

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, diced 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 and 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, 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 onions, 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

PUB FAVORITES

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



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, Swiss cheese, shredded lettuce, tomato and a generous amount of our famous basecamp sauce. Served on a pub 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. 18.99

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 pub bun with brewpub fries. 24.99



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. 25.99

DENALI CHEESESTEAK

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

MAINS

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.

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

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

