

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

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

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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

ADD 1LB OF KING CRAB TO ANY ORDER

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BAR SNACKS

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SMÖK LAGER AND JALAPEÑO BEER POPCORN | 3.99

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

- BREWING -

★★★★★★★★★★★★

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

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SOUP & SALAD

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

PUB FAVORITES

3 piece | 30.99



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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

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MAINS
★★★★★★★★★★★★★★★★★★★★

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

ASK YOUR SERVER ABOUT
The catch of the day!

ANCHORAGE LUNCH MENU. UPDATED 4/2023

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 SPICY SAUSAGE ✓ Red sauce, vegan spicy sausage, red onion, chili flakes, and vegan cheese. | 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

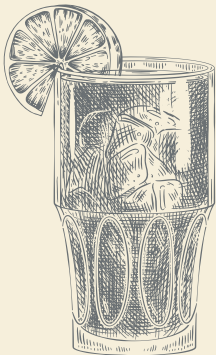
PREMIUM LEMONADE
Classic | 3.99
With blueberries | 4.49
With strawberries and thyme | 4.49
With muddled raspberries | 4.49

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
A frontier-style lager brewed with pure glacial water with a crisp, clean finish. (4.9% ABV)

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

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

SMÖK LAGER
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, sugar 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 🍷 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, 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