

STARTERS

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. 16.99

AWARD WINNING SMOKED WINGS

Our tender chicken wings are slow smoked to perfection with our signature 49er dry rub. Served with pickled carrot ribbons. 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. 17.49

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 Pico de Gallo. 16.49

ENTRÉE 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

SPICY BUDDHA BOWL

A vegan delight! Brown rice and quinoa blend, 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

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. 19.49
Extra skewer +10.99

ANCHO CHILI AK SALMON BOWL

Ancho chili spiced Alaskan sockeye salmon, brown and 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

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 brown rice, finished with sesame seeds and served with a side of our sweet and spicy peanut sauce. 20.49

SOUP & SALAD

ADD A LAGER LOAF 3.99

ALASKAN SEAFOOD CHOWDER

Creamy chowder teeming with fresh Alaskan 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

49TH STATE

- BREWING -

BAR SNACKS

ALASKA 8 STAR CURRYWURST

Applewood smoked bratwurst made with Alaska 8 Star Lager from 49th State Provisions in a warm smoked curry ketchup sauce on a bed of brewpub fries. 11.49

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

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

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

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. 20.49

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 on a pretzel bun. Served with tots. 20.99

SUBSTITUTE GLUTEN-FREE BUN -1.00.



World Famous YAK BURGER



Locally raised Alaskan 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 tots. 28.99

ADD 1LB OF KING CRAB TO ANY ORDER

PUB FAVORITES

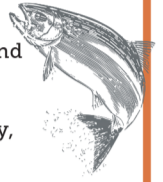
49TH STATE'S FAMOUS HALIBUT AND CHIPS

Kachemak Alaskan halibut in our light and crispy beer batter, seasoned brewpub fries, creamy coleslaw, housemade tartar sauce and malt vinegar. 25.49
3 piece 33.99



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



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. Served with brewpub fries. 18.99

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. 34.49

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 pub bun with brewpub fries. 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. 25.49



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

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. 26.49

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. 15.49
Add steak and bacon +6.99
Add seafood and crab meat blend +8.99

King Crabby GRILLED CHEESE

Grilled sourdough bread, crab meat blend, and Appenzeller Swiss and cream cheeses. Served with brewpub fries and our famous Alaskan seafood chowder for dipping. 22.49



ST. LOUIS STYLE SMOKED BABY BACK RIBS

"Best racks in town!" Baby back ribs smothered in our Blonde Eagle Ale BBQ sauce. Served with brewpub fries and coleslaw. Half Slab 24.99 Full Slab 35.99

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



STONE FIRED 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.

Savage River FLATBREAD

Blonde Eagle Ale
BBQ sauce, grilled
chicken, smoked
gouda, red onion,
provolone and
mozzarella cheeses
and cilantro. 16.99



TEKLANIKA

House red sauce, double pepperoni, provolone and mozzarella cheeses, and Parmesan. 15.99

KANTISHNA

Pesto sauce, sun-dried tomatoes, mozzarella and provolone cheeses, goat cheese and basil. 17.99

EAST FORK

House red sauce, Italian sausage, onions, green peppers, mushrooms, mozzarella, provolone, and Italian herbs. 17.49 VEGETARIAN OPTION AVAILABLE.

NENANA

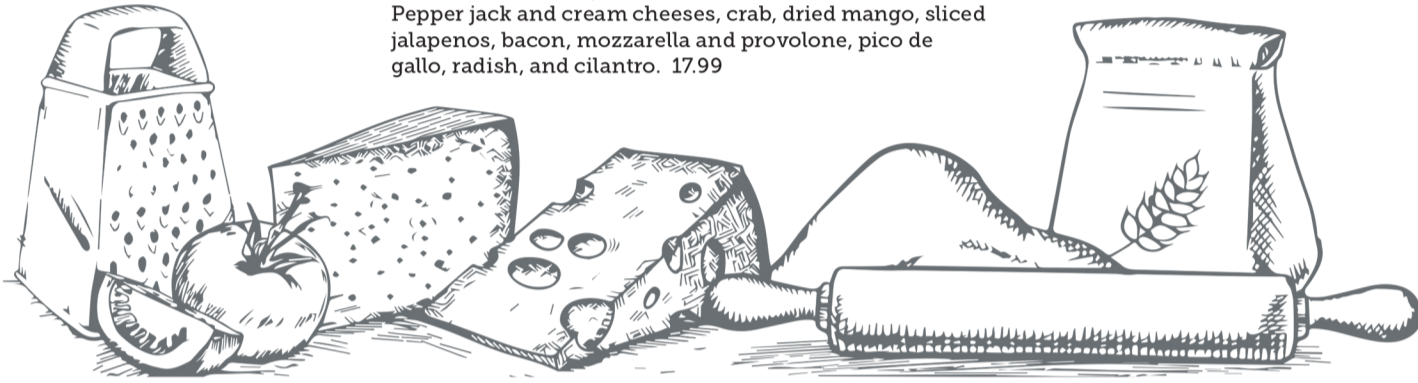
Ranch, grilled chicken, applewood smoked bacon, mozzarella, and provolone. 18.49

