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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

#### BREWPUB 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



# **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

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# ALASKA SEAFOOD CHOWDER 🛝

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

# BUFFALO CHILI A

Delicious blend of Alaska's Indian Valley free range buffalo, red beans, onions, garlic and 14 spices topped with shredded cheddar and green onions. 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

# 49" STATE PUB FAVORITES

# - BREWING -

# \*\*\*\*\*\* **BAR SNACKS**

#### AWARD WINNING SMOKED WINGS (1)

Our tender chicken wings are slow smoked to perfection with our signature 49er dry rub. Served with pickled carrot ribbons 16 99

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#### **BLONDE EAGLE ALE BEER CHEESE AND** CHIPS A 1

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

#### **HOUSEMADE CHICKEN TENDERS**

Southern-style hand-breaded crispy chicken tenders with honey mustard sauce. 12.99 Add a tender + 3.99 Add fries or tots +1.99

PAN FRIED BRUSSELS SPROUTS Crispy Brussels sprouts, bacon, sriracha maple and honey glaze. 12.49

#### SMŌK LAGER AND JALAPEÑO BEER **POPCORN 4.** 3.99



AND BRISKET BLEND. COOKED TO MEDIUM WELL. ADD FRY SAUCE FOR 50 CENTS

#### **TWIN PEAKS**

Two beef patties smothered in American cheese with basecamp sauce 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

# 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

GLUTEN-FREE BUN - 1.00.



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# 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

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#### 49TH STATE'S FAMOUS HALIBUT AND CHIPS A O

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



#### **BASECAMP CHICKEN SANDWICH**

Southern-style hand-breaded crispy chicken with horseradish bread-and-butter pickles, shredded lettuce and mayo. Served on a pub bun with brewpub fries. 17.99

#### SHOREMAN'S ALASKAN COD SANDWICH. A.

Panko-breaded Alaskan cod filet with pickles, coleslaw, housemade tartar sauce, and American cheese. Served on a pub bun with brewpub fries. 15.99

#### 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

#### SMOKED DENALI CHEESESTEAK

Smoked prime rib piled high with grilled peppers and onions then smothered in smoked Gouda cheese on a Parisian roll with mayo. Served with brewpub fries. 18.99

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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

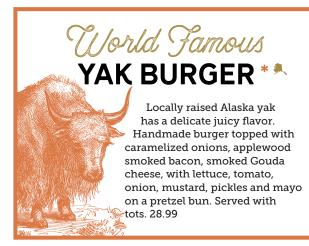
# BAKED MAC-N-CHEESE 🦚

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 A

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 guinoa, black barley, roasted seasonal vegetables and lemon cream sauce. 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

# COLOSSAL SHRIMP BASKET

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

# SMOK'D PULLED PORK TACOS (2)

Tender, hand-shredded pork brined in our Smök Lager and smoked on alderwood with our sweet and spicy BBQ sauce in corn and flour blend tortillas, topped with creamy coleslaw, crispy onions and pickled jalapeños. Served with chips and salsa fresca. 16.99

ADD 1LB OF KING CRAB TO ANY ORDER

# \*\*\*\*\*\* **PUB PIZZAS**

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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** A 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 A

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



# TEgan 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

# CliEW OUT 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 bready malt notes and hints of noble hops with a crisp, clean finish. 4.9% 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



#### **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



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

#### **SOLSTICE IPA**

Our IPA with a Citraforward hop profile, aromatics of juicy grapefruit and ripe melon balanced with the perfect level of bitterness. 6.8% 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



#### 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



#### 907 PALE ALE

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



#### **SMŌK LAGER**

Brewed in the style of the traditional German Rauchbier, each sip of this smoky, crisp, exceedingly drinkable classic tastes better than the last. Smok is our highest-rated and most awarded beer. 5.7% 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

# **★ 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

ASK FOR A FLOAT! WANT TO TAKE IT HOME?
ALL OF THESE CANS ARE AVAILABLE TO GO.



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# WINE & BUBBLY

\* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* SERVED BY THE GLASS, 50Z 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 **OYSTER BAY ROSÉ** 13.00

RIONDO PROSECCO EXTRA DRY 13.00 J ROGET BRUT SPLIT 14.00



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# **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

Orange, grapefruit, cranberry, or pineapple juice 3.99 HOT TEA, COFFEE, COCOA 3.99



#### HOP MELT HOP WATER &

Citrusy, tropical Citra hop notes meet the crisp, cold refreshment of sparkling Alaska glacier water in this non-alcoholic hop water with zero carbs, sugar or calories. 3.99



#### 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

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

# \*\*\*\*\*\* SIGNATURE COCKTAILS \*\*\*\*\*\*

# NORTH TO THE FLOOR

Our signature take on a margarita. Premium tequila, Cointreau, lime juice, sugar syrup, Tajín 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

thyme and lime juice. 12.00

# SMŌK'D OLD FASHIONED 🔍

Baby Buffalo Trace with Smokshine, Frontier Root Beer, orange bitters and a Luxardo cherry. 13.00

# Pimms, Elderflower liqueur, raspberry, mint, housemade

3RD AND G

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

#### COSMO-POLYCURIOUS # Anchorage Distillery Blueberry Vodka, Triple Sec,

ALASKA MULE 🙏

fresh blueberries, lime juice, sugar syrup. 14.00

Tito's Vodka, fresh lime, Gosling's ginger beer,

# candied ginger. 13.00

FIREWEED LEMON DROP 🔍 AK Proof Fireweed Vodka and housemade lemonade.. 13.00



