

STARTERS

49TH STATE'S *Handmade* BAVARIAN PRETZEL

A labor of love, our 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

Light and crisp wonton chips, 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, fried, then tossed in 49er hot sauce and served with housemade vegan blue cheese sauce. 14.99

BREW PUB NACHOS

Warm 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 +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. 16.99

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



ENTREE SALADS

CLASSIC CAESAR

A fresh 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

SOUP & SALAD

ADD A LAGER LOAF 3.99

ALASKA SEAFOOD CHOWDER

Creamy chowder teeming with fresh Alaska king salmon, Kachemak Bay halibut and tender clams. BOWL 12.99 CUP 9.99

GARDEN SALAD

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

ICEPICK WEDGE

Iceberg lettuce, bacon, tomato, blue cheese crumbles and scallions. Draped in our tangy blue cheese dressing. 11.99

VISIT OUR GIFTSHOP



49TH STATE

- BREWING -

BAR SNACKS

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 ALE BEER CHEESE AND CHIPS

Our housemade beer cheese kicked up a notch with our famous Blonde Eagle Ale and warm tortilla chips. 11.99

HOUSEMADE 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

Signature BURGERS

ALL PREMIUM BEEF 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

Vermont cheddar cheese, lettuce, tomato, onions, pickles, mayo, and mustard. Served with brewpub fries. 18.99

MT. MAGNIFICENT

Applewood smoked peppered bacon, beechwood aged smoked cheddar cheese, smashed potatoes, crispy onions, and our Blonde Eagle Ale BBQ sauce. Served with brewpub fries. 20.99

REGAL MOUNTAIN

Alaska buffalo burger patty*, manchego cheese, pickled goat horn pepper aioli, and arugula served on a pretzel bun with tots. 23.99

ELK SMASH

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

The Herbivore VEGAN BURGER

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

SUBSTITUTE GLUTEN-FREE BUN - 1.00.



BOWLS

ANCHO CHILI AK SALMON BOWL

Ancho chili spiced Alaska sockeye salmon, brown and red rice and quinoa blend, black beans, cotija cheese, warm tortilla chips, roasted corn, tomatoes, house pickled red onions, avocado, and pickled jalapeño and aji peppers with spicy honey mustard dressing. 27.99

VEGAN SPICY BUDDHA BOWL

A vegan delight! Coconut turmeric rice, fresh avocado, toasted 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

Hand-battered, crispy chicken tossed in a sweet Thai chili sauce, with fresh shredded radish, carrot, bell pepper, red cabbage and diced cucumbers. Served over our sweet turmeric coconut rice, finished with sesame seeds and served with a side of our sweet and spicy peanut sauce. 20.49

MAINS

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. 26.99

3 piece 33.99



COLOSSAL SHRIMP BASKET

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

Free range buffalo MEATLOAF

Meatloaf wrapped in bacon with our Smök Lager and mushroom demi-glace and topped with onion strings. Served with garlic smashed potatoes. 24.99



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. 39.99



NEW YORK STRIP STEAK

A center-cut 14oz New York strip in our 49er rub topped with garlic herb butter, grilled to order. Served with smashed potatoes. 38.99

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

World Famous YAK BURGER



Locally raised Alaska yak has a delicate juicy flavor. Handmade 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 tots. 28.99

49TH STATE'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. 25.99

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



View our PHOTOGRAPHIC MENU

ADD 1LB OF KING CRAB TO ANY ORDER

* BASED ON AVAILABILITY

VEGETARIAN

VEGAN

PUB FAVORITE

GLUTEN SENSITIVE

MADE WITH ALASKA PRODUCTS

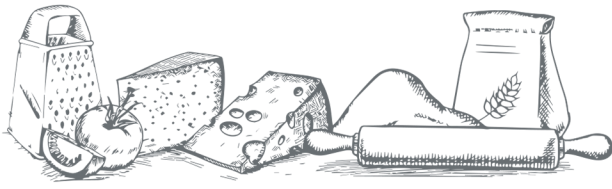


PUB PIZZAS



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 13.99

PEPPERONI

Double pepperoni, red sauce, fresh oregano, Parmesan, mozzarella and provolone cheeses. 15.99

MARGHERITA

House red sauce, fresh mozzarella cheese and fresh basil. 16.99

SUPREME

Red sauce, mozzarella and provolone cheeses, pepperoni, sausage, red onion, green peppers, mushrooms and pickled goat horn peppers. 17.99

