

## 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. 16.99

**AWARD WINNING SMOKED WINGS** 🏆  
Tender wings slow-smoked with our signature 49er dry rub. Served with tangy pickled carrot ribbons. 17.99

**CRISPY CAULIFLOWER** 🌿  
Cauliflower dusted in chickpea flour and fried, then tossed in 49er hot sauce and served with housemade vegan blue cheese sauce. 15.99

**BREWPUB 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 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. 17.49



*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 Pico de Gallo. 16.49

## ENTRÉE 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

**VEGAN SPICY BUDDHA BOWL** 🌱  
A vegan delight! Brown rice and quinoa blend, fresh avocado, crispy sriracha chickpeas, arugula, roasted sweet potatoes, fresh red cabbage, cucumbers and cashews with a cilantro drizzle. Served with tahini date dressing. 19.49

**BAJA STEAK SALAD** 🥩  
Filet steak skewer, radish, avocado, cabbage and shredded romaine, roasted corn, red onion, red bell pepper, salsa fresca, Monterey Jack and cheddar cheeses. Served with cilantro lime vinaigrette. 19.49  
Extra skewer +19.99

**ANCHO CHILI AK SALMON BOWL** 🐟  
Ancho chili spiced Alaskan sockeye salmon, brown and red rice and quinoa blend, black beans, cotija cheese, crispy tortilla chips, roasted corn, tomatoes, house-pickled red onions, avocado, and pickled jalapeño and aji peppers. Served with spicy honey mustard dressing. 27.99

**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 brown rice, finished with sesame seeds and served with a side of our sweet and spicy peanut sauce. 20.49

## SOUP & SALAD

**ALASKAN SEAFOOD CHOWDER** 🍲  
Creamy chowder teeming with fresh Alaskan king salmon, Kachemak Bay halibut and tender clams. 16.99

**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

# 49<sup>TH</sup> STATE

- BREWING -

## BAR SNACKS

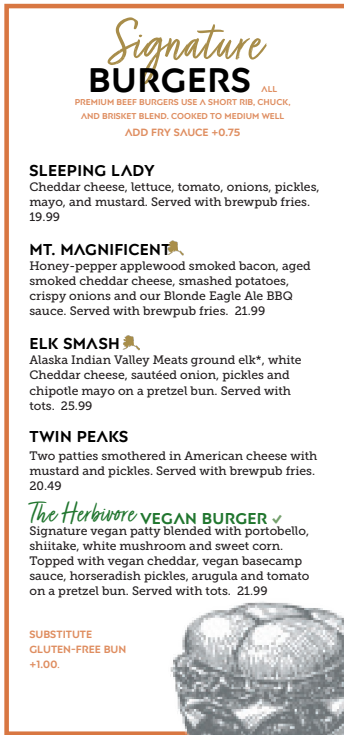
**THAI PEANUT TOTS**  
Crispy seasoned tots topped with kabayaki sauce, sriracha, garlic aioli, spicy pickled Fresno chilies, red onion, crushed peanuts and cilantro. 14.99

**BLONDE EAGLE ALE BEER CHEESE AND CHIPS**  
Our housemade 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! 12.99

**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

**SMOK LAGER AND JALAPEÑO BEER POPCORN** 🍿  
12.99



*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**  
Cheddar cheese, lettuce, tomato, onions, pickles, mayo, and mustard. Served with brewpub fries. 19.99

**MT. MAGNIFICENT** 🏔️  
Honey-pepper applewood smoked bacon, 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 onion, pickles and chipotle mayo on a pretzel bun. Served with tots. 22.99

**TWIN PEAKS**  
Two patties smothered in American cheese with mustard and pickles. Served with brewpub fries. 20.49

*The Herbivore* **VEGAN BURGER** 🌱  
Signature vegan patty blended with portobello, shiitake, white mushroom and sweet corn. Topped with vegan cheddar, vegan basecamp sauce, horseradish pickles, arugula and tomato on a pretzel bun. Served with tots. 21.99

SUBSTITUTE GLUTEN-FREE BUN +1.00.



*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. 29.99

ADD 1LB OF KING CRAB TO ANY ORDER

## PUB FAVORITES

**49TH STATE'S FAMOUS HALIBUT AND CHIPS** 🐟  
Kachemak Bay Alaskan halibut in our light and crisp beer batter, seasoned brewpub fries, creamy coleslaw, housemade tartar sauce and malt vinegar. 25.49 3 piece 33.99

**ALASKA WILD KING SALMON** 🐟  
The best salmon in the world! This rich and buttery wild caught Alaska king salmon is grilled to perfection on a bed of brown and red rice, kale, red quinoa, black barley, roasted seasonal vegetables and lemon cream sauce. 39.99

**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 kewpie mayo. Served with brewpub fries. 18.99

**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. 34.49

**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. 23.99



*Free range buffalo*  
**MEATLOAF** 🐃  
Meatloaf wrapped in applewood smoked bacon with our Smök Lager and mushroom demi-glace and topped with onion strings. Served with garlic smashed potatoes. 25.49

**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

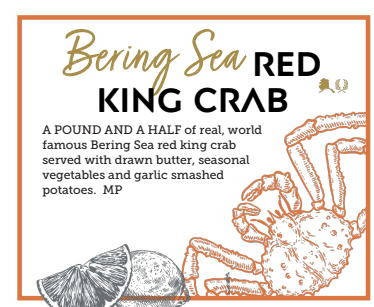
**49TH STATE'S FAMOUS HALIBUT TACOS** 🌮  
Blonde Eagle Ale beer battered Kachemak Bay halibut served in corn and flour blend tortillas with cabbage, Monterey Jack and cheddar cheeses, salsa fresca, cilantro and our housemade lemon sour cream. Served with chips and salsa. 26.49

