



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. 20.49

- TEKLANIKA**
House red sauce, double pepperoni, provolone and mozzarella cheeses, and Parmesan. 18.99

KANTISHNA
Pesto sauce, sun-dried tomatoes, mushrooms, mozzarella and provolone cheeses, and Italian herbs. 19.99

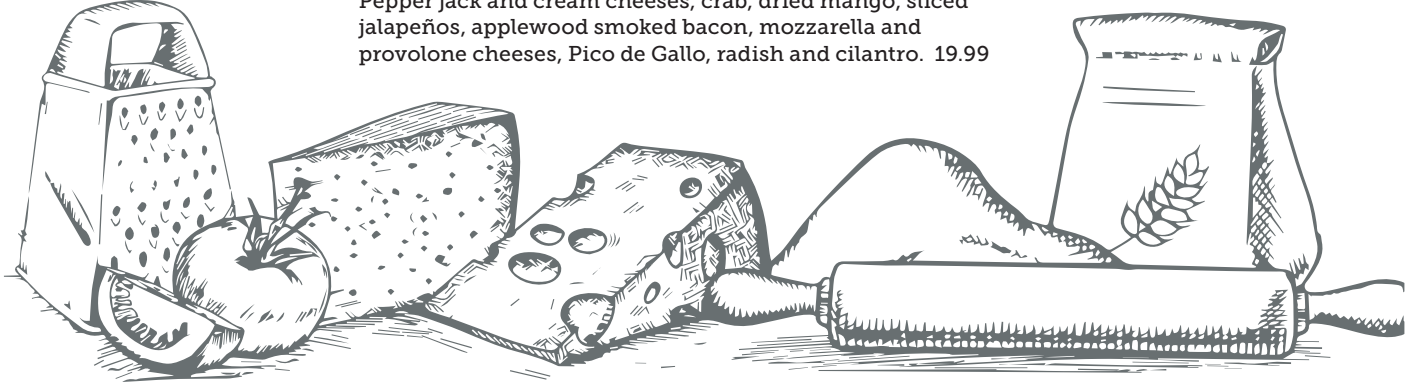
EAST FORK
House red sauce, Italian sausage, onions, green peppers, mushrooms, mozzarella, provolone, and Italian herbs. 18.99 VEGETARIAN OPTION AVAILABLE.

NENANA
Ranch sauce, grilled chicken, applewood smoked bacon, and mozzarella and provolone cheeses. 22.99

RILEY CREEK
Pepper jack and cream cheeses, crab, dried mango, sliced jalapeños, applewood smoked bacon, mozzarella and provolone cheeses, Pico de Gallo, radish and cilantro. 19.99

Vegan Jackfruit
FLATBREAD

Korean BBQ sauce, marinated jackfruit, vegan mozzarella, pickled red onions, sesame seeds and scallions. 19.99



★ 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

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
- 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

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

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. 5.3% 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

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

See the beer menu for full draft selection



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



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.

FRONTIER
ALASKA 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.



SIGNATURE COCKTAILS



- MOUNTAINSIDE BLUEBERRY MARTINI**
Blueberry vodka, elderflower liqueur, lemon juice, triple sec and simple syrup create a balanced, elegant martini with fresh blueberry notes. 16.00

NORTH TO THE FLOOR
Our signature take on a margarita. Premium tequila, Cointreau, lime juice, sugar syrup, Tajin citrus-chili salt. 13.00

ANCHORAGE MULE
Anchorage Distillery's Glacier Vodka, fresh lime, Gosling's ginger beer, candied ginger. 14.00

ALASKAN GOLD RUSH
Anchorage Distillery Frontier Crafted Whiskey, lemon juice and fireweed honey create an approachable, alcohol-forward Alaskan twist on a classic cocktail. 17.00

49TH CHERRY MELONADE
A vibrant blend of Bacardi Silver and Midori, this Cherry Melonade bursts with sweet and sour citrus, kissed by grenadine for a refreshing, fruity summer escape. 15.00

CUCUMBER INFUSION
A crisp cucumber infusion with Almaga Gin, elderflower liqueur, lemon and Hop Melt Hop Water—bright, floral, and refreshingly bitter with a bubbly finish. 13.00

FIREWEED LEMON DROP
AK Proof Fireweed Vodka, grenadine and fresh lemon juice. 13.00



WINE & BUBBLY



SERVED BY THE GLASS, 5OZ POURS

- BONANZA CABERNET SAUVIGNON** 13.00
DARKHORSE MERLOT 12.00
HAHN PINOT NOIR 13.00
CLINE FARMHOUSE RED BLEND 12.00

JOSH CHARDONNAY 14.00
BELL'S ALASKA CHARDONNAY 17.00
MEZZACORONA PINOT GRIGIO 10.00
WHITE HAVEN SAUVIGNON BLANC 12.00
OYSTER BAY ROSÉ 12.00
BERINGER WHITE ZINFANDEL 9.00

RIONDO PROSECCO EXTRA DRY 12.00
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.