49TH STATE BREWING

STARTERS

49TH STATE'S Handmade BAVARIAN PRETZEL

A labor of love, our handmade pretzel is served with our Blonde Eagle Ale 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

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

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

BREWPUB NACHOS
Warm tortilla chips, black olives, melted cheddar and Monterey jack cheeses, salsa fresca, radish, pickled jalapeño and ají 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 ají peppers, tossed in fresh parsley and house seasoning. Served with sweet chili aioli. 17.99

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

BUFFALO CHILI
Delicious blend of Alaska's Indian Valley free range buffalo, red beans, onions, garlic and 14 spices topped with shredded cheddar and green onions.
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

BAR SNACKS

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

SHORT RIB POUTINE
McCarthy Stout braised short rib, crispy brewpub fries, Smōk Lager and mushroom gravy topped with mozzarella and provolone cheeses, garnished with scallions. 18.99

PAN FRIED BRUSSELS SPROUTS
Crispy Brussels sprouts, bacon, sriracha maple and honey glaze. 12.49

HOUSEMADE CHICKEN TENDERS
Southern-style hand-breaded crispy chicken tenders with honey mustard sauce. 13.99
Add a tender + 3.99 Add fries or tots +1.99

SMŌK LAGER AND JALAPEÑO BEER POPCORN 3.99

Signature BURGERS*

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

SLEEPING LADY
Vermont cheddar cheese, lettuce, tomato, onions, pickles, mayo and mustard. Served with brewpub fries. 18.99

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

ELK SMASH
Alaska Indian Valley Meats ground elk**, white cheddar cheese, sautéed onions, pickles and chipotle mayo served on a pretzel bun with golden tots. 24.99

TWIN PEAKS
Two patties smothered in American cheese with basecamp sauce and pickles. Served with brewpub fries. 17.99

The Herbivore VEGAN BURGER ✔
Our hearty signature vegan burger is blended with mushrooms and corn and stacked with vegan cheddar, tangy pickles, arugula, tomato, and house vegan basecamp sauce on a pretzel bun. Served with golden tots. 20.99

SUBSTITUTE
GLUTEN-FREE BUN +1.00

BOWLS

ANCHO CHILI AK SALMON BOWL*
Ancho chili spiced Alaska sockeye salmon, brown and red rice and quinoa blend, black beans, cotija cheese, warm tortilla chips, roasted corn, tomatoes, house pickled red onions, avocado and pickled jalapeño and ají 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, served with tahini date dressing. 20.49

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

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 coconut turmeric rice, finished with sesame seeds and served with a side of our sweet and spicy peanut sauce. 21.49

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, housemade 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

BASECAMP CHICKEN SANDWICH
Southern-style hand-breaded crispy chicken with horseradish bread-and-butter pickles, shredded lettuce and mayo. Served on a pub bun with brewpub fries. 17.99

THE 49ER'S FAMOUS HALIBUT TACOS
Blackened Kachemak Bay halibut nestled in corn and flour blend tortillas with cabbage, Monterey Jack and Mexican cheeses, salsa fresca, cilantro and housemade lemon sour cream. Served with chips and salsa fresca. 27.99

MAINS

PARMESAN AND ASIAGO CRUSTED HALIBUT
Filet of fresh Kachemak Bay halibut topped with Parmesan and Asiago cheeses served with lemon butter sauce, garlic smashed potatoes and seasonal vegetables. 37.99

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 KING SALMON*
The best salmon in the world! This rich and buttery w caught Alaska king salmon is grilled to perfection on of brown and red rice, kale, red quinoa, black barley, roasted seasonal vegetables and lemon cream sauce. 38.99

World Famous YAK BURGER *

Locally raised Alaskan yak** has a delicate, juicy flavor. Housemade burger 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 with tots. 28.99

SMOKED PRIME RIB MELT
Smoked prime rib piled high with grilled peppers and onions, smoked mozzarella cheese and our secret steak sauce on grilled sourdough from the local bakery. Served with our smoked au jus and brewpub fries. 22.99

