

Welcome

TO 49TH STATE BREWING

AT TED STEVENS AIRPORT



★ OUR AWARD-WINNING BEERS ★



★ BREAKFAST ★

AVAILABLE UNTIL 11AM FROM OUR EXPRESS LOUNGE
9.49 | LOCALLY MADE | NO SUBSTITUTIONS AVAILABLE

EVERYTHING BAGEL Reindeer, egg, and pepper jack cheese on an everything bagel.

PLAIN BAGEL Bacon, egg, and cheddar cheese on a plain bagel.

ENGLISH MUFFIN Sausage, egg, and pepperjack cheese on an English muffin.

EGGS AND CHEESE 🌿 Egg and cheddar cheese on an English muffin.

FRENCH TOAST 🌿 French toast sticks with maple syrup.

★ APPETIZERS ★

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



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

SOLO FLIGHT NACHOS ✈️ Personal-sized nachos with Blonde Eagle Ale beer cheese, shredded cheese, diced tomatoes, black olives, pico de gallo, avocado crush, sour cream, sliced jalapeños and pickled onions. | 12.99 Add chicken +3.99 Add steak + 5.99 Add blackened halibut +8.99

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. | 16.99

PREMIUM CLASS SMOKED BREWPUB FRIES ✈️ Grilled ribeye steak over brewpub fries smothered in smoked mozzarella and drizzled with hot honey and lemon sour cream finished with green onions. | 13.99

AK CRAB RANGOON ✈️ A blend of King crab, cream cheese, garlic, soy, and scallions with sweet and sour sauce. | 13.99

AWARD-WINNING SMOKED WINGS 🏆 Our tender chicken wings are slow smoked to perfection with our signature 49er dry rub. Served with pickled red onions. | 16.99

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.

★ SOUP ★

ADD A LAGER LOAF WITH SNOWBEE HONEY BUTTER | 4.99

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



ALASKAN SEAFOOD CHOWDER 🌿 Creamy chowder teeming with fresh Alaskan King salmon, Kachemak Bay halibut and baby clams. BOWL | 13.99 CUP | 9.99



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

★ BOWLS/SALADS ★

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 brown rice and finished with sesame seeds. Served with a side of our sweet and spicy peanut sauce. | 18.99

CAESAR SALAD Romaine lettuce, Parmesan, and croutons tossed in our creamy Caesar dressing. | 12.99 Add chicken +5.99 Add steak +7.99 Add blackened halibut +13.99 Add Sockeye salmon +12.99

SOUTHWEST CHICKEN COBB ✈️ Grilled chicken, egg, avocado, diced tomatoes, scallions, roasted corn, bacon, and blue cheese crumbles on romaine and iceberg lettuce. Served with house-made southwest ranch. | 19.99

ICE PICK WEDGE Iceberg lettuce, crispy bacon, tomato, blue cheese crumbles and scallions draped in our tangy blue cheese dressing. | 13.99

★ PUB FAVORITES ★

KING CRABBY GRILLED CHEESE 🌿 Grilled sourdough bread, crab meat blend, Swiss and cream cheeses, served with brewpub fries. | 21.99

FREQUENT FLYER BLT ✈️ Honey pepper applewood smoked bacon, crispy iceberg lettuce, tomato, and lemon herb mayo on toasted, sourdough bread. Served with brewpub fries. | 16.99 Add cheese +1.99 Add avocado +2.99

THAI CHICKEN WRAP ✈️ 🌿 Tender grilled chicken tossed in spicy Thai peanut sauce with shredded cabbage, carrots, red bell peppers, and cilantro in a gluten-free wrap. Served with a side of brown rice. | 17.99

SMÖK RIBEYE STEAK AND CHEESE SANDWICH ✈️ Grilled ribeye steak, smoked mozzarella cheese, and Smök Lager caramelized onions on a Parisian roll. Served with brewpub fries. | 23.99

★ PUB FAVORITES ★

CARIBOU BURGER Alaska Indian Valley Meats ground caribou, Appenzeller Swiss cheese, caramelized onions, and chipotle aioli. Served with brewpub fries. | 21.99

