49TH STATE
- BREWING -

STARTERS

49TH STATE'S *Handmade* BAVARIAN PRETZEL

Our hand-twisted pretzel, baked golden brown and served warm with Blonde Eagle Ale beer cheese sauce. 13.99

MEXICAN STREET CORN ✔
Roasted jalapeño corn with vegan chorizo, vegan cheese, avocado, vegan sriracha mayonnaise, cilantro, and lime. Served with tortilla chips. 15.99

CRAB ARTICHOKE DIP
Crab, artichoke hearts, roasted garlic, spinach, and Parmesan, baked until golden and bubbling. Served with warm pita. 17.99

CRISPY CAULIFLOWER ✔
Crispy cauliflower dusted in chickpea flour and tossed in 49er hot sauce. Served with vegan blue cheese sauce. 17.99

BREWPUB NACHOS
Tortilla chips layered with cheddar and Monterey Jack cheeses, black olives, salsa fresca, radish, pickled jalapeño and ají peppers, and cilantro, topped with Blonde Eagle Ale beer cheese sauce and finished with avocado and lemon sour cream. 16.99
Add chicken or carne asada +6.99

49TH STATE CALAMARI
Lightly breaded crispy calamari with jalapeño and ají peppers, tossed with parsley and house seasoning. Served with sweet chili aioli. 17.99

TUNA NACHOS*
Crispy wonton chips topped with marinated tuna, red onion, green onions, diced avocado, sriracha mayonnaise, kabayaki sauce, furikake, shredded nori, and bonito flakes. 19.49

Crab-stuffed JALAPEÑOS

Roasted jalapeños stuffed with crab, cream cheese, pepper jack cheese, and dried mango, then wrapped in applewood-smoked bacon. Served with poblano-cilantro mayonnaise and salsa fresca. 16.99

ENTREE SALADS

CLASSIC CAESAR
Crisp romaine in creamy Caesar dressing with shredded Parmesan and garlic-herb croutons. 11.99
Add chicken +7.49 | halibut +18.99 | salmon* +16.99 | steak skewer* +11.99

BAJA STEAK SALAD*
Filet steak skewer over romaine and cabbage with radish, avocado, roasted corn, red onion, bell pepper, salsa fresca, cheddar and Monterey Jack cheeses, and cilantro-lime vinaigrette. 20.99
Extra skewer +11.99

SOUP & SALAD

ADD A LAGER LOAF +4.49

ALASKA SEAFOOD CHOWDER
Alaska king salmon, Kachemak Bay halibut, clams, and cockles in a rich, creamy chowder. Bowl 13.99 | Cup 10.49

VOTED THE BEST IN TOWN #1

BUFFALO CHILI
Free-range buffalo from Alaska's Indian Valley, simmered with red beans, onions, garlic, and 14 spices, then topped with shredded cheddar and green onions. Bowl 13.99 | Cup 10.49

GARDEN SALAD ✔
Mixed greens, carrots, radishes, red onions, cucumbers, and tomatoes. Served with balsamic vinaigrette. 9.99

ICEPICK WEDGE
Crisp iceberg with applewood-smoked bacon, tomato, blue cheese crumbles, and green onions, topped with blue cheese dressing. 12.99

BAR SNACKS

HOUSE-SMOKED SOCKEYE SALMON
Chef Todd's sockeye salmon, brined in Blonde Eagle Ale, brown sugar, and cracked black pepper, then smoked in-house. Served with dill remoulade and toasted crostini. 21.99

AWARD-WINNING SMOKED WINGS
Wings slow-smoked with our signature 49er dry rub. Served with pickled carrot ribbons. 17.99

CHICKEN TENDERS
Hand-breaded, Southern-style chicken tenders. Served with honey mustard sauce. 14.99
Add a tender +4.49 | Add fries +2.99

CHARRED BRUSSELS SPROUTS
Crispy Brussels sprouts and applewood-smoked bacon tossed in a sriracha-maple honey glaze. 14.49

BUFFALO FROG LEGS
Crispy breaded frog legs tossed in buffalo sauce and topped with blue cheese crumbles and green onions. 18.99

Signature BURGERS ◆

EVERY BURGER COOKED MEDIUM-WELL AND SERVED WITH BREWPUB FRIES.

