STARTERS

Award Winning Smoked Wings
Our tender chicken wings are slow smoked to perfection with our signature 49er dry rub. Served with ranch. | 14.99

Yak-a-Dilla Alaskan-raised yak! Flour tortilla stuffed with yak meat, roasted peppers, caramelized onions, Monterey Jack and Mexican cheese. Served with pico de gallo, salsa verde and poblano cilantro mayo. | 14.99

Pan Fried Brussels Sprouts
Crispy Brussels sprouts, applewood smoked bacon, sriracha maple and honey glaze. | 9.49
VEGAN OPTION AVAILABLE

Housemade Chicken Tenders
Southern-style hand-breaded crispy chicken tenders with honey mustard sauce. Served with brewpub fries. | 12.99

49th State Calamari* Lightly breaded tender calamari, cajun remoulade and fresh lemon. | 13.99

Brewpub Nachos Crispy tortilla chips, black olives, melted Cheddar and Monterey Jack cheese, pico de gallo, radish, red Fresno chilies, cilantro, 49er beer cheese sauce, avocado, and lemon sour cream | 15.99
+ AK CHICKEN 4.99 | + YAK 6.99 | + PULLED PORK 4.99

Seafood Artichoke Dip* Creamy blend of crab with artichoke hearts, Parmesan cheese, roasted garlic, and fresh spinach. Baked golden brown, with grilled pita. | 12.99

Elk Meatball Our tender housemade colossal elk meatball covered in marinara and mozzarella cheese. | 10.49

Hummus Flatbread Housemade mashed chickpeas, premium tahini, lemon juice, dried Marash chilis, fresh pressed Greek Extra Virgin Olive Oil, red onions, roasted garlic, Kalamata olives & sliced radishes. | 13.99

CRAB-STUFFED JALAPEÑOS*
Bacon-wrapped roasted jalapeños filled with blended crab, cream cheese, pepper jack cheese and dried mango. Served with poblano cilantro mayo and pico de gallo. | 14.99

ENTREE SALADS

Polaris Farm Chicken Caesar*
Locally raised Polaris Farms roasted chicken with crispy chopped romaine tossed in housemade creamy caesar dressing, topped w/ fresh grated Parmesan and garlic herb croutons. | 17.49

Baja Steak Salad Filet steak skewer, radish, avocado, cabbage and shredded romaine, roasted corn, red onion, red bell pepper, salsa fresca, Monterey Jack and Cheddar, and cilantro lime vinaigrette. | 17.99

Chicken Cobb Locally grown mixed greens, Polaris Farms grilled chicken, avocado, cherry tomato, bacon, Colby Jack cheese, roasted corn, and scallions served with housemade southwest ranch. | 19.49

Ginger Kale Salad Fresh Kale, creamy peanut ginger dressing, carrots, red bell peppers, cucumbers, topped with fresh cilantro, basil, avocado, mint and toasted slivered almonds. | 16.49

Tuna Poke Bowl Fresh marinated Ahi poke with golden tumeric rice, edamame, mango chutney, wakame salad, sesame cabbage, guacamole, and crispy nori. | 23.99

Spicy Buddah Bowl A VEGAN DELIGHT
Quinoa pilaf, fresh avocado, crispy sriracha chick peas, tender kale, roasted sweet potatoes, fresh red cabbage, cucumbers, and cashews drizzled with a tahini date dressing. | 16.99

Blackened Halibut Salad
Pan seared blackened halibut, chopped kale, brown and red rice, red quinoa, black barley, mango, red onion, avocado, tomatoes, and cilantro lime vinaigrette. | 21.99

BAR SNACKS

Smoked Marzen Glazed Popcorn
Popcorn coated in our Smoked Marzen and jalapeño beer glaze. | 2.99

King Crab Avocado Toast*
Fresh crushed avocado topped with Bering Sea Red King crab, radish, lemon and fresh chives on locally baked Europa bread. | 18.99

Crispy Cauliflower Chickpea flour dusted and fried cauliflower tossed in 49er hot sauce and served with a vegan bleu cheese sauce. | 9.49

Avocado Fries
Tender strips of avocado lightly breaded and fried. Served with our brushfire sauce for dipping. | 10.99
VEGAN OPTION AVAILABLE

