

## \*\*\*\* STARTERS \*\*\*\*

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

**Yak-a-Dilla** 🌱🍷, Alaskan-raised yak!  
Four 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, strachia maple and honey glaze. | 9.49  
VEGAN OPTION AVAILABLE

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

**49th State Calamari** 🍷 Lightly breaded tender calamari with Cajun remoulade and a fresh lemon. | 13.99

**Chicken Nachos** 🍷🌱, Crispy tortilla chips, grilled chicken, 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. | 20.99

AK YAK 6.99  
**Crab Artichoke Dip** 🍷 Creamy blend of crab with artichoke hearts, Parmesan cheese, roasted garlic, and fresh spinach. Baked golden brown, with grilled pita. | 13.99

**Elk Meatball** 🍷, Our tender housemade colossal elk meatloaf served in marinara and mozzarella sauce. | 14.99

**Turmeric Hummus** 🌱 Hand-mashed chickpeas with turmeric root, premium tahini, and lemon juice on housemade flatbread. Served with pickled carrots, red onions, peppercornini, fresh-pressed Greek extra virgin olive oil, and Aleppo pepper. | 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 \*

**Alaska Halibut Caesar** 🍷  
Seared Alaskan halibut atop crispy romaine tossed in housemade creamy Caesar dressing and topped with freshly grated Parmesan and garlic herb croutons. | 17.49

**Baja Steak Salad** 🍷🌱, Fillet 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** 🍷 Mixed greens with grilled chicken, avocado, cherry tomatoes, scallions, roasted corn, bacon, and Colby Jack cheese. Served with housemade southern ranch. | 17.49

**Summer Buddha Bowl** 🌱🍷, Turmeric rice, arugula, fresh raspberries and blackberries, macadamia nuts, diced avocado, red onions, and feta cheese. Served with Tahini Greek Goddess Dressing. | 21.99

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

**Spicy Buddha Bowl** 🌱🍷, A VEGAN DELIGHT!  
Turmeric rice, fresh avocado, crispy strachia chick peas, arugula, roasted sweet potatoes, fresh red cabbage, cucumbers, and cashews drizzled with a tahini date dressing. | 16.99

**Watermelon and Feta Salad** 🍷  
Fresh arugula, watermelon, cucumbers, feta, basil, mint, radish, and candied pecans. Served with raspberry vinaigrette. | 16.99

## \*\*\*\*\* BAR SNACKS \*\*\*\*\*

**Chargrilled Octopus** 🍷, Chargrilled octopus tossed in extra virgin olive oil and served on a bed of our creamy hummus with citrus and fresh oregano. | 14.99

**Crab Cakes** 🍷, Premium crab meat blended with onions and spices then lightly breaded and served with stone-ground mustard aioli. 21.99

**King Crab Avocado Toast** 🍷, Fresh crushed avocado topped with Bering Sea Red King crab, radish, lemon and fresh chives on locally baked Gouda 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

**Tuna Nachos** 🍷, Crisp wonton skins, marinated tuna, scallions, crushed avocado, strachia maple, 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

**Colossal Onion Rings** 🍷, Giant, panko-breaded onion rings served with our Base Camp Sauce. 9.49



**BERING SEA RED KING CRAB** 🍷  
A POUND AND A HALF 🍷  
of real-world famous Bering Sea Red King Crab served with drawn butter, roasted seasonal vegetables, and smashed potatoes. | \$8.99

## \*\*\* 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

**Garden Salad** 🌱🍷, Mixed greens, carrots, radishes, red onions, cucumbers, and tomatoes. | 7.49

**Icepick Wedge** 🍷, Iceberg lettuce draped in our tangy blue cheese dressing with chugged crispy bacon, diced tomato, blue cheese crumbles and scallions. | 8.99

**Side Caesar** 🍷, Chopped romaine with creamy housemade Caesar dressing, Parmesan cheese, and garlic herb croutons. | 8.99

## \*\*\*\*\* MAINS \*\*\*\*\*

**49TH STATE'S FAMOUS HALIBUT AND CHIPS** 🍷🌱  
Kachemak Alaskan halibut in our light & crispy beer batter, seasoned brewpub fries, creamy colelaw, housemade tartar sauce and malt vinegar. | 26.99  
VOTED THE BEST IN TOWN

**Smoked Baby Back Ribs** 🍷, A full rack of tender, fall-off-the-bone pork ribs that are dry rubbed and smothered in our Baked Blonde sweet and spicy BBQ sauce. Served with cauliflower cornbread, creamy colelaw, and our signature baked beans made with AK beef, bacon, and housemade seasonings. | 27.99

**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

**Polaris Farms Smoked Half Chicken** 🍷, Locally raised chicken marinated in our Smoked Marzen beer then lightly smoked and served with jalapeño cornbread, apple walnut slaw made with cabbage, Fuji apples, candied walnuts, and creamy colelaw dressing, and our signature baked beans. | 24.99

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

**USDA Prime Ribeye** 🍷, 14oz seasoned ribeye with garlic butter. Served with garlic smashed potatoes and seasonal vegetables. | 32.99  
CHIEF RECOMMENDS MEDIUM RARE