ROTISSERIE CHICKEN CLUB ✈️ Tender chicken, applewood smoked bacon, crisp lettuce, tomato and mayo on toasted sourdough bread. Served with brewpub fries. | 17.99
Add cheese +1.99 Add avocado +2.99



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

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

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. | 28.99



★ TACOS/QUESADILLAS ★

49TH STATE'S FAMOUS HALIBUT TACOS 🐟 Blackened and grilled Kachemak Bay halibut nestled in corn and flour blend tortillas with cabbage, Monterey jack and Mexican cheeses, salsa fresca, cilantro and house made lemon sour cream. Served with chips and salsa. | 26.99

DIRECT FLIGHT CHICKEN QUESADILLA ✈️ Cilantro lime grilled chicken and Colby Jack cheese in a grilled tortilla. Served with sour cream, salsa fresca and crushed avocado. | 17.49

VEGAN CHEESE QUESADILLA ✈️ 🌱 Flavorful vegan cheese quesadilla with crushed avocado and salsa fresca. | 15.99

★ DESSERTS ★

FRONTIER SODA FLOATS Your choice of locally made Rootbeer, Spruce Tip, Cola, or Wild Blueberry Cream soda topped with vanilla ice cream. | 7.99

FRONTIER Soda

MUDFLAT MOOSE TRACKS PIE Oreo crust with a cake batter cheesecake topped with mini brownie bites, chocolate ganache, chopped snickers bars and a caramel drizzle. Locally made by Kastle's Kreations, winner of Cupcake Wars. | 10.49



★ 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

★ BEVERAGES ★

FRONTIER SODA Crafted in small batches with Alaskan glacier water to celebrate the flavors of our great state. Made with real cane sugar and premium natural flavors.
Root Beer, Spruce Tip, Cola, or Wild Blueberry Cream Sodas | 3.99

FRONTIER SPARKLING GLACIER WATER 🍹 Lime or Grapefruit | 3.99

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

ICED TEA Unsweetened tropical tea | 2.99

JUICES | 3.99

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

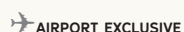
49TH STATE PROVISIONS

SMÖKSHINE

Handcrafted by distilling 49th State Brewing's highly awarded Smök smoked lager into a liqueur, then adding smoked brown sugar simple syrup for additional smoky sweet complexity, Smökshine is as wild and unique as Alaska itself. | 5.99

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AIRPORT EXCLUSIVE



VEGETARIAN



VEGAN



GLUTEN SENSITIVE



MADE WITH SUSTAINABLE ALASKAN FOODS



ALASKA 8 STAR LAGER

A frontier-style lager brewed with pure glacial water featuring breadly 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



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



ARCTIC ROOTS

SEMI SWEET ALASKA 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



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

★ BEER AND A SHOT ★

ALASKA ROYALE - 8 STAR LAGER AND A SHOT OF CROWN ROYAL | 16

LIQUID SUNSHINE - SOLSTICE IPA AND A SHOT OF HORNITOS REPOSADO | 16

SMÖK SIGNAL - SMÖK SMOKED LAGER AND A SHOT OF SMÖKSHINE | 13

PB & J - BLONDE EAGLE ALE, RASPBERRY PUREE AND A SHOT OF SCREWBALL PEANUT BUTTER WHISKEY | 16

★ 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

★ 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

3RD AND G Pimms, Elderflower liqueur, raspberry, mint, housemade lemonade. | 12.00

TWIG AND BERRIES Tanqueray Rangpur gin, strawberry, lime juice, sugar syrup, topped with lemon-lime soda, rosemary sprig. | 13.00

COSMO-POLYCURIOUS 🍷 AK Proof Blueberry Vodka, Triple Sec, fresh blueberries, lime juice, sugar syrup. | 14.00

FIREWEED LEMONADE 🍷 AK Proof Fireweed Vodka, Housemade Lemonade, strawberry puree, honey. | 13.00

CANNED BEER

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



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

