
MEXICAN STREET CORN 🗸 🕼 Roasted jalapeño corn, vegan chorizo, vegan cheese, sliced avocado, vegan sriracha mayonnaise, cilantro and lime juice. Served with tortilla chips. | 12.49

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. | 16.49

HOUSE MADE CHICKEN TENDERS Southern-style hand-breaded crispy chicken tenders with honey mustard sauce. | 13.49 Add fries or tater tots +1.99

AWARD WINNING SMOKED WINGS 🧼 Our tender chicken wings are slow smoked to perfection with our signature 49er dry rub. Served with pickled carrot ribbons. | 16.49

CRISPY CAULIFLOWER 🗸 🐼 Cauliflower dusted in chickpea flour and fried, then tossed in 49er hot sauce and served with housemade vegan blue cheese sauce. | 12.99

BREWPUB NACHOS Crispy tortilla chips, black olives, melted cheddar and Monterey jack cheeses, salsa fresca, radish, pickled jalapeno and aji peppers, cilantro, 49er beer cheese sauce, freshly diced avocado and lemon sour cream. | 15.49

Add chicken +6.99 Add steak +9.99

49TH STATE CALAMARI Lightly breaded, tender calamari fried with sliced jalapeño and aji peppers, tossed with fresh parsley and our custom blend of seasoning Served with sweet chili aioli. | 16.49

VEGAN JACKADILLA ✓ Marinated jackfruit, spicy corn, black beans, roasted red peppers, and caramelized onions, in a crispy, "cheesy" quesadilla topped with salsa fresca, jalapeño and aji peppers, and enchilada sauce. | 11.99





CLASSIC CAESAR A crispy romaine salad tossed in creamy Caesar dressing with shredded Parmesan cheese and garlic herb croutons. | 11.49

Add halibut +17.99 Add chicken +6.99 Add salmon +12.99 Add steak +9.99

SPICY BUDDHA BOWL 🧀 🗸 🕼 A vegan delight! Brown and red rice and quinoa blend, fresh avocado, crispy sriracha chickpeas, arugula, roasted sweet potatoes, fresh red cabbage,

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 and cilantro lime vinaigrette. | 19.49

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 with spicy honey mustard dressing. | 26.49

****** **SOUP & SALAD**

ADD A LAGER LOAF | 2.99

ALASKAN SEAFOOD CHOWDER A Creamy chowder teeming with fresh Alaskan King salmon, Kachemak Bay halibut and baby clams.

BOWL | 11.49 CUP | 7.99

GARDEN SALAD ✓ Wixed greens, carrots, radishes, red onions, cucumbers and tomatoes. | 8.99

ICEPICK WEDGE Deberg lettuce, crispy bacon, tomato, blue cheese crumbles and scallions draped in our tangy blue cheese dressing. | 10.49

BAR SNACKS

ALASKA 8 STAR CURRYWURST Applewood smoked bratwurst made with Alaska 8 Star Lager from 49th State Provisions in a warm smoked curry ketchup sauce on a bed of brewpub fries. | 11.49

BLONDE EAGLE ALE BEER CHEESE AND CHIPS 🦔 Our Blonde Eagle Ale beer cheese topped with salsa fresca and served with housemade tortilla chips. | 9.49

ALASKA 8 STAR LAGER LOAF 🦛 🔍 Toasted, fresh baked mini loaf made with spent grain and our Alaska 8 Star Lager served with honey butter made with locally sourced Snowbee Honey*. | 4.49

FIRECRACKER SHRIMP Crispy shrimp tossed in our signature sweet and spicy sauce on a bed of turmeric rice and red cabbage. | 14.49

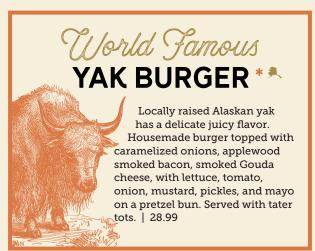
SMÖK LAGER AND JALAPEÑO BEER POPCORN 13.99



