

# STARTERS

**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. | 15.99


**AWARD WINNING SMOKED WINGS** 🏆 Our tender chicken wings are slow smoked to perfection with our signature 49er dry rub. Served with pickled carrot ribbons. | 15.99

**BREW PUB NACHOS** Crispy tortilla chips, black olives, melted cheddar and Monterey jack cheeses, salsa fresca, radish, pickled jalapeño and aji peppers, cilantro, 49¢ beer cheese sauce, freshly diced avocado, and lemon sour cream. | 14.99

**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

## Crab-stuffed JALAPEÑOS

Bacon-wrapped roasted jalapeños  
filled with blended crab, cream cheese,  
pepper jack cheese and dried mango.  
Served with poblano cilantro  
mayo and salsa fresca. | 15.99

An illustration of a crab and jalapeños. On the right, a large crab is shown in profile, facing left. On the left, there are several jalapeños: one whole, one cut in half lengthwise showing the seeds, and one cut in half widthwise showing the seeds. The entire illustration is rendered in a simple, sketchy style with orange and brown tones.

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**ENTREE SALADS**

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**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. | 18.99

# BOWLS

**YUM YUM CHICKEN BOWL** Crispy chicken tossed in a sweet Thai chili sauce, with fresh shredded radish, carrot, bell pepper, diced cucumbers and shredded red cabbage. Served over our sweet turmeric coconut rice and finished with sesame seeds. Served with a side of our sweet and spicy peanut sauce. | 18.99

# BAR SNACKS

**TUNA NACHOS** Crisp wonton skins, marinated tuna, red onion, scallions, freshly diced avocado, sriracha mayo, kabayaki sauce, furikake, shredded nori and bonito flakes. | 17.99

**SMÖK LAGER AND JALAPEÑO BEER POPCORN 🌿 | 3.99**



## - BREWING -

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# SOUP & SALAD

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

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**MAINS**  
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A circular gold seal with the text "VOTED THE BEST IN TOWN!" around the perimeter and a large "#1" in the center.

A detailed black and white illustration of a fish, likely a salmon, leaping out of the water. The fish is shown in profile, facing left, with its mouth open and its body arched. Water droplets are depicted around the base of the fish where it exits the water. The background is a solid light color, and the entire illustration is framed by a thin black border.

**49TH STATE'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. | 24.99



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*The catch of the day!* 🐟

**ADD 1LB OF KING CRAB TO ANY ORDER**

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**VISIT OUR GIFTSHOP**

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PUB PIZZAS

OUR PIZZA DOUGH IS HANDMADE DAILY WITH OUR AWARD-WINNING ALASKA 8 STAR LAGER FOR A FULL FLAVORED BEER CRUST!

GLUTEN FREE CRUST | +2.99

CLASSIC CHEESE | 11.99

PEPPERONI Double pepperoni, red sauce, fresh oregano, Parmesan, mozzarella and provolone cheeses. | 13.99

MARGHERITA House red sauce, fresh mozzarella cheese and fresh basil. | 12.99

SUPREME Red sauce, mozzarella and provolone cheeses, pepperoni, sausage, red onion, green pepper, mushroom and Mama Lil's pickled peppers. | 15.99

'SHROOMS Alfredo sauce, mozzarella and provolone cheeses, button, shiitake, and portobello mushrooms fresh thyme and Parmesan. | 14.99

CHICKEN RANCH Ranch sauce, mozzarella and provolone cheeses, grilled chicken, bacon and Roma tomatoes. | 14.99

MEAT LOVERS Red sauce, mozzarella and provolone cheeses, pepperoni, bacon, elk, and fennel sausage. | 15.99

FIREWEED Red sauce, fennel sausage, goat cheese, roasted garlic cloves, fresh arugula and fireweed honey. | 15.99

50TH STATE Red sauce, mozzarella and provolone cheeses, smoked Canadian bacon, pineapple, bacon and sweet Peruvian peppers. | 15.99