ADD FRY SAUCE +0.75

MT. MAGNIFICENT*
Premium chuck/brisket patty topped with honey-pepper applewood-smoked bacon, beechwood-aged smoked cheddar, smashed potatoes, crispy onions, and Blonde Eagle Ale BBQ sauce on a toasted Pub bun. 21.99

ELK SMASH BURGER*
Smashed elk patty topped with melted American cheese, shaved Alaska-grown onions, dill pickles, and house burger sauce on a toasted Pub bun. 20.99

DENALI SMOKE & BIRCH BURGER*
Alaska-raised beef patty topped with Smōk Lager–braised onions, applewood-smoked bacon, caramelized onion Monterey Jack cheese, and smoked Alaska birch aioli on a toasted Pub bun. 22.49

The Herbivore VEGAN BURGER ✔
House-made vegan patty of mushrooms and corn, topped with vegan cheddar, arugula, tomato, and vegan Basecamp sauce on a pretzel bun. 21.49

SUBSTITUTE A GLUTEN-FREE BUN +1.00

BOWLS

ANCHO CHILI AK SALMON BOWL*
Ancho chili–spiced Alaska sockeye salmon over spicy tomato rice with black beans, cotija, roasted corn, tomatoes, house-pickled red onions, avocado, and pickled jalapeño and ají peppers, finished with spicy honey mustard dressing. Served with warm tortilla chips. 27.99

VEGAN SPICY BUDDHA BOWL ✔
Coconut-turmeric rice with roasted sweet potatoes, sweet chili chickpeas, avocado, arugula, red cabbage, cucumber, and cashews, finished with silan (date honey). Served with tahini-date dressing. 21.99

YUM YUM CHICKEN BOWL
Crispy hand-battered chicken tossed in sweet Thai chili sauce, over coconut-turmeric rice with radish, carrot, bell pepper, red cabbage, and cucumber, topped with sesame seeds. Served with sweet-and-spicy peanut sauce. 22.99

TUNA POKE BOWL*
Marinated ahi tuna over coconut-turmeric rice with edamame, mango chutney, wakame salad, sesame cabbage, avocado, furikake, and crispy nori. 25.99

PUB FAVORITES

49TH STATE'S FAMOUS HALIBUT AND CHIPS
Wild Kachemak Bay halibut in our light, Blonde Eagle Ale batter. Served with seasoned brewpub fries, creamy coleslaw, house-made tartar sauce, and malt vinegar. 2 piece 28.49 | 3 piece 35.99

VOTED THE BEST IN TOWN #1

King Crabby GRILLED CHEESE

Crab blend with Appenzeller Swiss and cream cheese on grilled sourdough. Served with brewpub fries and Alaska seafood chowder for dipping. 22.99

THE 49ER'S FAMOUS HALIBUT TACOS
Blonde Eagle Ale–battered Kachemak Bay halibut in corn-and-flour tortillas with cabbage, cheddar and Monterey Jack cheeses, salsa fresca, cilantro, and house-made lemon sour cream. Served with tortilla chips and salsa. 28.99

THE BAVARIAN TRIO
Bratwurst, traditional Thüringer, and smoked garlic knackwurst. Served with sauerkraut, house-made Alaska Yukon Gold potato salad, and Old World mustard. 18.99

The Great Alaska SCHNITZEL
Hand-breaded pork schnitzel, crisp and golden. Served with sauerkraut and house-made Alaska Yukon Gold potato salad. 24.99

BAKED MAC-N-CHEESE
Elbow macaroni in creamy Alfredo and aged cheddar sauce, topped with Parmesan breadcrumbs and baked in cast iron until bubbling. 17.99
Add steak* and applewood-smoked bacon +6.99

ALASKA WILD-CAUGHT KING SALMON*
Wild-caught Alaska king salmon, grilled and served over golden couscous with roasted seasonal vegetables and cucumber-dill tzatziki. 38.99

World Famous YAK BURGER* ◆

Locally raised Alaska yak patty topped with caramelized onions, honey-pepper applewood-smoked bacon, and smoked Gouda on a pretzel bun with lettuce, tomato, onion, pickles, mustard, and mayonnaise. Served with brewpub fries. 28.99

Alaska Red KING CRAB

A POUND AND A HALF of wild Alaska red king crab with drawn butter. Served with seasonal vegetables and garlic smashed potatoes. 185.99

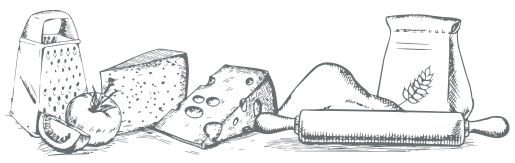
ADD 1 LB OF KING CRAB TO ANY ORDER +135.00