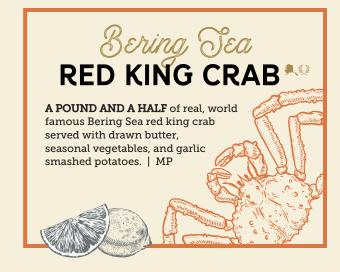
🦛 🗘 This labor of love, handmade pretzel is served with our 49er beer cheeese sauce. It's our











****** **PUB FAVORITES**

49TH STATE'S FAMOUS HALIBUT AND CHIPS

🔍 🗘 Kachemak Alaskan halibut in our light and crispy beer batter, seasoned brewpub fries, creamy coleslaw, housemade tartar sauce and malt vinegar. | 25.49

3 piece | 31.49

THAI HALIBUT BURGER Red curry halibut topped with a Thai pepper cilantro, cucumber and onion salad and lemongrass aioli served with sweet chili tots. | 23.49



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

ALASKA SALMON BLACKENED B.L.T. A Sockeye salmon filet blackened and seared with honey pepper smoked bacon, lettuce, red onion, tomato, and lemon herb mayo. Served on a pub bun with brewpub fries. | 22.49

49ER RIBEYE WHand cut ribeye in our 49er rub, grilled to order. Served with smashed potatoes and seasonal vegetables. | 36.49

49TH STATE'S FAMOUS HALIBUT TACOS A 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. | 25.49

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. | 15.49

Meat Lovers Grilled Steak and Crispy Bacon 18.49 Seafood and Crab Meat Blend



BREWPUB REUBEN 😂 Beer-braised corned beef, sauerkraut, housemade thousand island dressing and Swiss cheese on marbled rye. Served with brewpub fries. | 17.49

PECANWOOD SMOKED BABY BACK RIBS "Best racks in town!" Baby back ribs smothered in our Spruce Tip Blonde Eagle Ale BBQ sauce. Served with brewpub fries and coleslaw. | Half Slab 24.99 Full Slab 32.99

ADD 1LB OF KING CRAB TO ANY ORDER

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, mozzarella, and

cilantro. | 16.99



TEKLANIKA House red sauce, double pepperoni, mozzarella, and Parmesan. | 15.99

KANTISHNA Pesto sauce, sun-dried tomatoes, mozzarella and provolone cheeses, goat cheese and basil | 1749

EAST FORK House red sauce, Italian sausage, onions, green peppers, mushrooms, mozzarella, provolone, and Italian herbs. | 16.99

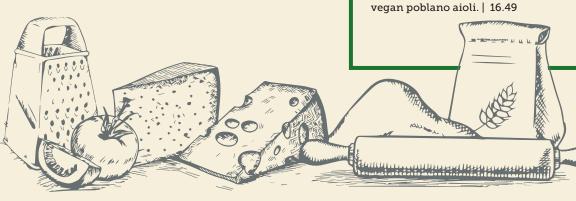
VEGETARIAN OPTION AVAILABLE.

NENANA Ranch, grilled chicken, applewood smoked bacon, mozzarella, and provolone. | 16.99

RILEY CREEK A Pepper jack and cream cheeses, crab, dried mango, sliced jalapenos, bacon, mozzarella and provolone, pico de gallo, radish, and cilantro. | 16.99



Marinated jackfruit, vegan mozzarella, tomatoes, shredded lettuce, avocado, black olives, enchilada sauce, cilantro, and



49"STATE

- BREWING -



ALASKA 8 STAR LAGER..... 6.50 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...... 6.50 This insanely drinkable blonde ale was brewed with handpicked Sitka Spruce tips, giving it hints of red berries, citrus and wildflower honey. (5.2%



907 PALE ALE7.00 Crisp and effervescent, bursting with intense tropical notes of sweet tangerine, ripe pineapple, and açaí berry with a balanced, palatecleansing bitterness begs you to

take another sip. (5.2% ABV)

BEVERAGES



GOLDEN DALL......7.00 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)



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 6.75 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 LAGER7.00 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)



PREMIUM LEMONADE

Classic | 3.99 With blueberries | 4.49 With strawberries and thyme | 4.49 With muddled raspberries | 4.49

FOUNTAIN SOFT DRINKS

Coke, Diet Coke, Coke Zero, Sprite, Cherry Coke, Dr. Pepper, or orange soda | 2.99

