

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

BREW PUB NACHOS

Warm tortilla chips, black olives, melted cheddar and Monterey Jack cheeses, salsa fresca, radish, pickled jalapeño, 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

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

* BASED ON AVAILABILITY

VEGETARIAN

VEGAN

PUB FAVORITE

GLUTEN SENSITIVE

MADE WITH ALASKA PRODUCTS

49TH STATE

- BREWING -

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, Smök 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

SMÖK LAGER AND JALAPEÑO BEER POPCORN

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, 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

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

MAINS

ALASKAN KING CRAB RAVIOLI

Fresh Alaskan red king crab expertly blended with herbs and spices and folded into fresh ravioli. Served with sautéed spinach and cherry tomatoes in a rich tarragon cream sauce. 33.99

49TH STATE'S FAMOUS HALIBUT AND CHIPS

Kachemak Alaska 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



ARCTIC ROOTS® CIDER BRAISED WILDERNESS STEW

Tender braised elk in our Arctic Roots Cider with root vegetables and creamy mashed potatoes. 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. 24.99



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. 37.99

ALASKA WILD KING SALMON*

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



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

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

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, grilled peppers and onions, smoked mozzarella cheese and our secret steak sauce on grilled sourdough. Served with smoked au jus and brewpub fries. 22.99

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

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

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

ADD 1LB OF KING CRAB TO ANY ORDER

