened tropical tea 3.99

JUICES

Orange, grapefruit, cranberry or pineapple juice 3.99

HOT TEA, COFFEE, COCOA 3.99



SIGNATURE COCKTAILS

NORTH TO THE FLOOR

Our signature take on a margarita. Premium tequila, Cointreau, lime juice, sugar syrup and a Tajín citrus-chili salt rim. 13.00

FRONTIER PALOMA

Corazón Tequila Blanco, grapefruit juice, Frontier Grapefruit Sparkling Water and a salt rim for a zesty, crisp twist. 13.00

CUCUMBER INFUSION

A crisp cucumber infusion with Almagra Gin, elderflower liqueur, lemon and Hop Melt Hop Water—bright, floral and refreshingly bitter with a bubbly finish. 13.00

AK ESPRESSO MARTINI

Bold and smooth, this espresso martini blends Anchorage Distillery's Glacier Vodka, Kahlúa and cold brew—rich, velvety and brimming with just the right buzz. 13.00

RIPE RASPBERRY VODKA SODA

Frontier Ripe Raspberry Soda with Tito's Vodka, fresh thyme and lime juice. 12.00

ALASKAN GOLD RUSH

Anchorage Distillery Frontier Crafted Whiskey, lemon juice and fireweed honey create an approachable, alcohol-forward Alaskan twist on a classic cocktail. 17.00

SMÖK'D OLD FASHIONED

Baby Buffalo Trace with Smökshine, Frontier Alaska Root Beer, orange bitters and a Luxardo cherry. 13.00

GHOST PEPPER BLOODY MARY

A fiery blend of Ghost Pepper Vodka and Bloody Mary mix—bold, spicy and not for the faint-hearted. 14.00

ANCHORAGE MULE

Anchorage Distillery's Glacier Vodka, fresh lime, Gosling's ginger beer and candied ginger. 13.00