STARTERS

MEXICAN STREET CORN ✔ Roasted jalapeño corn, vegan chorizo, vegan cheese, sliced avocado, vegan sriracha mayonnaise, cilantro and lime juice. Served with tortilla chips. | 11.99

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. | 15.99

HOUSE MADE CHICKEN TENDERS Southern-style hand-breaded crispy chicken tenders with honey mustard sauce. | 12.99 Add fries or 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. | 15.99

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 jalapeño and aji peppers, cilantro, 49er beer cheese sauce, freshly diced avocado, and lemon sour cream. | 14.99

Add chicken +4.99 Add steak +6.99

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

VOTED THE BEST IN TOWN! #1

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. | 15.99

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 pico de gallo. | 15.99



ENTREE SALADS

CLASSIC CAESAR A crispy romaine salad tossed in creamy Caesar dressing with shredded Parmesan cheese and garlic herb croutons. | 10.99

Add halibut +17.99 Add chicken +4.99
Add salmon +12.99 Add steak +6.99

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

ANCHO CHILI AK SALMON BOWL Ancho chili spiced Alaskan sockeye salmon, brown 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. | 25.99

SPICY BUDDHA BOWL ✔ A vegan delight! Coconut turmeric rice, fresh avocado, crispy sriracha chickpeas, arugula, roasted sweet potatoes, fresh red cabbage, cucumbers, and cashews drizzled with silan, served with tahini date dressing. | 18.99

TUNA POKE BOWL Fresh marinated ahi tuna poke with golden turmeric rice, edamame, mango chutney, wakame salad, sesame cabbage, diced avocado, furikake and crispy nori. | 23.99

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

ADD 1LB OF KING CRAB TO ANY ORDER

BAR SNACKS

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*. | 3.99

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

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

FIRECRACKER SHRIMP Crispy shrimp tossed in our signature sweet and spicy sauce on a bed of turmeric rice and red cabbage. | 13.99

SMŌK LAGER AND JALAPEÑO BEER POPCORN | 3.99

49TH STATE'S *Handmade*
BAVARIAN PRETZEL

This labor of love, handmade pretzel is served with our 49er beer cheeese sauce. It's our brewer's favorite! | 11.99



49TH STATE - BREWING - ANCHORAGE

King Crabby
GRILLED CHEESE

Grilled sourdough bread, crab meat blend, and Appenzeller Swiss and cream cheeses. Served with brewpub fries and our famous Alaskan seafood chowder for dipping. | 21.99



SOUP & SALAD

ADD A LAGER LOAF | 2.99

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

BOWL | 10.99 CUP | 7.49

VOTED THE BEST IN TOWN! #1

GARDEN SALAD ✔ Mixed greens, carrots, radishes, red onions, cucumbers and tomatoes. | 8.49

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

PUB FAVORITES

49TH STATE'S FAMOUS HALIBUT AND CHIPS Kachemak Alaskan halibut in our light and crispy beer batter. Served with seasoned brewpub fries, creamy coleslaw, housemade tartar sauce and malt vinegar. | 24.99

3 piece | 30.99

VOTED THE BEST IN TOWN! #1

World Famous
YAK BURGER *



Locally raised Alaskan yak has a delicate juicy flavor. Housemade burger topped with caramelized onions, applewood smoked bacon, smoked Gouda cheese, with lettuce, tomato, onion, mustard, pickles, and mayo on a pretzel bun.
Served with tater tots. | 28.99

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. | 14.99

Meat Lovers Grilled Steak and Crispy Bacon 17.99
Seafood and Crab Meat Blend 21.99

CHIPOTLE CHICKEN WRAP Tender grilled chicken with melted Monterey jack and cheddar cheeses, bacon, lettuce, diced tomato and chipotle mayo. Served with a side salad. | 15.99

BREWPUB REUBEN Beer-braised corned beef, sauerkraut, housemade thousand island dressing and Swiss cheese on marbled rye. Served with brewpub fries. | 16.99

ALASKA SALMON BLACKENED B.L.T. 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. | 22.99

THE 49ER'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

MAINS

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. | 33.99

ALASKA WILD KING SALMON The best salmon in the world! This rich and buttery wild caught Alaskan 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. | 36.99

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



ASK YOUR SERVER ABOUT
The catch of the day!



ANCHORAGE LUNCH MENU, UPDATED 4/2023

✱ BASED ON AVAILABILITY · VEGETARIAN · ✔ VEGAN · PUB FAVORITE · GLUTEN SENSITIVE · MADE WITH SUSTAINABLE ALASKAN FOODS

★ VISIT OUR GIFT SHOP! ★

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

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



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.

SUBSTITUTE GLUTEN-FREE BUN $1.00



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



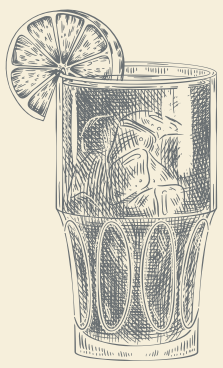
BEVERAGES

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)

SMŌK LAGER | 7.00
Brewed in the style of the traditional German Rauchbier, Smōk is our highest-rated and most awarded beer. (5.7% ABV)

See the beer menu for full draft selection

Alaskan SPIRITS

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, 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

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

AK RUM AND FRONTIER COLA Frontier 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, Smōkshine, 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

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

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

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.

ANCHORAGE BREWPUB 717 WEST 3RD AVENUE ★ **TED STEVENS** C CONCOURSE AND PRE-SECURITY ★ **DENALI PARK BREWPUB** MILE 248.5 PARKS HWY