

STARTERS

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. 17.99

AWARD WINNING SMOKED WINGS

Tender wings slow-smoked with our signature 49er dry rub. Served with tangy pickled carrot ribbons. 18.99

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. 16.99

Add chicken 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. 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. 17.99

ENTRÉE SALADS

CLASSIC CAESAR

A fresh romaine salad tossed in creamy Caesar dressing with shredded Parmesan cheese and garlic herb croutons. 11.99

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. 21.99

Extra skewer +10.99

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. 28.99

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 sweet turmeric coconut rice. Finished with sesame seeds and accompanied by our sweet and spicy peanut sauce. 21.99

SOUP & SALAD

ADD A LAGER LOAF 3.99

ALASKAN 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

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

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! 13.99

CHICKEN TENDERS

Southern-style hand-battered crispy chicken tenders with honey mustard sauce. 14.99

Add a tender +3.99 Add fries +1.99

SMÖK 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. SERVED WITH BREWPUB FRIES. ADD FRY SAUCE +0.75

DENALI SMOKE & BIRCH BURGER

100% Alaskan-raised premium beef, smök beer braised onions, applewood-smoked bacon, caramelized onion Monterey Jack cheese, smoked birch aioli. 21.99

MT. MAGNIFICENT

Honey-pepper applewood-smoked bacon, beechwood aged smoked cheddar cheese, smashed potatoes, crispy onions and our Blonde Eagle Ale BBQ sauce. 22.99

SLEEPING LADY

Vermont cheddar cheese, lettuce, tomato, onions, pickles, mayo and mustard. 21.99

TWIN PEAKS

Two patties smothered in American cheese with basecamp sauce and pickles. 20.49

WRANGELL PEAK

Alaska Indian Valley Meats ground elk**, white cheddar cheese, sautéed onions, pickles and chipotle mayo. Served on a pretzel bun. 25.99

SUBSTITUTE

IMPOSSIBLE PATTY OR VEGAN CHEESE ON ANY BURGER

GLUTEN-FREE BUN - 1.00.



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. 29.99

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.

PUB FAVORITES

49TH STATE'S FAMOUS HALIBUT AND CHIPS

Kachemak Bay Alaska halibut in our light and crispy beer batter, seasoned brewpub fries, creamy coleslaw, tartar sauce and malt vinegar. 28.99 3 piece 35.99



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 36.99



ALASKA BLACK COD

Tender Alaska black cod, perfectly caramelized with a savory-sweet miso glaze. Served over fragrant sushi rice with house pickled cucumbers from Bell's Nursery. 38.99

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. 38.99

AK SOCKEYE SALMON MELT

Grilled sourdough bread, sockeye salmon, spinach, artichokes, Gruyere and cream cheeses. Served with brewpub fries and our famous Alaska seafood chowder for dipping. 28.99

Free-Range Buffalo MEATLOAF

Meatloaf wrapped in applewood-smoked bacon with our Smök Lager and mushroom demi-glaze and topped with onion strings. Served with garlic smashed potatoes. 27.99



NEW YORK STRIP STEAK

A center-cut 14oz New York strip in our 49er rub topped with garlic herb butter, grilled to order. Served with smashed potatoes. 38.99

49TH STATE'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. 28.99

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. 18.99

Add steak and applewood-smoked bacon +6.99

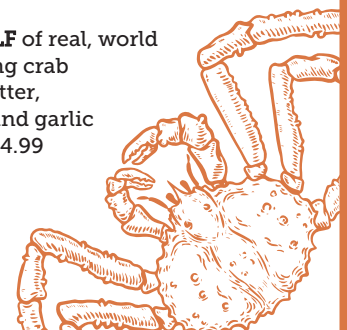
King Crabby GRILLED CHEESE

Grilled sourdough bread, crab meat blend and Appenzeller Swiss and cream cheeses. Served with brewpub fries and our famous Alaska seafood chowder for dipping. 24.99



Bering Sea 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. 184.99



* BASED ON AVAILABILITY

VEGETARIAN

VEGAN

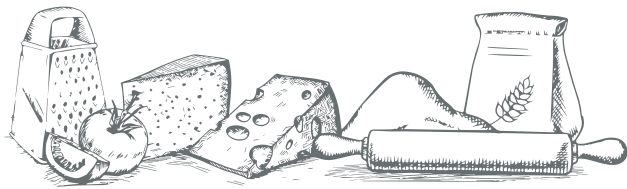
PUB FAVORITE

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.



TEKLANIKA

House red sauce, double pepperoni, provolone and mozzarella cheeses, and Parmesan. 19.49

KANTISHNA

Pesto sauce, sun-dried tomatoes, mozzarella and provolone cheeses, goat cheese and basil. 21.49

EAST FORK

House red sauce, Italian sausage, onions, green peppers, mushrooms, mozzarella, provolone, and Italian herbs. 20.49 VEGETARIAN OPTION AVAILABLE.

NENANA

Ranch, grilled chicken, applewood smoked bacon, mozzarella, and provolone. 23.99

RILEY CREEK

Pepper jack and cream cheeses, crab, dried mango, sliced jalapenos, bacon, mozzarella and provolone, pico de gallo, radish, and cilantro. 21.49

★ 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 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

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 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



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



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. 4.99



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. 4.99

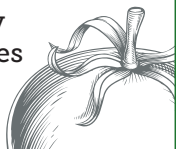
Savage River FLATBREAD

Blonde Eagle Ale
BBQ sauce, grilled chicken, smoked gouda, red onion, provolone and mozzarella cheeses and cilantro. 21.49



Vegan Spicy Sausage FLATBREAD

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



We are a proud partner of the Alaska Grown Restaurant Recognition Program.

18% GRATUITY ADDED FOR DINE-IN PARTIES OF 6 OR MORE. A 4% SURCHARGE IS APPLIED TO ALL ITEMS. **Indicated for products that may be substituted when not available.

Please be advised we have added a 4% 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.

WINE & BUBBLY

SERVED BY THE GLASS, 5OZ POURS

BONANZA CABERNET SAUVIGNON	14.00	65.00
BELL'S ALASKA CABERNET	17.00	78.00
DARKHORSE MERLOT	13.00	60.00
HAHN PINOT NOIR	13.00	60.00
CLINE FARMHOUSE RED BLEND	13.00	60.00

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. ROGER 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

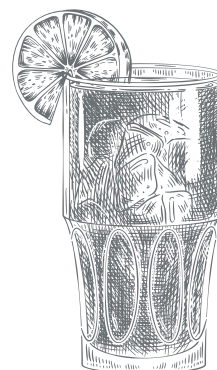
ICED TEA

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 Tajin 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 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 Alaska 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