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

HOUSE MADE CHICKEN TENDERS Southern-style hand-breaded crispy chicken tenders with honey mustard sauce. | 12.99

HALIBUT POT STICKERS Pan-fried dumplings filled with Alaskan halibut, shiitake mushrooms, ginger, garlic and cabbage. Served with sesame ginger dipping sauce. | 13.99

MEXICAN STREET CORN ✓ Roasted jalapeño corn, vegan chorizo, Daiya cheese, sliced avocado, vegan sriracha mayonnaise, cilantro and lime juice. Served with tortilla chips. | 12.99

49TH STATE CALAMARI Lightly breaded tender calamari with our cocktail sauce and Siam sauce with a fresh lemon. | 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

CHICKEN NACHOS Crispy tortilla chips, black olives, melted cheddar and Monterey jack cheeses, pico de gallo, radish, red Fresno chilies, cilantro, 49er beer cheese sauce, freshly diced 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 and served with warm pita slices. | 13.99

ELK MEATBALL Our tender house made colossal elk meatball covered in marinara and mozzarella cheese. | 10.49

HUMMUS PLATTER Creamy hummus topped with crispy chickpeas, red onions, tomatoes, feta cheese, and Kalamata olives. Drizzled with extra virgin olive oil, sprinkled with za'atar, and served with warm

ENTRÉE SALADS

ALASKA HALIBUT CAESAR Seared Alaskan halibut atop crispy romaine tossed in house made creamy Caesar dressing and with freshly grated Parmesan cheese and garlic herb croutons. | 17.49

CRISPY ASIAN TOFU SALAD ✓ Crispy tofu, Mandarin orange segments, almond slivers, shredded romaine, fresh cabbage, cucumbers, red bell peppers, sesame seeds, cilantro, scallions and wonton crisps. | 16.99

SUMMER BUDDHA BOWL Turmeric rice, arugula, fresh raspberries and blackberries, cashews, diced avocado, pickled red onions and feta cheese. Served with tahini green goddess dressing. | 21.99

SEAFOOD LOUIE Crab meat, AK house-smoked salmon, spring lettuce mix, tomatoes, cucumbers, freshly diced avocado, black olives and hard-boiled egg. Served with classic Louie dressing on the side. | 21.99

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 cheeses and cilantro lime vinaigrette. | 17.99

TUNA POKE BOWL Fresh marinated ahi tuna poke with golden turmeric rice, edamame, mango chutney, wakame salad, sesame cabbage, diced avocado, furikake and crispy nori. | 23.99

VEGETARIAN ✓VEGAN PUB FAVORITE GLUTEN SENSITIVE
MADE WITH SUSTAINABLE ALASKAN FOODS + BASED ON AVAILABILITY

BAR SNACKS

LAGER LOAF Fresh baked mini loaf made with spent grain and our Alaska 8 Star Lager served with honey butter made with locally sourced Snow Bee Honey. | 3.99

CRAB AVOCADO TOAST Fresh smashed avocado topped with red crab blend, radish and lemon on locally baked Europa bread. | 18.99

CRISPY CAULIFLOWER ✓ Cauliflower dusted in chickpea flour and fried, then, tossed in 49er hot sauce and served with vegan blue cheese sauce. | 9.99

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, red onion, scallions, freshly diced avocado, sriracha mayo, kabayaki sauce, shredded nori and bonito flakes. | 14.99

BAVARIAN HANDMADE PRETZEL This labor of love, handmade pretzel is served with our 49er beer cheese sauce. It's our brewer's favorite! | 10.99

COLOSSAL ONION RINGS Giant, panko-breaded onion rings served with our Base Camp sauce. | 9.99

SMÖK GLAZED POPCORN Popcorn coated in our Smök Lager and jalapeño glaze. | 2.99

49TH STATE BREWING

World Famous YAK BURGER

Locally raised Alaskan yak has a delicate juicy flavor. A seasoned, half-pound house-made burger topped with caramelized onions, applewood smoked bacon, smoked Gouda cheese, lettuce, tomato, onion, mustard, pickles and mayo. | 24.99

SOUP & SALAD

ALASKAN SEAFOOD CHOWDER Creamy chowder teeming with fresh Alaskan king salmon, Kachemak Bay halibut and baby clams. | BOWL 10.99 CUP 6.99 + LAGER LOAF | 4.99

GARDEN SALAD ✓ Mixed greens, carrots, radishes, red onions, cucumbers and tomatoes. | 7.49

ICEPICK WEDGE Iceberg lettuce, crispy bacon, tomato, blue cheese crumbles and scallions draped in our tangy blue cheese dressing. | 8.99