Tuna Nachos* Crisp wonton skins, marinated tuna, scallions, crushed avocado, sriracha mayo, kabayaki sauce, shredded nori and bonito flakes. | 13.99

Bavarian Handmade Pretzel
Our brewers favorite! This labor of love, handmade pretzel is served with our 49er beer cheese sauce. | 10.99

ALASKA 49TH STATE BREWING COMPANY
ANCHORAGE DENALI PARK

BERING SEA RED
KING CRAB
A POUND AND A HALF of real world famous Bering Sea Red King Crab served with drawn butter, blistered asparagus, grilled carrots, and roasted red pepper polenta. | 64.99

SOUP & SALAD

Alaskan Seafood Chowder* Creamy chowder teeming w/ fresh Alaskan king salmon, Kachemak Bay halibut and baby clams. | BOWL 10.99 | CUP 6.99

Buffalo Chili Delicious blend of Alaska's Indian Valley free range buffalo, red beans, onions, garlic and 14 spices, topped with shredded cheddar, green onions and sour cream. BOWL 8.99 | CUP 5.99

Garden Salad Locally grown mixed greens, carrots, radishes, red onions, cucumbers, and tomatoes. | 7.49

Icepick Wedge Iceberg lettuce draped in our tangy bleu cheese dressing with chopped crispy bacon, diced tomato, bleu cheese crumbles and scallions. | 8.99

Side Caesar* Chopped romaine with creamy housemade Caesar dressing, parmesan, and garlic herb croutons. | 7.99

MAINS

49th State Halibut and Chips**
Kachemak Alaskan halibut in our light & crispy beer batter, seasoned brewpub fries, creamy coleslaw, housemade tartar sauce and malt vinegar. | 26.99

Homemade Chicken Pot Pie
Polaris Farms rotisserie chicken, garden vegetables, smashed potatoes served in a rich, creamy sauce in a light flaky pastry served with garden salad. | 21.99

ALASKAN WILD
KING SALMON*
The Best Salmon in the world! This rich and buttery wild caught Alaskan King Salmon is grilled to perfection on a bed of brown and red rice, kale, red quinoa, black barley, asparagus and lemon cream sauce. | 28.99

Parmesan & Asiago Crusted Halibut**
Fillet of fresh Kachemak Bay halibut topped with a mix of Parmesan & Asiago cheese served with lemon butter sauce, garlic smashed potatoes & seasonal vegetables. | 28.99

49er Polaris Farms Fried Chicken
Special recipe house fried Alaskan chicken, served with mac and cheese and our creamy cole slaw. | 24.99

The 49ers Famous Halibut Tacos**
Kachemak Bay halibut served in corn tortillas with cabbage, Monterey Jack & Mexican cheeses, salsa fresca, cilantro & our homemade lemon sour cream. Served with chips and salsa. | 22.99
CHOICE OF BEER BATTERED OR BLACKENED AND GRILLED

Aspen Ridge Natural Angus Ribeye
14oz seasoned ribeye with garlic butter, served with garlic smashed potatoes and asparagus. | 34.99
CHEF RECOMMENDS MEDIUM RARE

Elk Lasagna Layers of pasta stuffed with braised elk, shiitake mushrooms, Italian sausage, ricotta and Parmesan, provolone, 49er marinara sauce, topped with mozzarella cheese served with garlic bread. | 24.99

Free Range Buffalo Meatloaf
Applewood bacon wrapped meatloaf, smashed potatoes, roasted mushroom bourbon sauce, and crispy onion strings. | 24.99

Baked Mac-n-Cheese An American classic. Elbow macaroni noodles, creamy Alfredo and aged Cheddar cheese sauce, topped with Parmesan bread crumbs & baked in an iron skillet. 14.99

Meat Lovers Grilled Steak and Crispy Bacon 17.99
Seafood with Crab Meat* 21.99

REINDEER STEW
Tender braised Alaskan Reindeer, McCarthy stout, bone broth, onion, shiitake mushroom, tri-colored carrots, and rosemary. Served with smashed potatoes and lingonberry jam. | 22.99

Pork Tinga Sopes Moffit Farms pork, slow braised in chipotle peppers, chorizo and tomato with lemon sour cream, cojita cheese, fresh avocado, cilantro, iceberg lettuce, red onion, sliced radish on top of three sopes (thick masa tortilla). | 21.99