49TH STATE

Red sauce, ground elk, sliced reindeer sausage, roasted red peppers, and fresh mozzarella. 17.49



'SHROOMS

Alfredo sauce, mozzarella and provolone cheeses, button, shiitake, and portobello mushrooms fresh thyme and Parmesan. 16.99

CHICKEN RANCH

Ranch sauce, mozzarella and provolone cheeses, grilled chicken, bacon and Roma tomatoes. 17.99

MEAT LOVERS

Red sauce, mozzarella and provolone cheeses, pepperoni, bacon, elk, and fennel sausage. 17.99

FIREWEED

Red sauce, fennel sausage, goat cheese, roasted garlic cloves, fresh arugula and hot honey. 17.99

BBQ CHICKEN

Blonde Eagle Ale BBQ sauce, mozzarella and provolone cheeses, grilled chicken, bacon, smoked Gouda cheese and cilantro. 17.99

SPICY REINDEER

Red sauce, reindeer sausage, Fresno chilies, pickled goat horn peppers, honey, smoked Gouda, mozzarella and provolone cheeses and scallions. 17.99

50TH STATE

Red sauce, mozzarella and provolone cheeses, smoked Canadian bacon, pineapple, bacon and sweet Peruvian peppers. 17.49



Vegan PIZZAS

VEGAN PEPPERONI

Red sauce, vegan pepperoni and vegan mozzarella. 18.99

VEGAN SPICY SAUSAGE

Red sauce, vegan spicy sausage, red onion, chili flakes, and vegan mozzarella. 18.99

View our SPIRITS MENU



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. *indicated for products that may be substituted when not available.

Please be advised we have added a 3% surcharge to all checks. The surcharge goes towards staff and staffing expenses and is in no way a gratuity for services rendered. In addition to competitive wage this surcharge assists in the challenges our industry has faced since Covid-19. We believe this 3% surcharge allows 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.

★ YEAR-ROUND FAVORITES – ASK ABOUT A FLIGHT ★



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



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 that 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 subtle sweetness. 6.8% ABV



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

★ 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. 3.99



FRONTIER SPRUCE TIP 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. 3.99



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. 3.99



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. 3.99

ASK FOR A FLOAT



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. 3.99



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. 3.99

49TH STATE'S PREMIUM LEMONADE

Classic 3.99 With blueberries 4.99 With strawberries and thyme 4.99 With raspberries 4.99

★ WINE & BUBBLY ★



SERVED BY THE GLASS, 5OZ POURS

SKYSIDE CABERNET SAUVIGNON 13.00

VELVET DEVIL MERLOT 12.00

SEA SUN PINOT NOIR 12.00

CLINE FARMHOUSE RED BLEND 12.00

JOSH CHARDONNAY 13.00

MEZZACORONA PINOT GRIGIO 12.00

GERARD BERTRAND CHANGE SAUVIGNON BLANC 12.00

OYSTER BAY ROSÉ 13.00

RIONDO PROSECCO EXTRA DRY 13.00

J ROGET BRUT SPLIT 14.00

BEVERAGES

FOUNTAIN SOFT DRINKS

Coke, Diet Coke, Coke Zero, Sprite, Cherry Coke, Dr. Pepper, or orange soda 3.99

FRESH BREWED ICED TEA

Unsweetened tropical tea 3.99

JUICES

Orange, grapefruit, cranberry, or pineapple juice 3.99

HOT TEA, COFFEE, COCOA 3.99



ASK ABOUT BEER TO GO



COCKTAILS

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

ALASKA MULE AK Proof Vodka, fresh lime, Gosling's ginger beer, candied ginger. 13.00

FIREWEED LEMON DROP AK Proof Fireweed Vodka, housemade lemonade, strawberry puree 13.00

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

RIPE RASPBERRY VODKA SODA

Frontier Ripe Raspberry Soda with Tito's Vodka and fresh lime juice. 12.00

SMÖK'D OLD FASHIONED

Housemade root beer with hints of vanilla with Baby Buffalo Trace, Smökshine, orange bitters and a Luxardo cherry. 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, and rosemary sprig. 12.00

TEQUILA SUNRISE APEROL SPRITZ

Premium tequila, orange juice, fresh lime juice, Aperol, Prosecco, soda water. 13.00