

Welcome

TO 49TH STATE BREWING

AT TED STEVENS AIRPORT



★ OUR AWARD-WINNING BEERS ★



★ OUR STORY ★

BORN IN THE SHADOW OF NORTH AMERICA'S TALLEST PEAK, 49TH STATE BREWING WAS FOUNDED TO QUENCH THE THIRSTS OF INTREPID ALASKANS. OUR WORLD-CLASS ALES, LAGERS, CIDERS, SODAS AND SPARKLING WATERS ARE CAREFULLY CRAFTED WITH PRISTINE ALASKA WATER TO SHOWCASE THE FLAVORS OF THE LAST FRONTIER WHILE OUR BREWPUBS ARE BEER-CENTRIC BASECAMPS FOR ALASKA ADVENTURE.

★ APPETIZERS ★

HOUSE MADE CHICKEN TENDERS

Southern-style hand-breaded crispy chicken tenders with honey mustard sauce. 13.99 Add fries +3.99



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! 13.99

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. 13.99 Add chicken +6.99 Add steak + 7.99

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. 17.99

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. 15.99

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

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. 17.99

★ SOUP ★

ADD A LAGER LOAF WITH SNOWBEE HONEY BUTTER 4.99

HOMESTEADER'S CHILI

Hearty bowl of seasoned ground beef, red beans, onions, garlic and 14 spices topped with shredded cheddar and green onions. BOWL 13.99 CUP 10.99



ALASKA SEAFOOD CHOWDER

Creamy chowder teeming with fresh Alaska King salmon, Kachemak Bay halibut and baby clams. BOWL 15.99 CUP 11.99



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 9.99

★ 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 turmeric rice and finished with sesame seeds. Served with a side of our sweet and spicy peanut sauce. 19.99

CAESAR SALAD

Romaine lettuce, Parmesan, and croutons tossed in our creamy Caesar dressing. 14.99 Add chicken +8.99 Add steak +10.99 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. 15.99

★ TACOS/QUESADILLAS ★

49TH STATE'S FAMOUS HALIBUT TACOS

Blonde Eagle Ale beer battered Kachemak Bay halibut served in corn and flour blend tortillas with cabbage, Monterey jack and cheddar cheeses, salsa fresca, cilantro, and our homemade lemon sour cream. Served with chips and salsa. 27.99

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. 18.99

VEGAN CHEESE QUESADILLA

Flavorful vegan cheese quesadilla with crushed avocado and salsa fresca. 17.99

★ 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

KOREAN FRIED CHICKEN SANDWICH

Tender chicken with a golden, crunchy crust in a sweet and spicy Korean BBQ sauce with our signature sweet horseradish pickles and kewpie mayo. 18.99

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 ★

SANDWICHES AND SAUSAGES SERVED WITH BREWPUB FRIES

ELK BURGER

Alaska Indian Valley Meats ground elk, white Cheddar cheese, sautéed onion, pickles, and chipotle mayo. 23.99

VEGAN BAHN MI SAUSAGE

Spicy vegan sausage, pickled red onion and carrot slaw, cucumber, pickled jalapeno, cilantro, sriracha aioli. 18.99

ROTISSERIE CHICKEN CLUB ✈️

Tender chicken, applewood smoked bacon, crisp lettuce, tomato and mayo on toasted sourdough bread. 18.99
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. 18.99
Add honey pepper, applewood smoked bacon for 1.99

49TH STATE'S FAMOUS HALIBUT AND CHIPS 🐟

Kachemak Alaska halibut in our light and crispy beer batter, seasoned brewpub fries, creamy coleslaw, housemade tartar sauce and malt vinegar. 28.99
3 piece 35.99



CLASSIC BRATWURST 🍷

All natural bratwurst topped with stone ground mustard and sauerkraut. 16.99

ALASKA SOCKEYE SALMON SANDWICH 🐟

Sockeye salmon filet blackened and seared with honey pepper applewood smoked bacon, lettuce, red onion, lettuce, tomato and lemon herb mayo. 26.99



REINDEER DOG 🍷

An Alaska classic! Reindeer dog topped with caramelized onions, chopped bacon, and stoneground mustard. 17.99

