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## STARTERS

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49<sup>TH</sup> STATE'S

Handmade

BAVARIAN PRETZEL

This labor of love, handmade pretzel is served with our Blonde Eagle Ale beer cheese sauce. It's our brewer's favorite! 12.99



**MEXICAN STREET CORN**   
Roasted jalapeño corn, vegan chorizo, vegan cheese, sliced avocado, vegan sriracha mayonnaise, cilantro and lime juice. Served with tortilla chips. 13.99

**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. 16.49

**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

**CRISPY CAULIFLOWER**   
Cauliflower dusted in chickpea flour and fried, then tossed in 49er hot sauce and served with housemade vegan blue cheese sauce. 14.99

**BREW PUB NACHOS**   
Crispy tortilla chips, black olives, melted cheddar and Monterey jack cheeses, salsa fresca, radish, pickled jalapeño and aji peppers, cilantro, Blonde Eagle Ale beer cheese sauce, freshly diced avocado, and lemon sour cream. 15.99  
Add chicken or carne asada steak +6.99

**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

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. 16.49





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## ENTREE SALADS

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**CLASSIC CAESAR** A crispy romaine salad tossed in creamy Caesar dressing with shredded Parmesan cheese and garlic herb croutons. 10.99  
Add chicken +6.99 Add salmon +14.99

**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 Extra skewer +10.99

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## SOUP & SALAD

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ADD A LAGER LOAF 3.99

**ALASKA SEAFOOD CHOWDER**   
Creamy chowder teeming with fresh Alaska King salmon, Kachemak Bay halibut and baby clams.  
BOWL 12.99 CUP 8.99

**GARDEN SALAD**   
Mixed greens, carrots, radishes, red onions, cucumbers and tomatoes. 9.49

**ICE PICK WEDGE**   
Iceberg lettuce, crispy bacon, tomato, blue cheese crumbles and scallions draped in our tangy blue cheese dressing. 11.99

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## VISIT OUR GIFTSHOP

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# 49<sup>TH</sup> STATE

- BREWING -

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## BAR SNACKS

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**AWARD WINNING SMOKED WINGS**   
Our tender chicken wings are slow smoked to perfection with our signature 49er dry rub. Served with pickled carrot ribbons. 16.99

**BLONDE EAGLE BEER CHEESE AND CHIPS**   
Our housemade beer cheese kicked up a notch with our famous Blonde Eagle Ale with warm tortilla chips. 11.99

**HOUSE MADE CHICKEN TENDERS**  
Two Southern-style hand-breaded crispy chicken tenders with honey mustard sauce. 12.99  
Add a tender + 3.99 Add fries or tots +1.99

**SMÖK LAGER AND JALAPEÑO BEER POPCORN** 3.99

Signature

BURGERS

ALL PREMIUM BURGERS USE A SHORT RIB, CHUCK, AND BRISKET BLEND.  
COOKED TO MEDIUM WELL  
ADD FRY SAUCE FOR 50 CENTS

**TWIN PEAKS**  
Two beef patties smothered in American cheese with mustard and pickles. Served with brewpub fries. 17.99

**SLEEPING LADY**  
Cheddar cheese, lettuce, tomato, onions, pickles, mayo, and mustard. Served with brewpub fries. 18.99

**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. 19.99

**JUMBO DOME**  
Sauteed mushrooms, garlic truffle aioli, arugula and white cheddar cheese. Served with brewpub fries. 21.99

**ELK SMASH**  
Alaska Indian Valley Meats ground elk, white Cheddar cheese, sautéed onion, pickles, and chipotle mayo on a pretzel bun. Served with tater tots. 24.99

*The Herbivore* **VEGAN BURGER**   
Signature vegan patty blended with portobello, shiitake, and white mushroom and sweet corn. Topped with vegan cheddar, basecamp sauce, horseradish pickles, arugula, and tomato on a pretzel bun. Served with tots. 20.99

SUBSTITUTE  
GLUTEN-FREE BUN - 1.00.



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## BOWLS

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**ANCHO CHILI AK SALMON BOWL**   
Ancho chili spiced Alaska 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. 27.99

**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. 19.49

**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. 25.99

**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. 20.49

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## PUB FAVORITES

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**49TH STATE'S FAMOUS HALIBUT AND CHIPS**   
Kachemak Alaska halibut in our light and crispy beer batter. Served with seasoned brewpub fries, creamy coleslaw, housemade tartar sauce and malt vinegar. 26.99  
3 piece 33.99

King Crabby

GRILLED CHEESE

Grilled sourdough bread, crab meat blend, and Appenzeller Swiss and cream cheeses. Served with brewpub fries and our famous Alaska seafood chowder for dipping. 22.99



**BASECAMP CHICKEN SANDWICH**  
Tender grilled chicken with crispy onion strings., baby Swiss cheese, shredded lettuce, tomato and a generous amount of our famous basecamp sauce. Served on a ciabatta bun with brewpub fries. 17.99

**BREW PUB REUBEN**   
Beer-braised corned beef, sauerkraut, housemade thousand island dressing and Swiss cheese on marbled rye. Served with brewpub fries. 17.49

**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 ciabatta 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

**DENALI CHEESESTEAK**  
Premium cut steak piled high with roasted peppers and grilled onions then smothered in smoked gouda cheese on a Parisian roll with mayo. Served with brewpub fries. 21.99

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## MAINS

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**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. 35.99

**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  
Add steak and bacon +6.99  
Add seafood and crab meat blend +8.99

**ALASKA WILD KING SALMON**   
The best salmon in the world! This rich and buttery wild caught Alaska 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. 38.99

World Famous

YAK BURGER

Locally raised Alaska 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



**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

**COLOSSAL SHRIMP BASKET**  
Alaska sized buttery, breaded shrimp with brewpub fries, creamy coleslaw, served with peppercorn cocktail sauce and homemade tartar sauce. 24.99

ADD 1LB OF KING CRAB TO ANY ORDER



