

Welcome
TO 49TH STATE BREWING
AT TED STEVENS AIRPORT



★ OUR AWARD-WINNING BEERS ★



★ APPETIZERS ★

HOUSEMADE CHICKEN TENDERS

Southern-style, hand-breaded chicken tenders served crispy with honey mustard sauce for dipping. 13.99 Add fries +3.99



49TH STATE'S HANDMADE BAVARIAN PRETZEL

This labor of love, handmade pretzel is served with our 49er beer cheese sauce. It's our brewer's favorite! 13.99

SOLO FLIGHT NACHOS

Personal-sized nachos with Blonde Eagle Ale beer cheese, shredded cheese, black beans, salsa fresca, avocado crush, sour cream and sliced jalapeños. 13.99 Add chicken or pulled pork + 5.99

CRAB ARTICHOKE DIP

Warm, creamy blend of crab, artichokes, Parmesan, garlic and spinach. Baked golden and served with pita slices. 18.49

AWARD-WINNING SMOKED WINGS

Tender wings slow-smoked with our signature 49er dry rub. Served with tangy pickled carrots. 17.99

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. 18.49

★ SOUP & SALAD ★

ADD A LAGER LOAF WITH SNOWBEE HONEY BUTTER +4.99

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



ALASKAN SEAFOOD CHOWDER

Creamy chowder teeming with fresh Alaskan king salmon, Kachemak Bay halibut, tender clams and cockles. BOWL 15.99 CUP 11.99



MAMA'S ROASTED CHICKEN NOODLE

The ultimate comfort while you're traveling. Roasted chicken, carrots, celery and onion with egg noodles in a classic chicken broth with a hint of garlic. BOWL 12.99 CUP 9.99

ICE PICK WEDGE

Iceberg lettuce, applewood smoked bacon, tomato, blue cheese crumbles and scallions draped in our tangy blue cheese dressing. 15.99

CAESAR SALAD

Romaine lettuce, Parmesan and croutons tossed in our creamy Caesar dressing. 14.99 Add chicken +5.99 Add blackened halibut +15.99 Add sockeye salmon +12.99

✈️ AIRPORT EXCLUSIVE

🌿 VEGETARIAN

✅ VEGAN

🌾 GLUTEN SENSITIVE

🇺🇸 MADE WITH ALASKA PRODUCTS

★ LITE MAINS ★

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 served with a side of our sweet and spicy peanut sauce. 21.99

SOUTHWEST CHICKEN COBB

Grilled chicken, applewood smoked bacon, avocado, egg, tomatoes, corn, scallions and blue cheese crumbles over romaine and iceberg. Served with housemade southwest ranch. 20.99

★ TACOS/QUESADILLAS ★

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 housemade lemon sour cream. Served with chips and salsa. 27.99

DIRECT FLIGHT CHICKEN QUESADILLA

Cilantro lime grilled chicken and Colby Jack cheese in a grilled tortilla. Served with sour cream, salsa fresca and crushed avocado. 18.99

VEGAN CHEESE QUESADILLA

Flavorful vegan cheese quesadilla with crushed avocado and salsa fresca. 17.99

★ PUB FAVORITES ★

SERVED WITH BREWPUB FRIES.
ADD FRY SAUCE +1.00

KING CRABBY GRILLED CHEESE

The most decadent grilled cheese you'll ever have! Grilled sourdough bread, crab meat blend, Appenzeller Swiss and cream cheeses. 21.99

FREQUENT FLYER BLT

Thick-cut honey-pepper applewood smoked bacon, crisp iceberg lettuce, tomato and mayo on toasted sourdough bread. 16.99 Add cheese +1.99 Add avocado +2.99

KOREAN FRIED CHICKEN SANDWICH

Tender chicken with a golden, crunchy crust in a sweet and spicy Korean BBQ sauce with our signature sweet horseradish pickles and Japanese mayo. 18.99

YAK SMASH 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. 28.99.

SMÖK'D PULLED PORK SANDWICH

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

★ PUB FAVORITES ★

SERVED WITH BREWPUB FRIES.
ADD FRY SAUCE +1.00

ELK SMASH BURGER 🍖

Alaska Indian Valley Meats ground elk, white cheddar cheese, sautéed onions, pickles and chipotle mayo. 23.99

SALMON FISH AND CHIPS 🐟

Panko breaded Alaskan sockeye salmon with seasoned brewpub fries, creamy coleslaw, housemade tartar sauce and malt vinegar. 25.99

ROTISSERIE CHICKEN CLUB 🍗

Tender chicken, honey-pepper applewood smoked bacon, crisp lettuce, tomato and lemon herb mayo on toasted sourdough bread. 19.99

Add cheese +1.99 Add avocado +2.99



49TH STATE BURGER

Premium chuck, short rib and brisket blend patty, Vermont cheddar cheese, lettuce, tomato, onions, pickles, mayo and mustard. 18.99
Add honey-pepper applewood smoked bacon +1.99

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. 28.99
3 piece 35.99



SOCKEYE SALMON BURGER 🍖

Hand-pattied sockeye salmon burger with arugula, tomatoes, cucumbers and lemon herb mayo. 23.99

REINDEER DOG 🐕

An Alaska classic! Reindeer dog topped with caramelized onions, applewood smoked bacon and stone ground mustard. 17.99
Add chili +3.99

TRY 49TH STATE'S HOUSEBREWED LEMONADE

Classic 4.50

With blueberries, strawberries and thyme, or raspberries +1.00

★ PIZZA FLATBREADS ★



OUR FLATBREAD DOUGH GOES THROUGH 48- TO 72-HOUR FERMENTATION FOR EASIER DIGESTIBILITY. THE INCREASED COMPLEX FLAVOR PROFILE ALSO HAS LESS GLUTEN WHILE GMO-FREE GRAINS REPLACE HEAVY FATS. NO SUGAR ADDED.