STONE FIRED PIZZAS

Our pizza dough is handmade daily and slow aged for 2 to 3 days allowing for full flavor fermentation and easier digestion. We use the highest quality tomatoes and cheeses available for all of our pizzas.
AVAILABLE IN 10" PERSONAL OR 14" SIZES | SUB 12" GLUTEN FREE CRUST FOR 2.99

Classic Pepperoni 11.99 | 15.99

Classic Cheese 10.99 | 14.99

Margherita 11.99 | 19.49
House red sauce, fresh mozzarella, & fresh basil

The Prospector 12.99 | 21.99
Red sauce, mozzarella, pepperoni, sausage, red onion, green pepper, mushroom, hot cherry peppers

Ol' Smokey 14.99 | 26.99
BBQ sauce, mozzarella and smoked Gouda, Moffitt Farms pulled pork, crispy fried onions, and scallions

I See Northern Lights 11.99 | 23.99
Alfredo sauce, button, shiitake, and portabello mushrooms, fresh thyme and Parmesan

Gold Rush 12.99 | 22.99
Ranch sauce, mozzarella and provolone, Polaris Farms chicken, bacon, Roma tomatoes

Lower 48 it Aint 13.49 | 24.99
Red sauce, ground elk, sliced reindeer sausage, roasted red peppers, and mozzarella

Kodiak Bear 13.99 | 26.49
Red sauce, pepperoni, beef, bacon, elk fennel sausage, mozzarella and provolone

Sweet Baby Dall 13.49 | 24.99
Red sauce, elk fennel sausage, goat cheese, roasted garlic cloves, fresh arugula, and fireweed honey

The Hunter 13.99 | 25.99
Carne asada, bacon, mushrooms, caramelized onions, mozzarella, provolone, BBQ sauce, and cilantro

Homestead 13.99 | 24.99
BBQ sauce, mozzarella and provolone, Polaris Farm grilled chicken, bacon, smoked Gouda, cilantro

HI Pie 13.99 | 25.99
Canadian bacon, pineapple, chicken, aged cheddar, buffalo sauce, mozzarella, provolone

Mt. Gyro 13.49 | 24.99
Spit roasted lamb, house made tzatziki sauce, fresh tomatoes and cucumbers, mozzarella and feta cheese

Brushfire 13.49 | 24.99
Red sauce, reindeer sausage, jalapeños, Mama Lil's pickled calabrese peppers, chili-infused honey, mozzarella, smoked Gouda, and scallions

Elks Crossing 13.99 | 25.99
Red sauce, mozzarella and provolone, aged Cheddar, Parmesan, seasoned elk sausage and fresh herbs

Cabin Fever 14.99 | 26.99
Red sauce, mozzarella and provolone, smoked Canadian bacon, pineapple, applewood smoked bacon, and sweet Peruvian peppers

AK Crab 19.99 | 29.99
Garlic sauce, goat cheese, paprika, topped with Alaskan crab, fresh arugula, olive oil, and orange segments

VEGAN PIZZAS

Vegan Tundra 15.99 | 25.99
Red sauce, spinach, caramelized onions, mushrooms, vegan mozzarella, and plant protein-based "sausage"

Vegan Cashew 13.99 | 22.99
Housemade cashew "parmesan cheese", crushed Alta Cucina tomatoes, fresh basil, extra virgin olive oil and balsamic drizzle

Chorizo 15.99 | 25.99
Red sauce with vegan cheese, vegan chorizo, caramelized onions, roasted red peppers, and cilantro

BURGERS & SANDWICHES

KING CRABBY GRILLED CHEESE*
Grilled sourdough bread, crab meat blend, Swiss & cream cheeses, served with brewpub fries and our famous Alaskan seafood chowder for dipping. | 22.99

Brewpub Reuben Beer-braised corned beef, marbled rye, sauerkraut, housemade Thousand Island, Swiss cheese. Served with brewpub fries. | 16.99

WORLD FAMOUS
YAK BURGER
Locally raised Alaskan yak has a delicate juicy flavor. Half-pound, seasoned, housemade burger topped with caramelized onions, applewood smoked bacon, smoked Gouda cheese, with lettuce, tomato, onion, mustard, and mayo. | 24.99
LOCAL ALASKAN FARMERS