ICED TEA

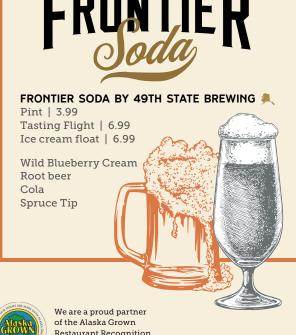
Unsweetened tropical tea | 2.99

Orange, grapefruit, cranberry, or pineapple juice | 2.99

FRONTIER LIME SPARKLING GLACIER WATER 👢 | 3.49 HOT TEA, COFFEE, COCOA | 2.99



LOIN THE BREWER'S CIRCLE LOYALTY CLUB TODAY AND START SAVING!



Restaurant Recognition Program.

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 1.9% service charge is applied to all items.

Signature

SLEEPING LADY Cheddar cheese, lettuce, tomato, onions, pickles, mayo, and mustard. Served with brewpub fries. | 16.49

MT. MAGNIFICENT Applewood smoked peppered bacon, aged smoked cheddar cheese, smashed potatoes, crispy onions, and our Blonde Eagle Ale BBQ sauce. Served with brewpub fries. | 18.49

CARIBOU SMASH ** Appenzeller Swiss cheese, caramelized onions, and chipotle aioli. Served with tater tots. | 23.49

ELK SMASH 🔍 * White American cheese, sautéed onions, pickles, chipotle mayo. Served on a pretzel bun with tater tots. | 23.49

Impossible™ Summit vegan burger 🗸 An Impossible BurgerTM with vegan cheddar, roasted garlic vegan aioli, lettuce, tomato, and caramelized onion. Served with a side salad. | 18.99

ALL PREMIUM BURGERS USE A SHORT RIB, CHUCK,

AND BRISKET BLEND, COOKED TO MEDIUM WELL





COCKTAILS

COSMO-POLYCURIOUS AK Proof Blueberry Vodka, Triple Sec, fresh blueberries, lime juice, sugar syrup. | 13.00

ALASKA MULE AK Proof Vodka, fresh lime, Gosling's ginger beer, candied ginger. | 10.50

PARKSIDE FIZZ AK Proof Fireweed Vodka, passion fruit, club soda, sugar syrup. | 12.00

****** SIGNATURE COCKTAILS

NORTH TO THE FLOOR Our signature take on a Margarita. Premium tequila, Cointreau, lime juice, sugar syrup, Tajin citrus-chili salt. | 13.00

AK RUM AND FRONTIER COLA A Frontier Soda Cola with Cook Inlet White Rum (AK rum) served with

SMOKED OLD FASHIONED A House-made rootbeer with hints of vanilla with Baby Buffalo Trace, Smokshine, orange bitters and a Luxardo cherry. | 10.50

3RD AND G Pimms, Elderflower liqueur, raspberry, mint, housemade lemonade. | 11.00

TWIG AND BERRIES Tanqueray Rangpur gin, strawberry, lime juice, sugar syrup, topped with lemon-lime soda, rosemary sprig. | 11.00

SPRUCE TIP RICKEY A Hendricks gin with Frontier Soda Spruce Tip soda. | 10.50

WINE & BUBBLY

****** SERVED BY THE GLASS, 50Z POURS

SKYSIDE CABERNET SAUVIGNON	12.00
THE SHOW MALBEC	12.00
PIKE ROAD PINOT NOIR	11.00
PRAYERS FOR SINNERS RED BLEND	10.50
WINE OF SUBSTANCE CHARDONNAY	
RUFFINO PINOT GRIGIO	11.00
GERARD BERTRAND CHANGE SAUVIGNON	11.50
DAY OWL ROSÉ	12.00
RIONDO PROSECCO EXTRA DRY	
J ROGET BRUT SPLIT	10.00

Please be advised we have added a 1.9% service fee to all checks to support our kitchen staff. 100% of the money is distributed to our kitchen staff. This service fee, added on top of their competitive wage combats the challenges our industry has faced due to Covid-19. Complicated federal labor laws prohibit us from requiring waitstaff to tip out the kitchen. We believe this 1.9% service charge makes 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

David and Tason