* SERVED RAW OR UNDERCOOKED	◆ MAY BE SUBSTITUTED WHEN UNAVAILABLE
VEGETARIAN	GLUTEN SENSITIVE
✔ VEGAN	PUB FAVORITE
MADE WITH ALASKA PRODUCTS	

ANCHORAGE LUNCH MENU, UPDATED 10/2026

SIGNATURE FLATBREADS

OUR FLATBREAD DOUGH IS FERMENTED FOR 48 TO 72 HOURS, WHICH BUILDS DEEPER FLAVOR AND MAKES IT EASIER TO DIGEST. MADE WITH NON-GMO GRAINS AND NO ADDED SUGAR.



PEPPERONI
House red sauce, mozzarella and provolone cheeses, and a double layer of pepperoni, finished with Parmesan and fresh oregano. 16.99

MARGHERITA
House red sauce, fresh mozzarella, and fresh basil. 17.99

SUPREME
House red sauce, mozzarella and provolone cheeses, pepperoni, fennel sausage, red onion, green peppers, mushrooms, and pickled goat horn peppers. 18.99

49TH STATE
House red sauce, fresh mozzarella, ground elk, sliced reindeer sausage, and roasted red peppers. 18.49

'SHROOMS
Alfredo sauce, mozzarella and provolone cheeses, and button, shiitake, and portobello mushrooms, finished with Parmesan and fresh thyme. 18.99

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

MEAT LOVERS
House red sauce, mozzarella and provolone cheeses, pepperoni, applewood-smoked bacon, ground elk, and fennel sausage. 18.99

FIREWEED
House red sauce, goat cheese, fennel sausage, roasted garlic cloves, and fresh arugula, finished with hot honey. 18.99

BBQ CHICKEN
Our Blonde Eagle Ale BBQ sauce, mozzarella, provolone, and smoked Gouda cheeses, grilled chicken, and applewood-smoked bacon, finished with cilantro. 19.99

SPICY REINDEER
House red sauce, mozzarella, provolone, and smoked Gouda cheeses, reindeer sausage, Fresno chilies, and pickled goat horn peppers, finished with honey and green onions. 19.99

SPICY SAUSAGE ✔
House red sauce, vegan mozzarella, spicy vegan sausage, and red onion, finished with chili flakes. 20.99

50TH STATE
Hawaiian BBQ sauce, mozzarella and provolone cheeses, Canadian bacon, pineapple, and red and green onions. 19.99

WINE & BUBBLY

SERVED BY THE GLASS, 5 OZ POURS

BONANZA CABERNET SAUVIGNON	14.00	65.00
BELL'S ALASKA CABERNET	17.00	78.00
DARK HORSE MERLOT	13.00	60.00
HAHN PINOT NOIR	13.00	60.00
JUGGERNAUT RED BLEND	14.00	65.00
JOSH CELLARS CHARDONNAY	14.00	65.00
BELL'S ALASKA CHARDONNAY	17.00	78.00
MEZZACORONA PINOT GRIGIO	10.00	45.00
WHITEHAVEN 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. ROGET BRUT SPLIT		14.00

View our SPIRITS MENU

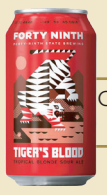
YEAR-ROUND FAVORITES

– ASK ABOUT A FLIGHT –

8 STAR LAGER
FRONTIER-STYLE LAGER
Crisp, Clean, and Refreshing
4.9% ABV

SOLSTICE IPA
INDIA PALE ALE
Citrusy, Juicy, and Balanced
6.8% ABV

907 PALE ALE
FRONTIER-STYLE PALE ALE
Tropical, Crisp, and Crushable
5.2% ABV



TIGER'S BLOOD
TROPICAL BLONDE SOUR ALE
Coconut, Strawberry, and Watermelon
6.1% ABV

BLONDE EAGLE ALE
SPRUCE TIP BLONDE ALE
Fruity, Smooth, and Sessionable
5.2% ABV

GOLDEN DALL
BELGIAN-STYLE TRIPEL
Classic, Fruity, and Complex
9.0% ABV

NITRO McCARTHY STOUT
NITRO DRY IRISH STOUT
Smooth, Robust, and Roasty
4.2% ABV

SMŌK
SMOKED LAGER
Smoky, Crisp, and Unique
5.7% ABV

SEWARD'S FOLLY
RUSSIAN IMPERIAL STOUT
Rich, Robust, and Warming
11.2% ABV

ARCTIC ROOTS ALASKA CIDER
SEMI-SWEET APPLE CIDER
Crisp, Bright, and Refreshing
5.2% ABV