OUR BEEF BURGERS ARE 1/2 LB
fresh ground blend of chuck and brisket, cooked to medium well. Served with pickles and brewpub fries.
Sub Impossible Burger™ Patty
Sub GF bun +1.00

Peak 3 An American classic with Cheddar cheese, lettuce, tomato, onions, pickles, mayo and mustard | 13.49

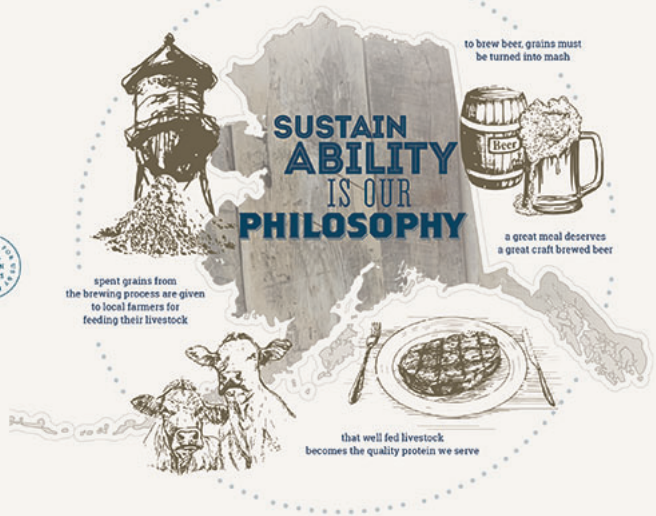
Mt. Redoubt Our house patty with crispy jalapeno bottle caps, pico de gallo, pepperjack cheese, poblano cilantro aioli, on a toasted pub bun. | 15.99

Mt. Magnificent Applewood-smoked peppered bacon, aged smoked Cheddar cheese, smashed potatoes, crispy onions, pickles, and our Baked Blonde BBQ sauce. | 15.99

WHERE'S THE BEEF? VEGAN BURGER
An Impossible Burger™ patty, vegan special sauce, vegan cheddar, lettuce, onion, pickle, sesame bun with side salad | 18.99

Pure Alaskan **BEEF BURGER**
100% PURE ALASKAN BEEF FED ON SPENT GRAINS PRODUCED IN OUR BREWING FACILITY AND RAISED EXCLUSIVELY FOR 49TH STATE BREWING COMPANY BY MOFFITT FARMS IN PALMER, ALASKA
Two quarter pound patties, two slices American cheese, shredded lettuce, tomato, red onion, pickle, and our housemade secret-sauce. Served with brewpub fries . | 17.99

ANCHORAGE BREWPUB | 717 WEST 3RD AVENUE
45TH @ THE RAIL | 721 DEPOT DRIVE
DENALI BREWPUB | MILE 248 PARKS HWY



BEVERAGES

Soft Drinks 2.99
Coke, Diet Coke, Coke Zero, Sprite, Cherry Coke, Dr. Pepper, Orange Soda, Lemonade

49th State Rhubarb Lemonade 3.99

Iced Tea 2.99
Unsweetened or Raspberry

Arnold Palmer 2.99
Half lemonade and half Iced Tea

Juices 2.99
Orange, grapefruit, cranberry, and pineapple

Beach Tribe Ginger Beer 2.99
Anchorage, Alaska 12oz

San Pellegrino 3.49
sparkling mineral water

Shirley Temple 3.49

Roy Rogers 3.49

Hot Tea 2.99

Hot Cocoa 2.99

Fresh Brewed Coffee 2.49

HOUSE DRAFT **SODAS**
ROOTBEER | WILD ALASKAN BLUEBERRY CREAM SODA
PINT 3.99 | FLOAT 5.99

Bread and Butter Fresh Baked Europa Sourdough bread and butter | 4.99

Fresh BEER FROM THE *Last* FRONTIER®

VEGETARIAN | VEGAN | GLUTEN SENSITIVE | PUB FAVORITE | MADE WITH ALASKAN RAISED PROTEIN

SCAN TO VIEW MENU IN OTHER LANGUAGES

** Based on availability. 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 parties of eight or more. Established 2010

We are a proud partner of the Alaska Grown Restaurant Recognition Program.

MENU UPDATED OCTOBER 2019