**Free Range Buffalo Meatloaf** 🌱, Meatloaf wrapped in Applewood smoked bacon with our Smoked Marzen mushroom demi-glace and topped with onion strings. Served with smashed potatoes. | 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

**BBQ Platter** 🍷, Why choose when you can have it all! Our famous Moffit Farm BBQ pulled pork, pork ribs, and a hand-breaded chicken tender. Served with baked beans, jalapeño cornbread, and apple walnut slaw made with cabbage, Fuji apples, candied walnuts, and creamy colelaw dressing. | 24.99

**Gyro Platter** 🍷, Classic gyro meat and turmeric rice served with warm pita, sliced tomato, lemon dill marinated onions, and tzatziki. Served with a Greek salad made of cucumbers, red onions, tomatoes, kalamata olives, feta, and a basil-water vinaigrette. | 18.99

**KING CRABBY GRILLED CHEESE** 🍷, Grilled sourdough bread, crab meat blend, Swiss & cream cheese, served with brewpub fries and our famous Alaskan seafood chowder for dipping. | 21.99

## \*\*\*\*\* CLASSIC LINES \*\*\*\*\*

**Classic Cheese** 🍷 10.99 | 14.99  
**Drag Line** 🍷 13.99 | 25.99  
Double pepperoni, red sauce, black olives, fresh oregano, mozzarella, and Parmesan cheese.

**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, and Mama Li's pickled peppers

**Ol' Smokey** 🍷 14.99 | 26.99  
BBQ sauce, mozzarella and smoked Gouda, Moffit Farm pulled pork, crispy fried onions, and scallions

**I See Northern Lights** 11.99 | 23.99  
Alfredo sauce, button, shitake, and portobello mushrooms, fresh thyme and Parmesan

**Gold Rush** ..... 12.99 | 22.99  
Ranch sauce, mozzarella and provolone, grilled chicken, bacon, and 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 Doll** ..... 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, grilled chicken, bacon, smoked Gouda, and cilantro

**Mt. Gyro** ..... 13.49 | 24.99  
Classic gyro meat, fresh tomatoes, and cucumbers, housemade Tzatziki sauce, mozzarella, and feta cheese.

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

**Mt. Healy** Made with fresh avocado, bacon, Base Camp Sauce, white American cheese, lettuce, tomato, and onion. | 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. | 17.99

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

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

**Iced Tea\*** ..... 2.99  
Unsweetened or Raspberry

**Juices** ..... 2.99  
Orange, grapefruit, cranberry, and pineapple

**San Pellegrino** ..... 3.49  
sparkling mineral water

**Hot Tea\*, Coffee\*, Cocoa\*** ..... 2.99

\*Refills included.

ANCHORAGE BREW PUB | 717 WEST 3RD AVENUE  
49TH & THE RAIL | 721 DEPOT DRIVE  
DENALI BREW PUB | MILE 248 PARKS HWY

## 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

**Brushfire** ..... 13.49 | 24.99  
Red sauce, reindeer sausage, fennel chilies, Mama Li's pickled peppers, honey, mozzarella, smoked Gouda, and scallions

**Boreal Forest** ..... 13.99 | 25.99  
Reindeer sausage, caramelized onions, roasted peppers, goat cheese, fresh oregano and red sauce

**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

**Forget-Me-Not** ..... 14.99 | 23.99  
Freshly crushed Alta Cucina tomatoes, sliced garlic, Mama Li's pickled peppers, and extra virgin olive oil. Topped with fresh arugula.

**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

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to know beer, grains must be turned into mash

**SUSTAINABILITY IS OUR PHILOSOPHY**

Spend grains from the brewing process are given to local farmers for feeding their livestock

that well fed livestock becomes the quality protein we serve

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

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

**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, pickles, and mayo. | 24.99

LOCAL ALASKAN FARMERS FAVORITE

**DOWNLOAD TODAY**

Google Play App Store

WORLD BYTES

**CRAFTED NON-ALCOHOLIC BEVERAGES**

Garden Cooler Seedlip Garden with muddled cucumber, lime juice, agave, and a splash of sparkling water. .... 7.50

Passion Punch Cooler Seedlip Spice 94 with passion fruit puree, lemon juice, and a splash of sparkling water. .... 7.50

Citrus Cooler Seedlip Grove with rhubarb agave syrup, and a splash of sparkling water. .... 7.50

Strawberry and Rhubarb Basil Lemonade..... 4.99

Raspberry Lemonade..... 3.99

Housemade Lemonade..... 2.99

AK PALMER..... 2.99

Housemade Rootbeer.....

Wild Alaskan Blueberry Cream Soda.....

Pint 3.99 | Ice Cream Float 6.99

VEGETARIAN

VEGAN

GLUTEN SENSITIVE

PUB FAVORITE

MADE WITH SUSTAINABLE ALASKAN FOODS

SCAN TO VIEW MENU IN OTHER LANGUAGES

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**\*\*Based on availability. Normal kitchen operations involve shared cooking and preparation areas. We cannot guarantee that any menu item is free from any allergen. \*Consulting new or underserved markets, poultry, seafood, or eggs may cause illness. 10% gratuity added for parties of eight or more. Established 2016**

**WU** We are a proud partner of the Alaska Crown Restaurant Association Program

MENU UPDATED MAY 2020