★ 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. 17.99

BBQ RIBEYE STEAK ✈️ Blonde Eagle Ale BBQ sauce, grilled ribeye, smoked mozzarella, red onions, cilantro. 17.99

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. 16.99

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. 17.99

★ DESSERTS ★

FRONTIER SODA FLOATS

Your choice of locally made Rootbeer, Spruce Tip, Ripe Raspberry, or Wild Blueberry Cream soda topped with vanilla ice cream. 8.50



CHOCOLATE MOUSSE PIE

Made with an Oreo crust and topped with our chocolate sauce and fresh blueberries. 10.99

★ 49TH STATE PREMIUM BEVERAGES ★



FRONTIER BLUEBERRY CREAM SODA

A purple potion with bold notes of wild blueberries and vanilla that tastes like a hungry black bear ravaging a ripe berry patch. 4



FRONTIER SPRUCETIP SODA

A bright moss green soda with notes of red raspberry and lemon-lime that tastes like a stroll through an ancient Alaska spruce rainforest during a downpour. 4



FRONTIER RIPE RASPBERRY SODA

Radiating a bright crimson, this soda tastes like a wild sun-ripened Alaska red raspberry after being plucked from the vine. 4



FRONTIER ROOT BEER SODA

This delightfully sweet and spicy libation, overflowing with notes of vanilla and honey, was modeled after an old Klondike gold miner's closely guarded root beer recipe. 4



FRONTIER SPARKLING GRAPEFRUIT WATER

Crafted with pristine Alaska water and essenced with hints of grapefruit aroma and flavor. Zero calories, zero sweeteners, and zero alcohol. 5



FRONTIER SPARKLING LIME WATER

Crafted with pristine Alaska water and essenced with hints of lime aroma and flavor. Zero calories, zero sweeteners, and zero alcohol. 5

49TH STATE'S PREMIUM LEMONADE

Classic 4.50 With Blueberries 5
With strawberries and thyme 5
With muddled raspberries 5



★ HOW ABOUT A FLIGHT BEFORE YOUR FLIGHT? ★



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



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



907 PALE ALE

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

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



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



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



SEWARD'S FOLLY

We brew Seward's Folly Russian Imperial Stout as an ode to the infamous deal that created our great state. Seward's Folly is thick and viscous, overflowing with rich notes of dark chocolate, coffee and dried figs. 11.2% ABV



ARCTIC ROOTS ALASKA CIDER

Alaska 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 subtlety. 6.8% ABV



Explore our award-winning line-up or ask our Cicerone Certified staff for recommendations.

★ 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 OR 9OZ POURS

SKYSIDE CABERNET SAUVIGNON 14 | 20
THE SHOW MALBEC 13 | 19
PIKE'S ROAD PINOT NOIR 13 | 19
PRAYERS FOR SINNERS RED BLEND 12 | 18

WINE OF SUBSTANCE CHARDONNAY 13 | 19
RUFFINO PINOT GRIGIO 13 | 19
GERARD BERTRAND CHANGE SAUVIGNON 13 | 19
DAY OWL ROSÉ 13 | 19

RIONDO PROSECCO EXTRA DRY 12
J ROGET SPLIT 14

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 3% SURCHARGE IS APPLIED TO ALL ITEMS.

FOR INVESTMENT OPPORTUNITIES CONTACT
COMMUNITY@49THSTATEBREWING.COM



CANNED BEER

Seltzer from our sister state: Maui Seltzer 8

Michelob Ultra 8
Modelo Especial 8

★ SIGNATURE COCKTAILS ★

NORTH TO THE FLOOR Our signature take on a Margarita. Premium Tequila, Cointreau, lime juice, sugar syrup, Tajin citrus-chili salt. 14

3RD AND G Pimms, Elderflower liqueur, raspberry, mint, housemade lemonade. 13

TWIG AND BERRIES Tanqueray Rangpur gin, strawberry, lime juice, sugar syrup, topped with lemon-lime soda, rosemary sprig. 14

COSMO-POLYCURIOUS 🍷 AK Proof Blueberry Vodka, Triple Sec, fresh blueberries, lime juice, sugar syrup. 14

FIREWEED LEMONADE 🍷 AK Proof Fireweed Vodka, Housemade Lemonade, strawberry puree, honey. 14

View our LIST OF SPIRITS



View our PHOTOGRAPHIC MENU