RILEY CREEK

Pepper jack and cream cheeses, crab, dried mango, sliced jalapenos, bacon, mozzarella and provolone, pico de gallo, radish, and cilantro. 17.99

Vegan Jackfruit FLATBREAD

Korean BBQ sauce, marinated jackfruit, vegan mozzarella, pickled red onions, sesame seeds, and scallions. 17.99



★ 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.

See the beer menu for full draft selection

★ SIGNATURE COCKTAILS ★

COSMO-POLYCURIOUS

Anchorage Blueberry Vodka, Triple Sec, fresh blueberries, lime juice, sugar syrup. 14.00

NORTH TO THE FLOOR

Our signature take on a Margarita. Premium tequila, Cointreau, lime juice, sugar syrup, Tajin citrus-chili salt. 14.00

RIPE RASPBERRY VODKA SODA

Frontier Ripe Raspberry Soda with Tito's Vodka and fresh lime juice. 13.00

SMÖK'D OLD FASHIONED

House-made rootbeer with hints of vanilla with Baby Buffalo Trace, Smökshine, orange bitters and a Luxardo cherry. 14.00

3RD AND G

Pimms, Elderflower liqueur, raspberry, mint, housemade lemonade. 13.00

TWIG AND BERRIES

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

TEQUILA SUNRISE APEROL SPRITZ

Premium tequila, orange juice, fresh lime juice, Aperol, Prosecco, soda water. 14.00

★ WINE & BUBBLY ★

SERVED BY THE GLASS, 5OZ POURS

SKYSIDE CABERNET SAUVIGNON 14.00
VELVET DEVIL MERLOT 13.00
SEA SUN PINOT NOIR 13.00
CLINE FARMHOUSE RED BLEND 13.00

JOSH CHARDONNAY 14.00
MEZZACORONA PINOT GRIGIO 13.00
GERARD BERTRAND CHANGE SAUVIGNON BLANC 13.00
OYSTER BAY ROSÉ 13.00

RIONDO PROSECCO EXTRA DRY 13.00
J ROGET BRUT SPLIT 14.00

View our LIST OF SPIRITS



View our PHOTOGRAPHIC MENU



18% Gratuity added for dine-in parties of 6 or more. Please be advised a 4% surcharge is added 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 4% 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.

★ BEVERAGES ★

FRONTIER SPARKLING WATER
Lime or grapefruit 4.99

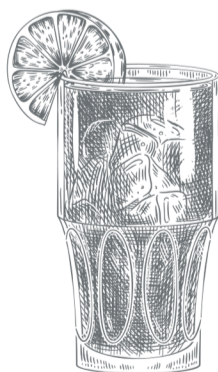
PREMIUM LEMONADE
Classic 3.99
With blueberries 4.99
With strawberries and thyme 4.99
With raspberries 4.99

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

ICED TEA
Unsweetened tropical tea 3.99

JUICES
Orange, grapefruit, cranberry, or pineapple juice 3.99

HOT TEA, COFFEE, COCOA 3.99



FRONTIER Soda

FRONTIER SODA BY 49TH STATE BREWING
Pint 3.99
Tasting Flight 6.99
Ice cream float 8.99

Wild Blueberry Cream
Root Beer
Ripe Raspberry
Spruce Tip



We are a proud partner of the Alaska Grown Restaurant Recognition Program.

★ VISIT OUR GIFTSHOP ★

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