PEPPERONI House red sauce, mozzarella and provolone cheeses, double pepperoni and Parmesan. 15.99

49TH STATE CARNIVORE 🍗 🐕 House red sauce, reindeer sausage, Italian sausage, applewood smoked bacon, Italian herbs, and mozzarella and provolone cheeses. 17.99

SMÖK'D PULLED PORK 🍖 🐕 Sweet and spicy BBQ sauce, tender pork brined in Smök Lager and Alderwood-smoked, mozzarella and provolone cheeses, crispy onions and green onions. 18.99

CHICKEN, BACON, RANCH Ranch sauce, grilled chicken, applewood smoked bacon, diced tomatoes, and mozzarella and provolone cheeses. 18.99

SUPREME House red sauce, mozzarella and provolone cheeses, Italian sausage, pepperoni, onions, bell peppers and Italian herbs. 17.99

CLASSIC CHEESE House red sauce and mozzarella and provolone cheeses. 14.99

VEGAN CHORIZO House red sauce, vegan chorizo, caramelized onions, fresh red peppers, vegan mozzarella, vegan sriracha mayo and cilantro. 18.99

★ DESSERTS ★

FRONTIER SODA FLOATS 🍷

Your choice of locally made Root Beer, Spruce Tip, Ripe Raspberry, or Wild Blueberry Cream soda topped with vanilla ice cream. 8.99



CHOCOLATE MOUSSE PIE

Made with an Oreo crust and topped with our chocolate sauce and fresh blueberries. 10.99

★ 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. 4



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 Alaskan spruce rainforest during a downpour. 4



FRONTIER RIPE RASPBERRY SODA

Radiating a bright crimson, this soda tastes like a wild sun-ripened Alaskan red raspberry after being plucked from the vine. 4



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. 4



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. 4



FRONTIER SPARKLING GRAPEFRUIT GLACIER WATER

Crafted with sparkling Alaska glacier water and essenced with hints of grapefruit aroma and flavor. Zero calories, zero sweeteners and zero alcohol. 5



FRONTIER SPARKLING LIME GLACIER WATER

Crafted with sparkling Alaska glacier water and essenced with hints of lime aroma and flavor. Zero calories, zero sweeteners and zero alcohol. 5

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🌱 MADE WITH SUSTAINABLE ALASKAN FOODS



ALASKA 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



Explore our award-winning line-up or ask our Cicerone Certified staff for recommendations.



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



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



ARCTIC ROOTS ALASKA CIDER
Alaskan 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

TAKE 49TH STATE BREWING BEER HOME FROM OUR GIFT SHOP

★ WINE & BUBBLY ★

SERVED BY THE GLASS, 5OZ OR 9OZ POURS

BONANZA CABERNET SAUVIGNON 15
DARKHORSE MERLOT 14
HAHN PINOT NOIR 14
CLINE FARMHOUSE RED BLEND 14

JOSH CHARDONNAY 15
BELL'S ALASKA CHARDONNAY 18
MEZZACORONA PINOT GRIGIO 12
WHITE HAVEN SAUVIGNON BLANC 12
OYSTER BAY ROSÉ 13
BERINGER WHITE ZINFANDEL 10

RIONDO PROSECCO EXTRA DRY 13
J ROGET SPLIT 15

View our LIST OF SPIRITS



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 illness.

18% GRATUITY ADDED FOR DINE-IN PARTIES OF 6 OR MORE. A 4% SURCHARGE IS APPLIED TO ALL ITEMS.

★ SIGNATURE COCKTAILS ★

MOUNTAINSIDE BLUEBERRY MARTINI Blueberry Vodka, Elderflower liqueur, lemon juice, triple sec, and simple syrup create a balanced, elegant martini with fresh blueberry notes. 17

NORTH TO THE FLOOR Our signature take on a Margarita. Premium Tequila, Cointreau, lime juice, sugar syrup and a Tajín citrus-chili salt. 14

FRONTIER PALOMA Corezon Tequila Blanco, grapefruit juice, Frontier Grapefruit Sparkling Water and a salt rim for a zesty, crisp twist. 14

ALASKAN GOLD RUSH 🍷 Anchorage Frontier Crafted whisky, Fireweed Honey, and bold flavors create an approachable, alcohol-forward Alaskan twist on a classic cocktail. 18

AK ESPRESSO MARTINI A bold espresso cocktail with Glacier vodka, Kahlua and cold brew coffee, blending rich coffee flavors with a smooth, slightly sweet and energizing kick. 14

GHOST PEPPER BLOODY MARY This vodka-soaked brunch favorite combines tomato juice, citrus juices and spices with Anchorage Distillery Ghost Pepper Vodka for a launch up the Scoville Scale that is sure to refresh with a subtle linger not to disappoint. 14

RIPE RASPBERRY VODKA SODA 🍷 Frontier Ripe Raspberry Soda with Glacier Vodka and fresh thyme and lime juice. 14

FOR INVESTMENT OPPORTUNITIES CONTACT COMMUNITY@49THSTATEBREWING.COM