



Beer Garden

49TH STATE BREWING AT TED STEVENS AIRPORT



49TH STATE'S HANDMADE BAVARIAN PRETZEL

This labor of love, handmade pretzel is served with our 49er beer cheese sauce. It's our brewer's favorite! | 12.99

★ THE BEST WURST ★

ADD BREWPUB FRIES | 2.99

CLASSIC BRATWURST 🍷 Alaska 8 Star Lager bratwurst topped with stone ground mustard and sauerkraut. | 10.49

REINDEER DOG 🍷 An Alaska classic! Reindeer dog topped with caramelized onions, chopped bacon, and stoneground mustard. | 13.49

CHEECHAKO BRAT 🍷 Our famous buffalo chili over an Alaska 8 Star Lager bratwurst, topped with cheddar cheese, green onion, and pickled jalapenos. | 13.99

BUFFALO CHICKEN BRAT Buffalo chicken sausage, ranch drizzle, crumbled blue cheese, buffalo sauce, carrots, scallion. | 14.99

VEGAN BAHN MI Spicy vegan sausage, pickled red onion and carrot slaw, cucumber, pickled jalapeno, cilantro, sriracha aioli. | 15.49

FOR THE KIDDOS A classic hot dog in a bun that they can fix up with ketchup, mustard, and relish as they like. NO NITRATES ALL-NATURAL ALL BEEF | 9 Add Cheese +1

★ SOUP ★

ADD A LAGER LOAF WITH SNOWBEE HONEY BUTTER | 4.99

ALASKAN SEAFOOD CHOWDER 🍷 Creamy chowder teeming with fresh Alaskan King salmon, Kachemak Bay halibut and baby clams. BOWL | 12.99 CUP | 9.49

BUFFALO CHILI 🍷 Delicious blend of Alaska's Indian Valley free range buffalo, red beans, onions, garlic and 14 spices topped with shredded cheddar and green onions. BOWL | 12.99 CUP | 9.49

MAMA'S ROASTED CHICKEN NOODLE The ultimate comfort while you're traveling. Roasted chicken, carrots, celery, and onion with egg noodles in a classic chicken broth with a hint of garlic. BOWL | 12.99 CUP | 9.49



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

★ PIZZA FLATBREADS ★



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.

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

49TH STATE CARNIVORE 🍷 House red sauce, reindeer sausage, Italian sausage, applewood smoked bacon, mozzarella and provolone. | 17.49

BBQ RIBEYE STEAK 🍷 Blonde Eagle Ale BBQ sauce, grilled ribeye, smoked mozzarella, red onions, cilantro. | 17.49

CHICKEN, BACON, RANCH Ranch, grilled chicken, applewood smoked bacon, diced tomatoes, mozzarella, and provolone. | 16.99

CREMINI MUSHROOM House red sauce, cremini mushrooms, mozzarella and provolone cheeses, and fresh thyme. | 16.49

CLASSIC CHEESE House red sauce, mozzarella and provolone cheeses. | 14.99

VEGAN SAUSAGE House red sauce, vegan cheese, Impossible vegan spicy sausage, mushrooms, and red onion. | 17.49

★ PUB FAVORITES ★



49TH STATE BURGER

Premium chuck, short rib, and brisket blend patty, cheddar cheese, lettuce, tomato, onions, pickles, mayo, and mustard. Served with brewpub fries. | 18.99

Add honey pepper, applewood smoked bacon for 1.99

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. | 29.99

HOUSE MADE CHICKEN TENDERS Southern-style hand-breaded crispy chicken tenders with honey mustard sauce. | 13.99 Add fries +2.99

SOCKEYE SALMON SANDWICH 🍷 Sockeye salmon fillet blackened and seared with honey pepper, applewood smoked bacon, lettuce, red onion, tomato, and lemon herb mayo. Served on a pub bun with brewpub fries | 26.99



49TH STATE

- BREWING -



ALASKA 8 STAR LAGER

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) | 8.00



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) | 8.00



907 PALE ALE

Crisp and effervescent, bursting with intense tropical notes of sweet tangerine, ripe pineapple, and açai berry with a balanced, palate-cleansing bitterness begs you to take another sip. (5.2% ABV) | 8.00



GOLDEN DALL

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) | 9.50



ARCTIC ROOTS SEMI SWEET ALASKAN CIDER

Alaskan apples grown just south of the Arctic Circle are part of every small batch. Semi Sweet Alaska Cider is the perfect balance of bright acidity and subtle sweetness. (6.8% ABV) | 8.50



SOLSTICE IPA

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) | 8.25



NITRO MCCARTHY STOUT

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) | 8.00



SMÖK LAGER

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) | 8.00

★ WINE & BUBBLY ★

SERVED BY THE GLASS, 5OZ POURS

SKYSIDE CABERNET SAUVIGNON | 14.00

THE SHOW MALBEC | 13.00

PIKE'S ROAD PINOT NOIR | 13.00

PRAYERS FOR SINNERS RED BLEND | 11.00

WINE OF SUBSTANCE CHARDONNAY | 12.00

RUFFINO PINOT GRIGIO | 13.00

GERARD BERTRAND CHANGE SAUVIGNON | 13.00

DAY OWL ROSÉ | 13.00

RIONDO PROSECCO EXTRA DRY | 12.00

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

★ ON THE ROCKS ★

ON THE ROCKS (OTR) PREMIUM READY TO DRINK COCKTAILS PROVIDE A NEW KIND OF READY TO DRINK COCKTAIL EXPERIENCE, DELIVERING ALL THE COMPLEXITY AND CRAFTSMANSHIP YOU EXPECT IN A SPEEDY, EFFICIENT DELIVERY METHOD PERFECT FOR THE TRAVELER ON THE GO.

JALAPENO PINEAPPLE MARGARITA

CLASSIC MARGARITA

COSMOPOLITAN

MAI TAI

OLD FASHIONED

MANHATTAN

13.00

CANNED BEER Seltzer from our sister state: Maui Seltzer | 8.00
Michelob Ultra | 8.00
Modelo Especial | 8.00

★ BEVERAGES ★

49TH STATE'S PREMIUM LEMONADE

Classic | 3.99 With Blueberries | 4.49

With strawberries and thyme | 4.49

With muddled raspberries | 4.49

FOUNTAIN SOFT DRINKS | 3.49 **JUICES** | 3.99

ICED TEA Unsweetened tropical tea | 2.99

CAFFE D'ARTE COFFEE, HOT TEA, COCOA | 3.99