ORDER TOGETHER

SMŌK LAGER AND JALAPEÑO BEER POPCORN 4.49

NEW HARD SELTZER

100 Calories • 3g Carbs • 4.4% ABV

TUNDRA BERRY
Blackberry Cloudberry

GLACIER GOLD
Pineapple White Strawberry

TROPIC CHILL
Guava Raspberry

ARCTIC BLUE
Blueberry Lemonade

FRONTIER ALASKA SODA

BUY ONLINE

All sodas 3.99 Make it a float +4.00

BLUEBERRY CREAM SODA

CITRUS SPRUCE TIP

RIPE RASPBERRY

ROOT BEER

WHITE BIRCH BEER

CLOUDBERRY BURST

SPARKLING WATER

FRONTIER SPARKLING GLACIER WATER
No calories, sweeteners, or alcohol. Grapefruit or lime. 3.99

HOP MELT HOP WATER
Alaska glacier water with tropical Citra hops. No carbs, sugar, or calories. 3.99

ALL CANNED PRODUCTS ARE AVAILABLE TO GO.

SIGNATURE COCKTAILS

NORTH TO THE FLOOR
Our house margarita: premium tequila, Cointreau, lime juice, and house-made cane syrup, served with a Tajín chili-lime rim. 13.00

FRONTIER PALOMA
Corazón Tequila Blanco, grapefruit juice, and Frontier Grapefruit Sparkling Glacier Water, served with a salt rim. 13.00

CUCUMBER INFUSION
Amalga Gin, cucumber, elderflower liqueur, lemon juice, and Hop Melt Hop Water. 13.00

AK ESPRESSO MARTINI
Anchorage Distillery Glacier Vodka, Kahlúa, and cold brew. 13.00

RIPE RASPBERRY VODKA SODA
Tito's Vodka, Frontier Ripe Raspberry Soda, lime juice, and fresh thyme. 12.00

ALASKAN GOLD RUSH
Anchorage Distillery Frontier Crafted Whiskey, lemon juice, and fireweed honey. 17.00

SMŌK'D OLD FASHIONED
Baby Buffalo Trace, Smōkshine, Frontier Root Beer, and orange bitters, garnished with a Luxardo cherry. 13.00

GHOST PEPPER BLOODY MARY
Ghost Pepper Vodka and our house-made Bloody Mary mix. 14.00

ANCHORAGE MULE
Anchorage Distillery Glacier Vodka, Gosling's ginger beer, and fresh lime, garnished with candied ginger. 13.00

NEW SIGNATURE MOCKTAILS

HOPEROL SPRITZ
Mionetto Aperitivo Alcohol-Free, Hop Melt Hop Water, and a splash of orange. 6.99

SNOWMELT PALOMA
Ritual Zero Proof Tequila Alternative, fresh grapefruit juice, and Frontier Grapefruit Sparkling Glacier Water, served with a salt rim. 7.99

CUCUMBER CREVASSE
Ritual Zero Proof Gin Alternative, cucumber, mint, fresh lime, and house-made cane syrup, finished with cracked black pepper. 8.49

CLOUDBERRY MAI TAI
Ritual Zero Proof Rum Alternative, Frontier Cloudberry Burst Soda, fresh lime, and orgeat syrup. 8.99

BEVERAGES

49TH STATE PREMIUM LEMONADE
Classic 3.99
Add blueberries, raspberries, or strawberries with thyme +1.00

FOUNTAIN SOFT DRINKS
Coke, Diet Coke, Coke Zero, Sprite, Cherry Coke, Dr Pepper, or orange soda 3.99

FRESH-BREWED ICED TEA
Unsweetened tropical tea 3.99

JUICES
Orange, grapefruit, cranberry, or pineapple 3.99

HOT TEA, COFFEE, OR COCOA 3.99

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. *These items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

18% GRATUITY ADDED FOR DINE-IN PARTIES OF 6 OR MORE. A 3.9% surcharge is added to all checks to offset staffing and employee benefit costs. It is not a gratuity. If you are unhappy with the quality of your meal or service, please ask for a manager so we can make it right.