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MEXICAN STREET CORN ✓ 🐶

Roasted jalapeño corn, vegan chorizo, vegan cheese, sliced avocado, vegan sriracha mayonnaise, cilantro and lime juice. Served with tortilla chips. 14.99

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 **()**

Tender wings slow-smoked with our signature 49er dry rub. Served with tangy 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. 15.99

BREWPUB NACHOS 🦝 🤼

Warm tortilla chips, black olives, melted cheddar and Monterey Jack cheeses, salsa fresca, radish, pickled jalapeño and ají 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

Tender calamari, lightly breaded and fried with jalapeños and ají peppers, tossed in fresh parsley and house seasoning. Served with sweet chili aioli. 17.49



************** ENTRÉE SALADS

CLASSIC CAESAR

A fresh romaine salad tossed in creamy Caesar dressing with shredded Parmesan cheese and garlic herb croutons. 10.99

Chicken +6.99 Halibut +17.99 Salmon +14.99 Steak Skewer +10.99

VEGAN SPICY BUDDHA BOWL SON V (3)

A vegan delight! Brown rice and quinoa blend, fresh avocado, crispy sriracha chickpeas, arugula, roasted sweet potatoes, fresh red cabbage, cucumbers and cashews with a silan drizzle. Served with tahini date dressing. 19.49

BAJA STEAK SALAD (3)

Filet steak skewer, radish, avocado, cabbage and shredded romaine, roasted corn, red onion, red bell pepper, salsa fresca, Monterey Jack and cheddar cheeses. Served with cilantro lime vinaigrette. 19.49 Extra skewer +10.99

ANCHO CHILI AK SALMON BOWL 4. (3)

cho chili spiced Alaskan sockeye salmon, brown and red rice and quinoa blend, black beans, cotija cheese, crispy tortilla chips, roasted corn, tomatoes, housepickled red onions, avocado, and pickled jalapeño and ají peppers. Served 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



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

ICEPICK WEDGE

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

* BASED ON AVAILABILITY

S VEGETARIAN

- BREWING -

BAR SNACKS

THAI PEANUT TOTS

Crispy seasoned tots topped with kabayaki sauce, sriracha, garlic aioli, spicy pickled Fresno chilies, red onion, crushed peanuts and cilantro. 14.99

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

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

Southern-style hand-breaded crispy chicken tenders with honey mustard sauce. 13.99 Add a tender + 3.99 Add fries or tots +1.99

SMŌK LAGER AND JALAPEÑO BEER POPCORN_® , 3.99

AND BRISKET BLEND. COOKED TO MEDIUM WELL ADD FRY SAUCE +0.75

SLEEPING LADY

Cheddar cheese, lettuce, tomato, onions, pickles, mayo, and mustard. Served with brewpub fries. 19.99

MT. MAGNIFICENT 🔍

Honey-pepper applewood smoked bacon, aged smoked cheddar cheese, smashed potatoes, crispy onions and our Blonde Eagle Ale BBQ sauce. Served with brewpub fries. 21.99

ELK SMASH 🤼

Alaska Indian Valley Meats ground elk*, white Cheddar cheese, sautéed onion, pickles and chipotle mayo on a pretzel bun. Served with tots. 25.99

TWIN PEAKS

Two patties smothered in American cheese with mustard and pickles. Served with brewpub fries. 20.49

The Herbivore VEGAN BURGER 🗸 Signature vegan patty blended with portobello, shiitake, white mushroom and sweet corn.

Topped with vegan cheddar, vegan basecamp sauce, horseradish pickles, arugula and tomato on a pretzel bun. Served with tots. 21.99

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, honey-pepper applewood smoked bacon and smoked Gouda cheese. Served with lettuce, tomato, onion, mustard, pickles and mayo on a pretzel bun with tots. 29.99

ADD 1LB OF KING CRAB TO ANY ORDER

PUB FAVORITE

49TH STATE'S FAMOUS HALIBUT AND CHIPS 👢 🗯

Wild Kachemak Bay 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

AK SOCKEYE SALMON MELT &

Grilled sourdough bread, sockeye salmon, spinach, artichokes, Gruyere and cream cheeses. Served with brewpub fries and our famous Alaska seafood chowder for dipping. 23.99



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

49TH STATE'S FAMOUS HALIBUT TACOS (4)

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 houseemade lemon sour cream. Served with chips and salsa. 26.49

BAKED MAC-N-CHEESE AS

An American classic, Elbow macaroni noodles, creamy Alfredo and aged cheddar cheese sauce, topped with Parmesan breadcrumbs and baked in an iron skillet. 16.49 Add steak and applewood smoked bacon +6.99



ALDERWOOD 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



GLUTEN SENSITIVE MADE WITH ALASKA PRODUCTS

✓ VEGAN

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.



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 🚜

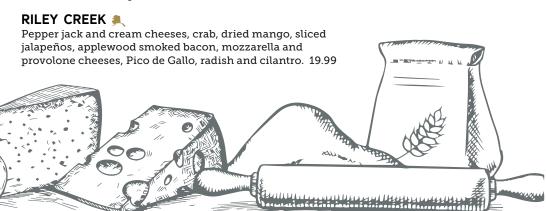
Pesto sauce, sun-dried tomatoes, mushrooms, mozzarella and provolone cheeses, and Italian herbs. 19.99

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



★ 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 recommundations.



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



ARCTIC ROOTS ALASKA CIDER

5.7% ABV

907 PALE ALE

Crisp and effervescent,

tangerine, ripe pineapple,

balanced, palate-cleansing

bitterness that begs you to

bursting with intense tropical notes of sweet

and açaí berry with

take another sip.

SMŌK LAGER

Brewed in the style of

the traditional German

drinkable classic tastes

Rauchbier, each sip of this

smoky, crisp, exceedingly

better than the last. Smok

is our highest-rated and

most awarded beer.

5.2% ABV

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

See the beer menu for full draft selection

Korean BBQ sauce, marinated jackfruit,

vegan mozzarella, pickled red onions,

sesame seeds and scallions. 19.99

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, Tajín 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

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

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ase be advised es towards staff vices rendered. In the challenges our

18% Gratuity addded 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

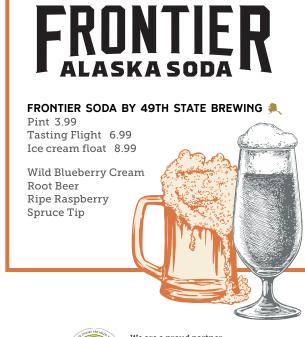
ICED TEA

Unsweetened tropical tea 3.99

JUICES

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

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.