\*\*\*\*\*\*

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, 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

### **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. 18.99

### CRISPY CAULIFLOWER 🗸 🕒

Cauliflower dusted in chickpea flour, fried, then tossed in 49er hot sauce and served with housemade vegan blue cheese sauce. 16.99

### BREWPUB NACHOS 🦔 👢

Warm tortilla chips, black olives, melted cheddar and Monterey Jack cheeses, salsa fresca, radish, pickled jalapeño, ají peppers, cilantro, Blonde Eagle Ale beer cheese sauce, freshly diced avocado and lemon sour cream. 15.99

Add chicken, pulled pork 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. 17.99



# **ENTREE 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

# 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. 20.49 Extra skewer +10.99

# 

# 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 🔍 🧶

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

\* BASED ON AVAILABILITY

49"STATE

- BREWING -

\*\*\*\*\*\*

# 

### **AWARD WINNING SMOKED WINGS**

Tender wings slow-smoked with our signature 49er dry rub. Served with tangy pickled carrot ribbons. 17.49

# 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

### 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

### **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 ♣ ॐ 3.99



ALL PREMIUM BEEF BURGERS USE A SHORT RIB, CHUCI
AND BRISKET BLEND. COOKED TO MEDIUM WELL.
ADD FRY SAUCE +0.75

### **SLEEPING LADY**

Vermont cheddar cheese, lettuce, tomato, onions, pickles, mayo and mustard. Served with brewpub fries. 18.99

### MT. MAGNIFICENT 🛝

Honey-pepper applewood smoked bacon, beechwood 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 onions, pickles and chipotle mayo. Served on a pretzel bun with golden tots. 24.99

# TWIN PEAKS

Two patties smothered in American cheese with basecamp sauce and pickles. Served with brewpub fries. 17.99

# The Herbivore VEGAN BURGER 🗸

Our hearty signature vegan burger is blended with mushrooms and corn and stacked with vegan cheddar, tangy pickles, arugula, tomato, and house vegan basecamp sauce on a pretzel bun. Served with golden tots. 20.99

\*\*\*\*\*\*

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, pickled jalapeño and ají peppers with

ANCHO CHILI AK SALMON BOWL .

Drizzled with silan and served with tahini date

toasted sriracha chickpeas, arugula, roasted sweet

potatoes, fresh red cabbage, cucumbers and cashews.

Fresh marinated ahi tuna poke with coconut turmeric

rice, edamame, mango chutney, wakame salad, sesame

cabbage, diced avocado, furikake and crispy nori. 25.99

Hand-battered, crispy chicken tossed in a sweet Thai

pepper, red cabbage and diced cucumbers. Served over

our coconut turmeric rice, finished with sesame seeds

and served with a side of our sweet and spicy peanut

chili sauce, with fresh shredded radish, carrot, bell

spicy honey mustard dressing. 27.99

dressing. 19.49

sauce. 20.49

**TUNA POKE BOWL** 

YUM YUM CHICKEN BOWL

SUBSTITUTE
GLUTEN-FREE BUN +1.00.

# MAINS

\*\*\*\*\*\*

The calch of the day!

# 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. 27.99
3 piece 34.99

### **COLOSSAL SHRIMP BASKET**

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



Meatloaf wrapped in applewood smoked bacon with our Smök Lager and mushroom demi-glace and topped with onion strings. Served with garlic smashed potatoes. 24.99

### 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. 37.99

### ALASKA WILD KING SALMON 🔍

The best salmon in the world! This rich and buttery v caught Alaska king salmon is grilled to perfection on bed of brown and red rice, kale, red quinoa, black barley, roasted seasonal vegetables and lemon cream sauce. 39.99

### 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

# 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



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. 28.99

# 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. 17.99

Add steak and applewood smoked bacon +6.99

# JUMBO RED KING CRAB

**MADE WITH ALASKA PRODUCTS** 

A POUND AND A HALF of real, world famous jumbo red king crab served with drawn butter, seasonal vegetables and garlic smashed potatoes. MP



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

ADD 1LB OF KING CRAB TO ANY ORDER

DIAN VEGAN CO DIR FAVODITE & GLITTEN SENSIT

# \*\*\*\*\* SIGNATURE FLATBREADS

\*\*\*\*\*\*

OUR RUSTIC SPENTGRAIN FLATBREADS GO THROUGH A 72-HOUR FERMENTATION PROCESS AND ARE HANDMADE WITH OUR AWARD-WINNING 8 STAR LAGER FOR A FULL FLAVORED BEER CRUST!



