🦔 🗘 👢 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

****** **SOUP & SALAD**

***** ADD A LAGER LOAF +3.99

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

toasted sriracha chickpeas, arugula, roasted sweet potatoes, fresh red cabbage, cucumbers and cashews. Drizzled with silan and served with tahini date dressing. 20.49

TUNA POKE BOWL*

rice, edamame, mango chutney, wakame salad, sesame cabbage, diced avocado, furikake and crispy nori. 25.99

chili sauce, with fresh shredded radish, carrot, bell 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 sauce. 21.49

49[™]STATE

- BREWING -

****** **BAR SNACKS**

AWARD WINNING SMOKED WINGS 🐶

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

SHORT RIB POUTINE 🔍

McCarthy Stout braised short rib, crispy brewpub fries, Smok Lager and mushroom gravy topped with mozzarella and provolone cheeses, garnished with scallions. 18.99

PAN FRIED BRUSSELS SPROUTS

Crispy Brussels sprouts, bacon, sriracha maple and honey glaze. 12.49

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 4.** 3.99

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

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

SUBSTITUTE GLUTEN-FREE BUN +1.00.

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, pickled jalapeño and ají peppers with spicy honey mustard dressing. 27.99

VEGAN SPICY BUDDHA BOWL 🦛 🗸 🕼

A vegan delight! Coconut turmeric rice, fresh avocado,

Fresh marinated ahi tuna poke with coconut turmeric

YUM YUM CHICKEN BOWL

Hand-battered, crispy chicken tossed in a sweet Thai

ALASKAN KING CRAB RAVIOLI 🛝

Fresh Alaskan red king crab expertly blended with herbs and spices and folded into fresh ravioli. Served with sautéed spinach and cherry tomatoes in a rich tarragon cream sauce. 33.99

49TH STATE'S FAMOUS HALIBUT AND CHIPS a C

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

ARCTIC ROOTS® CIDER BRAISED WILDERNESS STEW 🤼

Tender braised elk in our Arctic Roots Cider with root vegetables and creamy mashed potatoes. 28.99



Meatloaf wrapped in applewood smoked bacon with our Smok 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 guinoa, black barley, roasted seasonal vegetables and lemon cream sauce. 38.99

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. 27.99

World Famous YAK BURGER **

Locally raised Alaskan yak** has a delicate, juicy flavor. Housemade burger topped with caramelized onions, honeypepper applewood smoked bacon and smoked Gouda cheese. Served with lettuce, tomato, onion, mustard, pickles and mayo on a pretzel bun with tots. 28.99

SMOKED PRIME RIB MELT

Smoked prime rib, grilled peppers and onions, smoked mozzarella cheese and our secret steak sauce on grilled sourdough. Served with smoked au jus and brewpub fries. 22.99

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

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

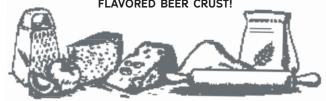


seafood chowder for dipping. 22.99

ADD 1LB OF KING CRAB TO ANY ORDER

****** 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-provolone cheeses. 15.99

MARGHERITA 🥾

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

SUPREME

House red sauce, mozzarella-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-provolone cheeses; button, shitake, and portobello mushrooms; fresh thyme; and Parmesan, 16,99

CHICKEN RANCH

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

MEAT LOVERS

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

FIREWEED

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-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-provolone cheeses, and scallions. 17.99

50TH STATE

House red sauce. mozzarella-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

Tiew our 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 risk of foodborne illness, especially if you have certain medical conditions have certain medical conditions.

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 is to offset staffing expenses and employee benefits and is in no way a gratuity for services rendered. If you are unhappy with the quality of your meal or service, 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.

TIGERS BLOOD SOUR

FRONTIER BLUEBERRY CREAM SODA .

FRONTIER SPRUCE TIP SODA 🛝

FRONTIER ROOT BEER SODA 🛝

FRONTIER CLOUDBERRY BURST *

A purple potion with bold notes of wild blueberries and

vanilla that tastes like a hungry black bear ravaging a ripe

A bright moss green soda with notes of red raspberry and

lemon-lime that tastes like a stroll through an ancient

Radiating a bright crimson, this soda tastes like a wild

sun-ripened Alaska red raspberry after being plucked

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

Inspired by the cloudberries that blanket the tundra

unique essence of this rare fruit. Tangy berry notes

of western and northern alaska, this soda captures the

harmonize with hints of bright citrus, tropical mango,

Alaska spruce rainforest during a downpour. 3.99

FRONTIER RIPE RASPBERRY SODA &

A tropical blonde sour ale brewed as an homage to our favorite Hawaiian Shave Ice flavor: Tiger's Blood, a fusion of strawberry, watermelon and coconut. 6.1% ABV

berry patch. 3.99

from the vine. 3.99

recipe. 3.99

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

bursting with robust notes

from assertive use of dark

of chocolate and coffee

roasted malts. 4.2% ABV

Velvety, creamy and

deceptively drinkable,

this Dry Irish Stout is



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. Smōk 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

SEWARD'S FOLLY

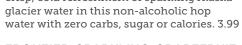


We brew Seward's Folly Russian Imperial Stout as an ode to the infamous deal that created our great state. Seward's Folly is thick and viscous, overflowing with rich notes of dark chocolate, coffee and dried figs. 11.2% ABV

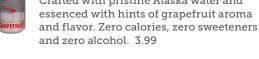
SCAN TO LEARN ABOUT **OUR AWARD WINNING**

★ 49TH STATE PREMIUM BEVERAGES ★





FRONTIER SPARKLING GRAPEFRUIT WATER 🚚 Crafted with pristine Alaska water and



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

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

****** 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 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

SMOK'D OLD FASHIONED

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

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 🔍

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

BONANZA CABERNET SAUVIGNON 14.00

WINE & BUBBLY

DARKHORSE MERLOT 13.00 HAHN PINOT NOIR 13.00 JUGGERNAUT RED BLEND 14.00

and juicy apricot. 3.99

JOSH CHARDONNAY 14.00 **BELL'S ALASKA CHARDONNAY** 17.00

OYSTER BAY ROSÉ 12.00

MEZZACORONA PINOT GRIGIO 10.00 WHITE HAVEN SAUVIGNON BLANC 10.00

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

FOUNTAIN SOFT DRINKS

Coke, Diet Coke, Coke Zero,

Add blueberries, strawberries and thyme, or raspberries +1.00

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

***** **ASK ABOUT BEER TO GO** ******