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

Bering Sea RED KING CRAB

A POUND AND A HALF of real, world famous Bering Sea red king crab served with drawn butter, asparagus and garlic smashed potatoes. | 58.99

PUB FAVORITES

49TH STATE'S FAMOUS HALIBUT & CHIPS Kachemak Alaskan halibut in our light and crispy beer batter, seasoned brewpub fries, creamy coleslaw, house-made tartar sauce and malt vinegar. | 26.99

VOTED THE BEST IN TOWN #1

CHIPOTLE CHICKEN WRAP Tender grilled chicken with melted Monterrey jack and cheddar cheeses, applewood-smoked peppered bacon, lettuce, diced tomato and chipotle mayo. Served with a side salad. | 14.99

KOREAN PULLED PORK SANDWICH Our pork is born and raised right here in Alaska using our spent grain to ensure complete sustainability. The pork is spiced, rubbed and slow roasted to perfection; then, it is smothered in our Korean BBQ sauce and topped with sesame Asian slaw. Served with brewpub fries. | 14.99

King Salmon BLACKENED B.L.T.

Blackened and seared salmon fillet, honey glazed, pepper-smoked bacon, lettuce, red onion, tomato and lemon herb mayo, served on a pub bun with a garden salad. | 19.99

King Crabby GRILLED CHEESE

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

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. | 14.99

Meat Lovers Grilled Steak and Crispy Bacon 17.99
Seafood and Crab Meat Blend..... 21.99

PIT-SMOKED TURKEY CLUB Slow smoked, shaved turkey breast, applewood-smoked peppered bacon, creamy havarti cheese, stone-ground mustard aioli, lettuce and tomato on toasted ciabatta. Served with brewpub fries. | 14.99

49TH STATE CRAB MELT Crispy crab cake, lemon herb aioli, tomato, cheddar cheese, arugula and freshly sliced avocado on a toasted pub bun. Served with a side salad. | 18.99

BREWPUB REUBEN Beer-braised corned beef, sauerkraut, house-made thousand island dressing and Swiss cheese on marbled rye. Served with brewpub fries. | 16.99

49TH STATE'S FAMOUS HALIBUT TACOS Blackened and grilled Kachemak Bay halibut nestled in corn and flour blend tortillas with cabbage, Monterey jack and Mexican cheeses, salsa fresca, cilantro and house-made lemon sour cream. Served with chips and salsa. | 24.99

ASK YOUR SERVER ABOUT
The catch of the day!

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
SUBSTITUTE 12" GLUTEN FREE CRUST | 2.99

CLASSIC CHEESE | 10.99 14.99

DRAG LINE Double pepperoni, red sauce, black olives, fresh oregano, Parmesan, mozzarella and provolone cheeses. | 13.99 25.99

MARGHERITA House red sauce, fresh mozzarella cheese and fresh basil. | 11.99 19.49

THE PROSPECTOR Red sauce, mozzarella and provolone cheeses, pepperoni, sausage, red onion, green pepper, mushroom and Mama Lil's pickled peppers. | 12.99 21.99

OL' SMOKEY BBQ sauce, smoked Gouda, mozzarella and provolone cheeses, Moffitt Farm pulled pork, crispy fried onions and scallions. | 14.99 26.99

I SEE NORTHERN LIGHTS Alfredo sauce, mozzarella and provolone cheeses, button, shiitake, and portobello mushrooms; fresh thyme and Parmesan. | 11.99 23.99

GOLD RUSH Ranch sauce, mozzarella and provolone cheeses, grilled chicken, bacon and Roma tomatoes. | 12.99 22.99

LOWER 48 IT AINT Red sauce, ground elk, sliced reindeer sausage, roasted red peppers and fresh mozzarella. | 13.49 24.99

KODIAK BEAR Red sauce, mozzarella and provolone cheeses, pepperoni, beef, bacon and elk fennel sausage. | 13.99 26.49

SWEET BABY DALL Red sauce, fennel sausage, goat cheese, roasted garlic cloves, fresh arugula and fireweed honey. | 13.49 24.99

THE HUNTER Carne asada, bacon, mushrooms, caramelized onions, mozzarella and provolone cheeses, BBQ sauce and cilantro. | 13.99 25.99

HOMESTEAD BBQ sauce, mozzarella and provolone cheeses, grilled chicken, bacon, smoked Gouda cheese and cilantro. | 13.99 24.99

BRUSHFIRE Red sauce, reindeer sausage, Fresno chilies, Mama Lil's pickled peppers, honey, smoked Gouda, mozzarella and provolone cheeses and scallions. | 13.49 24.99