### CLASSIC CHEESE 🧀 13.99

### **PEPPERONI**

Double pepperoni, red sauce, fresh oregano, Parmesan, and mozzarella and provolone cheeses. 15.99

### MARGHERITA 🦔

House red sauce, fresh mozzarella cheese and fresh basil. 16.99

### **SUPREME**

House red sauce, mozzarella and provolone cheeses, pepperoni, sausage, red onion, green peppers, mushrooms and pickled goat horn peppers. 17.99

### 49TH STATE 🔍

House red sauce, ground elk, sliced reindeer sausage, roasted red peppers and fresh mozzarella. 17.49



#### 'SHROOMS 🦛

Alfredo sauce; mozzarella and provolone cheeses; button, shitake, and portobello mushrooms; fresh thyme; and Parmesan. 16.99

### CHICKEN RANCH

Ranch sauce, mozzarella and provolone cheeses, grilled chicken, applewood smoked bacon and Roma tomatoes. 17.99

### **MEAT LOVERS**

House red sauce, mozzarella and provolone cheeses, pepperoni, bacon, elk and fennel sausage. 17.99

House 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 .

House red sauce, reindeer sausage, Fresno chilies, pickled goat horn peppers, honey, smoked Gouda, mozzarella and provolone cheeses, and scallions. 17.99

# **50TH STATE**

House red sauce, mozzarella and provolone cheeses, smoked Canadian bacon, pineapple and sweet Peruvian peppers. 17.49



# Vegan FLATBREADS

# **VEGAN PEPPERONI**

House red sauce, vegan pepperoni and vegan mozzarella. 18.99

# **VEGAN SPICY SAUSAGE** ✓

House red sauce, vegan spicy sausage, red onion, chili flakes and vegan mozzarella. 18.99









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 3.9% SURCHARGE IS APPLIED TO ALL ITEMS. \*indicated for products that may be substituted when not available.

Please be advised we have added a 3.9% 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 3.9% 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 **★**



#### 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.

#### 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

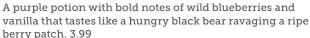


Alaska apples grown just south of the Arctic Circle are part of every small batch. Semi-Sweet Alaska Cider is the perfect balance of bright acidity and subtle sweetness. 5.3% ABV

### 11.2% ABV

★ 49TH STATE PREMIUM BEVERAGES ★

# FRONTIER BLUEBERRY CREAM SODA &



# 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 recipe. 3.99

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

# \*\*\*\*\*\* WINE & BUBBLY

# \*\*\*\*\*\* SERVED BY THE GLASS, 50Z POURS

**BONANZA CABERNET SAUVIGNON** 14.00 **DARKHORSE MERLOT 13.00** HAHN PINOT NOIR 13.00 CLINE FARMHOUSE RED BLEND 13.00

# JOSH CHARDONNAY 14.00

**BELL'S ALASKA CHARDONNAY** 17.00 MEZZACODONA DINOT GDIGIO 10.00

WHITE HAVEN SAUVIGNON BLANO 10.00 **OYSTER BAY ROSÉ** 12.00 **BERINGER WHITE ZINFANDEL** 9.00

RIONDO PROSECCO EXTRA DRY 12.00

J ROGET BRUT SPLIT 14.00 \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \*

# **BEVERAGES** \*\*\*\*\*

### **49TH STATE'S PREMIUM LEMONADE** Classic 3.99

Add blueberries, strawberries and thyme, or raspberries +1.00

# **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



\*\*\*\*\*

### 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 WATER 🛝

Crafted with pristine Alaska water and essenced with hints of lime aroma and flavor. Zero calories, zero sweeteners and zero alcohol. 3.99

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

\*\*\*\*\*\*\*

# NORTH TO THE FLOOR

Our signature take on a margarita. Premium tequila, Cointreau, lime juice, sugar syrup and a Tajín citrus-chili salt rim. 13.00

# FRONTIER PALOMA 🛝

Corezon Tequila Blanco, grapefruit juice, Frontier Grapefruit Sparkling Water and a salt rim for a zesty, crisp twist. 13.00

# **CUCUMBER INFUSION** (a)

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

# AK ESPRESSO MARTINI 🤼

Bold and smooth, this espresso martini blends Anchorage Distillery's Glacier Vodka, Kahlúa and cold brew-rich, velvety and brimming with just the right

# RIPE RASPBERRY VODKA SODA 🛝

Frontier Ripe Raspberry Soda with Tito's Vodka, fresh thyme and lime juice. 12.00

# 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

# **GHOST PEPPER BLOODY MARY** \*

A fiery blend of Ghost Pepper Vodka and housemade Bloody Mary mix-bold, spicy and not for the fainthearted. 14.00

# ANCHORAGE MULE A

Anchorage Distillery's Glacier Vodka, fresh lime, Gosling's ginger beer and candied ginger. 13.00

# FIREWEED LEMON DROP 🔍

AK Proof Fireweed Vodka, grenadine and fresh lemon