

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! 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

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, 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 | 16.99 + AK YAK 2.99

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

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

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  Mixed greens with grilled chicken, avocado, cherry tomatoes, scallions, roasted corn, bacon, and Colby Jack cheese. Served with housemade southwest ranch. | 17.49

Summer Buddha Bowl   Turmeric rice, arugula, fresh raspberries and blackberries, cashews, diced avocado, red onions, and feta cheese. Served with Tahini Green Goddess Dressing. | 21.99

SOUP AND SALAD

Alaskan Seafood Chowder  Creamy chowder teeming with 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 bleu cheese dressing with chopped crispy bacon, diced tomato, blue cheese crumbles and scallions. | 8.99

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

BAR SNACK

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

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

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

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

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

PUB FAVORITES

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 creamy coleslaw and brewpub fries. | 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, roasted vegetables, with lemon cream sauce. | 28.99

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. | 58.99

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

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

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

King Salmon Blackened B.L.T.  Salmon filet, seared with blackened spice, honey pepper smoked bacon, lettuce, red onion, tomato, lemon herb mayo, served on a pub bun with a garden salad. | 19.99

USDA Prime Ribeye  14oz seasoned ribeye with garlic butter. Served with garlic smashed potatoes and seasonal vegetables. | 32.99

49th State's Famous Halibut Tacos  Kachemak Bay halibut beer battered and served in corn-blended tortillas with cabbage, Monterey Jack and Mexican cheeses, salsa fresca, cilantro, and our homemade lemon sour cream. Served with chips and salsa. | 22.99

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

Meat Lovers Grilled Steak and Crispy Bacon 17.99

Seafood with Crab Meat 21.99

King Crabby Grilled Cheese Grilled sourdough bread, crab meat blend, Swiss and cream cheeses, served with brewpub fries and our famous Alaskan seafood chowder for dipping. | 21.99

Brewpub Reuben  Beer-braised corned beef on marbled rye with sauerkraut, housemade Thousand Island, Swiss cheese. Served with brewpub fries. | 15.99

Denali Cheese Steak Premium cut steak, white American cheese, roasted peppers and onions, and mayo on a Parisian roll. Served with brewpub fries. | 17.99

STONE FIRED FLATBREAD

Teklanika House red sauce, double pepperoni, mozzarella, and Parmesan | 15.99

Kantishna House red sauce, fresh mozzarella, and fresh basil | 15.49

East Fork House red sauce, Italian sausage, onions, green peppers, mushrooms, mozzarella, provolone, and Italian herbs | 16.49

Savage Baked Blonde BBQ Sauce, Moffit Farm Pulled Pork, grilled pineapple, Mozzarella, provolone, and crispy onions | 16.49

Nenana Ranch, grilled chicken, applewood smoked bacon, mozzarella, and provolone | 16.49

Toklat Garlic E.V.O.O., roasted seasonal mushrooms and truffle cheese | 16.49

Forget-Me-Not E.V.O.O., freshly crushed Alta Cucina tomatoes, sliced garlic, Violife 100% Vegan cheese, and Mama Lil's pickled peppers. Topped with fresh arugula. | 15.99

Riley Creek Pesto, spinach, mozzarella, and feta cheese | 15.99

SIGNATURE BURGERS

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 bacon, smoked Gouda cheese, with lettuce, tomato, onion, mustard, pickles, and mayo. | 24.99

Fresh blend of ground chuck and brisket cooked medium well. Served with sliced pickles and brewpub fries.
Sub GF bun +1.00

Sleeping Lady Moffit Farm Alaskan beef, Cheddar cheese, lettuce, tomato, onions, pickles, mayo, and mustard. | 13.49

Gold Star Peak Moffit Farm Alaskan beef, aged Swiss cheese, caramelized onions, roasted poblano mayo, and a combination of shitake, Portobello, and button mushrooms. | 14.99

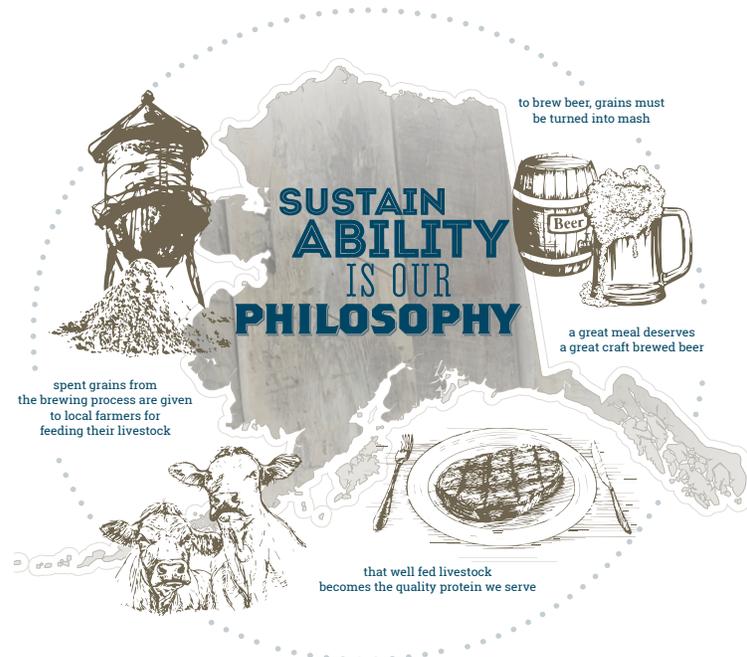
Mt. Redoubt Our house patty with crispy jalapeño bottle caps, pico de gallo, pepperjack cheese, and poblano cilantro aioli on a toasted pub bun. | 15.99

Mt. Magnificent Honey pepper smoked 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™ pattie, vegan special sauce, vegan Cheddar, lettuce, onion, pickle, sesame bun, with side salad. | 17.99



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

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

CRAFTED NON-ALCOHOLIC BEVERAGES

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

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.

Soft Drinks* 2.99
Coke, Diet Coke, Sprite, Cherry Coke, Dr. Pepper, Orange Soda, Mellow Yellow

Iced Tea* 2.99
Unsweetened or Sweetened

Juices 2.99
Orange, grapefruit, cranberry, and pineapple

San Pellegrino 3.49
500mL sparkling mineral water

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

*Refills included