Jumbo Red KING CRAB

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

ADD 1LB OF KING CRAB TO ANY ORDER

VISIT OUR GIFTSHOP

ANCHORAGE LUNCH MENU, UPDATED 11/2025

✱ BASED ON AVAILABILITY · VEGETARIAN · ✔ VEGAN · PUB FAVORITE · GLUTEN SENSITIVE · MADE WITH ALASKA PRODUCTS

SIGNATURE FLATBREADS

OUR RUSTIC SPENTGRAIN FLATBREADS GO THROUGH A 72-HOUR FERMENTATION PROCESS AND ARE HANDMADE WITH OUR AWARD-WINNING ALASKA 8 STAR LAGER FOR A FULL FLAVORED BEER CRUST!

CLASSIC CHEESE 13.99

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. 16.99

CHICKEN RANCH
Ranch sauce, mozzarella-provolone cheeses, grilled chicken, applewood smoked bacon and Roma tomatoes. 17.99

MEAT LOVERS
House red sauce, mozzarella-provolone cheeses, pepperoni, bacon, elk and fennel sausage. 17.99

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. 17.99

SPICY REINDEER
House red sauce, reindeer sausage, Fresno chilies, pickled goat horn peppers, honey, smoked Gouda, mozzarella and provolone cheeses, and scallions. 17.99

50TH STATE
House red sauce, mozzarella-provolone cheeses, smoked Canadian bacon, pineapple and sweet Peruvian peppers. 17.49

Vegan FLATBREADS

VEGAN PEPPERONI ✔
House red sauce, vegan pepperoni and vegan mozzarella. 18.99

VEGAN SPICY SAUSAGE ✔
House red sauce, vegan spicy sausage, red onion, chili flakes and vegan mozzarella. 18.99

View our SPIRITS MENU

View our PHOTOGRAPHIC MENU

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.

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 bready malt notes and hints of noble hops with a crisp, clean finish. 4.9% 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

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

TIGERS BLOOD SOUR
A tropical blonde sour ale brewed as an homage to our favorite Hawaiian Shave Ice flavor: Tiger's Blood, a fusion of strawberry, watermelon and coconut. 6.1% 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

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

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

SCAN TO LEARN ABOUT OUR AWARD WINNING BEERS

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

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

ARCTIC ROOTS ALASKA CIDER
Alaska apples grown just south of the Arctic Circle are part of every small batch. Semi-Sweet Alaska Cider is the perfect balance of bright acidity and subtle sweetness. 5.3% ABV

★ 49TH STATE PREMIUM BEVERAGES ★

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 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

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 ROOT BEER SODA
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 CLOUDBERRY BURST
Inspired by the cloudberries 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

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 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 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

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

WINE & BUBBLY

SERVED BY THE GLASS, 5OZ POURS

BONANZA CABERNET SAUVIGNON 14.00
DARKHORSE MERLOT 13.00
HAHN PINOT NOIR 13.00
JUGGERNAUT RED BLEND 14.00

JOSH CHARDONNAY 14.00
BELL'S ALASKA CHARDONNAY 17.00
MEZZACORONA PINOT GRIGIO 10.00
WHITE HAVEN SAUVIGNON BLANC 10.00
OYSTER BAY ROSÉ 12.00
BERINGER WHITE ZINFANDEL 9.00

RIONDO PROSECCO EXTRA DRY 12.00
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

ASK ABOUT BEER TO GO

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
Corezon 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 Almaga 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

SMŌK'D OLD FASHIONED
Baby Buffalo Trace with Smōkshine, Frontier Root Beer, orange bitters and a Luxardo cherry. 13.00

GHOST PEPPER BLOODY MARY
A fiery blend of Ghost Pepper Vodka and housemade 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

FIREWEED LEMON DROP
AK Proof Fireweed Vodka, grenadine and fresh lemon juice. 13.00