**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. 16.49 Add steak and applewood smoked bacon +6.99



*King Crabby*  
**GRILLED CHEESE** 🐞  
Grilled Alaskan sourdough bread, crab meat blend, and Appenzeller Swiss and cream cheeses. Served with brewpub fries and our famous Alaskan seafood chowder for dipping. 22.49

**ALDERWOOD SMOKED BABY BACK RIBS** 🍖  
"Best racks in town!" Baby back ribs smothered in our Blonde Eagle Ale BBQ sauce. Served with brewpub fries and coleslaw. Half Stab 24.99 Full Stab 35.99



*Bering Sea*  
**RED KING CRAB** 🐞  
A POUND AND A HALF of real, world famous Bering Sea red king crab served with drawn butter, seasonal vegetables and garlic smashed potatoes. MP

\* BASED ON AVAILABILITY    🌱 VEGETARIAN    🌿 VEGAN    🍷 PUB FAVORITE    🍴 GLUTEN SENSITIVE    🍷 MADE WITH ALASKA PRODUCTS

# STONE FIRED 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.

## Savage River FLATBREAD

Blonde Eagle Ale BBQ sauce, grilled chicken, smoked gouda, red onion, provolone and mozzarella cheeses, and cilantro. 20.49



### TEKLANIKA

House red sauce, double pepperoni, provolone and mozzarella cheeses, and Parmesan. 18.99

### KANTISHNA

Pesto sauce, sun-dried tomatoes, mushrooms, mozzarella and provolone cheeses, and Italian herbs. 19.99

### EAST FORK

House red sauce, Italian sausage, onions, green peppers, mushrooms, mozzarella, provolone, and Italian herbs. 18.99 VEGETARIAN OPTION AVAILABLE.

### NENANA

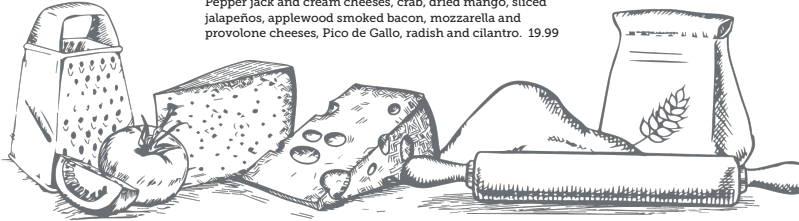
Ranch sauce, grilled chicken, applewood smoked bacon, and mozzarella and provolone cheeses. 22.99

### RILEY CREEK

Pepper jack and cream cheeses, crab, dried mango, sliced jalapeños, applewood smoked bacon, mozzarella and provolone cheeses, Pico de Gallo, radish and cilantro. 19.99

## Vegan Jackfruit FLATBREAD

Korean BBO sauce, marinated jackfruit, vegan mozzarella, pickled red onions, sesame seeds and scallions. 19.99



## ★ YEAR-ROUND FAVORITES - ASK ABOUT A FLIGHT ★



**ALASKA 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 acai 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. Semi Sweet Alaska Cider is the perfect balance of bright acidity and subtle sweetness. 5.3% ABV



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

See the beer menu for full draft selection

## ★ 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. 16.00

### NORTH TO THE FLOOR

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

### ANCHORAGE MULE

Anchorage Distillery's Glacier Vodka, fresh lime, Gosling's ginger beer, candied ginger. 14.00

### 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

### 49TH CHERRY MELONADE

A vibrant blend of Bacardi Silver and Midori, this Cherry Melonade bursts with sweet and sour citrus, kissed by grenadine for a refreshing, fruity summer escape. 15.00

### 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

### FIREWEED LEMON DROP

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

## ★ WINE & BUBBLY ★

SERVED BY THE GLASS, 5OZ POURS

**BONANZA CABERNET SAUVIGNON** 13.00  
**DARKHORSE MERLOT** 12.00  
**HAHN PINOT NOIR**  
**CLINE FARMHOUSE RED BLEND** 12.00

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

**RIONDO PROSECCO EXTRA DRY** 12.00  
**ROGET BRUT SPLIT** 14.00

View our LIST OF SPIRITS

View our PHOTOGRAPHIC MENU



18% Gratuity added for dine-in parties of 6 or more. Please be advised a 4% surcharge is added to all checks. The surcharge goes towards staff and staffing expenses and is in no way a gratuity for services rendered. In addition to competitive wage this surcharge assists in the challenges our industry has faced since Covid-19. We believe this 4% surcharge allows for a better team culture at 49th State Brewing. If you are unhappy with the quality of your meal, please ask for a manager so we can make it right.

## ★ BEVERAGES ★

**FRONTIER SPARKLING WATER**  
Lime or grapefruit 4.99

### PREMIUM LEMONADE

Classic 3.99  
With blueberries 4.99  
With strawberries and thyme 4.99  
With raspberries 4.99

### FOUNTAIN SOFT DRINKS

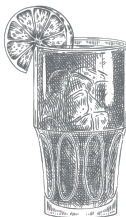
Coke, Diet Coke, Coke Zero, Sprite, Cherry Coke, Dr. Pepper or orange soda 3.99 ICED TEA

Unsweetened tropical tea 3.99

### JUICES

Orange, grapefruit, cranberry or pineapple juice 3.99

**HOT TEA, COFFEE, COCOA** 3.99



## FRONTIER ALASKA SODA

### FRONTIER SODA BY 49TH STATE BREWING

Pint 3.99  
Tasting Flight 6.99  
Ice cream float 8.99

Wild Blueberry Cream  
Root Beer Ripe  
Raspberry Spruce Tip



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

## ★ VISIT OUR GIFTSHOP ★

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. \* indicated for products that may be substituted when not available.