

## 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

#### 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. 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

#### 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

### *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



#### 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

#### HOUSE-SMOKED SOCKEYE SALMON

Chef Todd's famous smoked salmon brined in Blonde Eagle Ale, brown sugar, and cracked black pepper. Served with dill remoulade and toasted crostini. 21.99

#### AWARD WINNING SMOKED WINGS

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

#### CHICKEN TENDERS

Southern-style hand-battered crispy chicken tenders with honey mustard sauce. 13.99

Add a tender + 3.99 Add fries +1.99

#### SMÖK LAGER AND JALAPEÑO BEER POPCORN

3.99

#### 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

## *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

#### MT. MAGNIFICENT

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

#### SLEEPING LADY

Vermont cheddar cheese, lettuce, tomato, onions, pickles, mayo and mustard. 18.99

#### TWIN PEAKS

Two patties smothered in American cheese with basecamp sauce and pickles. 17.99

#### WRANGELL PEAK

Alaska Indian Valley Meats ground elk\*\*, white cheddar cheese, sautéed onions, pickles and chipotle mayo. Served on a pretzel bun. 24.99

#### *The Herbivore* VEGAN BURGER

Our hearty signature vegan burger is blended with mushrooms and corn and stacked with vegan cheddar, arugula, tomato, and house vegan basecamp sauce on a pretzel bun. 20.99

SUBSTITUTE GLUTEN-FREE BUN +1.00



## BOWLS

#### 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. 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

#### 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. 21.49

#### 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

## MAINS

### 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. 27.99  
3 piece 34.99



### ARCTIC ROOTS® CIDER BRAISED WILDERNESS STEW

Tender braised elk in our Arctic Roots Cider with root vegetables and garlic smashed potatoes. 28.99

### *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. 26.99



### 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-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. 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

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. 27.99

### *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

### 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 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. 174.99



### *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. 28.99

ADD 1LB OF KING CRAB TO ANY ORDER

\* BASED ON AVAILABILITY

VEGETARIAN

VEGAN

PUB FAVORITE

GLUTEN SENSITIVE

MADE WITH ALASKA PRODUCTS