BOREAL FOREST Reindeer sausage, caramelized onions, roasted peppers, goat cheese, fresh oregano and red sauce. | 13.99 25.99

ELKS CROSSING Red sauce, mozzarella and provolone cheeses, aged cheddar cheese and Parmesan cheeses, seasoned elk sausage and fresh herbs. | 13.99 25.99

CABIN FEVER Red sauce, mozzarella and provolone cheeses, smoked Canadian bacon, pineapple, applewood smoked bacon and sweet Peruvian peppers. | 14.99 26.99

SMOKEJUMPER Buffalo hot sauce, grilled chicken, mozzarella and provolone cheeses, red onions, crumbled blue cheese, ranch and green onions. | 13.49 24.99

Vegan PIZZAS

VEGAN TUNDRA ✓ Red sauce, spinach, caramelized onions, mushrooms and vegan mozzarella. | 15.99 25.99

VEGAN CASHEW ✓ Red sauce, house-made cashew "parmesan cheese" and extra virgin olive oil. | 13.99 22.99

VEGAN CHORIZO ✓ Red sauce, vegan cheese, vegan chorizo, caramelized onions, roasted red peppers and cilantro. | 15.99 25.99

Signature BURGERS

SLEEPING LADY Hand pattied Moffitt Farms Alaskan beef, cheddar cheese, lettuce, tomato, onions, pickles, mayo and mustard. | 13.49

GOLD STAR PEAK Hand pattied Moffitt Farms Alaskan beef, aged Swiss cheese, caramelized onions, roasted poblano mayo, and a combination of shiitake, portobello and button mushrooms. | 14.99

MT. REDOUBT Our house patty with crispy, battered jalapeño slices, pico de gallo, pepper jack cheese an poblano cilantro aioli. Served 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

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 and pickle on a pub bun. Served with a side salad. | 17.99

OUR 1/2 LB BEEF BURGERS ARE A BLEND OF FRESH GROUND CHUCK AND BRISKET AND COOKED MEDIUM WELL.

SERVED WITH PICKLES AND BREWPUB FRIES.

SUBSTITUTE GLUTEN FREE BUN $1.00

BEVERAGES

SOFT DRINKS, ICED TEA, JUICES Coke, Diet Coke, Coke Zero, Sprite, Cherry Coke, Dr. Pepper, orange soda, unsweetened or raspberry tea, orange/grapefruit/cranberry/pineapple juice. | 2.99

SAN PELLEGRINO | 3.49

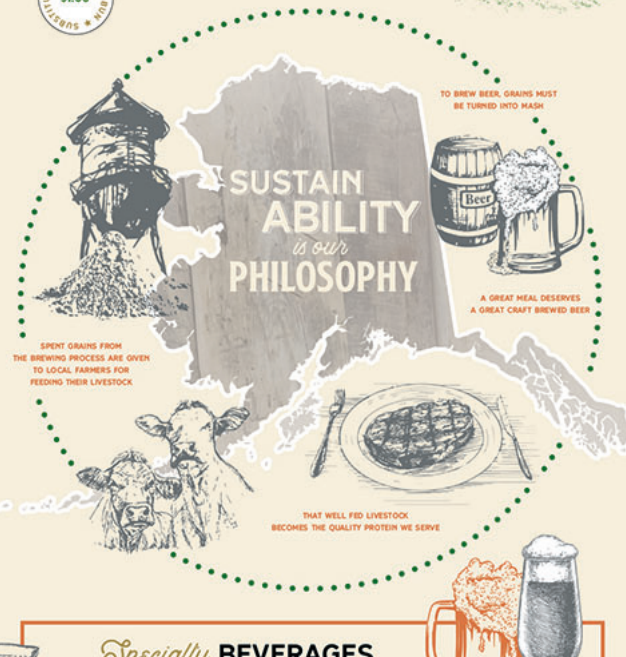
HOT TEA, COFFEE, COCOA | 2.99

AK PALMER Housemade lemonade and tea. | 2.99

House-made LEMONADE

Fresh lemonade | 2.99
With fresh strawberries and thyme. | 3.99
With fresh muddled raspberries. | 3.99
With fresh muddled blueberries. | 3.99

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



Specialty BEVERAGES

49TH STATE ROOTBEER OR BLUEBERRY CREAM SODA
Pint 3.50 | Ice cream float 6.99

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 six or more.

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★ ★ ★ **ANCHORAGE BREWPUB** 717 WEST 3RD AVENUE ★ **49TH STATE @ THE RAIL** 721 DEPOT DRIVE ★ **DENALI BREWPUB** MILE 248 PARKS HWY ★ ★ ★