BBQ CHICKEN Blonde Eagle Ale BBQ sauce, mozzarella and provolone cheeses, grilled chicken, bacon, smoked Gouda cheese and cilantro. | 14.99

SPICY REINDEER Red sauce, reindeer sausage, Fresno chilies, Mama Lil's pickled peppers, honey, smoked Gouda, mozzarella and provolone cheeses and scallions. | 15.99

Vegan PIZZAS

VEGAN TUNDRA Red sauce, spinach, caramelized onions, mushrooms and vegan mozzarella. | 15.99

VEGAN JACKFRUIT TACO Marinated jackfruit, vegan mozzarella, tomatoes, shredded lettuce, avocado, black olives, enchilada sauce, cilantro, and vegan poblano aioli. | 15.99

49TH STATE

Red sauce, ground elk, sliced reindeer sausage, roasted red peppers, and fresh mozzarella. | 15.99



FRONTIER Soda

FRONTIER SODA BY 49TH STATE BREWING

Pint | 3.99  
Tasting Flight | 6.99  
Ice cream float | 6.99

Wild Blueberry Cream  
Root Beer  
Cola  
Spruce Tip



BEVERAGES

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

JUICES

Orange, grapefruit, cranberry, or pineapple juice | 2.99

FRONTIER LIME SPARKLING GLACIER WATER | 3.49

HOT TEA, COFFEE, COCOA | 2.99



Join the BREWER'S CIRCLE LOYALTY CLUB  
TODAY AND START SAVING!



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

49TH STATE

- BREWING -

ALASKA 8 STAR LAGER | 6.50

A frontier-style lager brewed with pure glacial water 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% ABV)

NITRO MCCARTHY STOUT | 6.75

Dry Irish Stout with robust notes of chocolate and coffee from dark roasted malts. (4.2% ABV)

SOLSTICE IPA | 6.75

A modern American IPA bursting with aromatics of juicy grapefruit and ripe melon, balanced with the perfect level of bitterness. (6.8% ABV)

907 PALE ALE | 7.00

This crisp and effervescent hazy pale ale brewed with Alaska-grown wheat is dripping with intense aromatics of sweet tangerine, ripe pineapple, and açai berry. (5.2% ABV)

GOLDEN DALL | 7.00

Spicy Belgian yeast and fruity esters, with flavors as bold as the mythical golden dall sheep. (9% ABV)

SMÖK LAGER | 7.00

Brewed in the style of the traditional German Rauchbier, Smök is our highest-rated and most awarded beer. (5.7% ABV)

See the beer menu for full draft selection



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. | 11.00

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

WINE & BUBBLY

SERVED BY THE GLASS, 5OZ 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 ..... 12.00  
RUFFINO PINOT GRIGIO ..... 11.00  
GERARD BERTRAND CHANGE SAUVIGNON ..... 11.50  
DAY OWL ROSÉ ..... 12.00

RIONDO PROSECCO EXTRA DRY ..... 12.00  
J ROGET BRUT SPLIT ..... 10.00

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 BURGERS

SLEEPING LADY Cheddar cheese, lettuce, tomato, onions, pickles, mayo, and mustard. Served with brewpub fries. | 16.99

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. | 18.99

CARIBOU SMASH Appenzeller Swiss cheese, caramelized onions, and chipotle aioli. Served with tater tots. | 21.99

ELK SMASH White American cheese, sautéed onion, pickles, chipotle mayo served on a pretzel bun with tater tots. | 22.99

Impossible™ Summit VEGAN BURGER

An Impossible Burger™ with vegan cheddar, vegan roasted garlic 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.



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

ROOFTOP MAI TAI Light rum, dark rum, orange cuacao, lime juice | 13.00

AK RUM AND FRONTIER COLA Frontiers Soda Cola with Cook Inlet White Rum (AK rum) served with a lime. | 11.00

SMOKED OLD FASHIONED House-made rootbeer with hints of vanilla with Baby Buffalo Trace, Smökshine, 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 Hendricks gin with Frontier Soda Spruce Tip soda. | 10.50

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 Jason