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

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

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 cheese, 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, with grilled pita. | 13.99

ENTRÉE SALADS

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

CHICKEN COBB Mixed greens with grilled chicken, avocado, diced tomatoes, scallions, roasted corn, bacon, and Colby Jack cheese. Served with house-made southwest ranch. | 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

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 | 2.99

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 chopped 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

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

CRISPY CAULIFLOWER Chickpea flour dusted, fried cauliflower tossed in 49er hot sauce and served with a vegan blue cheese sauce. | 9.99

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

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

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

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

49TH STATE - BREWING - DENALI PARK

World Famous YAK BURGER

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

Alaska 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

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

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

ASK YOUR SERVER ABOUT

The Catch OF THE DAY

PUB FAVORITES

49TH STATE'S FAMOUS HALIBUT AND 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 SEWARD #1

SMOKED BABY BACK RIBS A full rack of tender, fall-off-the-bone pork ribs that are dry-rubbed and smothered in our sweet and spicy Blonde Eagle BBQ sauce. Served with creamy coleslaw and brewpub fries. | 27.99

Free range buffalo MEATLOAF

Meatloaf wrapped in Applewood smoked bacon with our Smök Lager mushroom demi-glace and topped with onion strings. Served with garlic smashed potatoes. | 24.99

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 smothered in our Korean BBQ sauce and topped with sesame Asian slaw. Served with brewpub fries. | 15.99

PARMESAN AND ASIAGO CRUSTED HALIBUT Fillet of fresh Kachemak Bay halibut topped with a mix of Parmesan and Asiago cheese served with lemon butter sauce, garlic smashed potatoes, and asparagus. | 28.99

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

49ER RIBEYE 14 oz seasoned ribeye with served with garlic smashed potatoes and asparagus. | 32.99

49TH STATE'S FAMOUS HALIBUT TACOS Beer battered Kachemak Bay halibut served in corn and flour blend tortillas with cabbage, Monterey jack and cheddar cheeses, salsa fresca, cilantro, and our homemade lemon sour cream. Served with chips and salsa. | 24.99

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 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, sauerkraut, house-made thousand island dressing and Swiss cheese on marbled rye. Served with brewpub fries. | 16.99

DENALI CHEESE STEAK Premium cut steak, white American cheese, roasted peppers and onions on a Parisian roll. Served with brewpub fries. | 17.99

DENALI PARK MENU, UPDATED 5/14/2021

STONE FIRED FLATBREADS

OUR FLATBREAD DOUGH GOES THROUGH 48 TO 72-HOUR FERMENTATION FOR EASIER DIGESTIBILITY.
THE INCREASED COMPLEX FLAVOR PROFILE ALSO HAS LESS GLUTEN WHILE GMO-FREE GRAINS REPLACE HEAVY FATS. NO SUGAR ADDED.

Savage River FLATBREAD

Blonde Eagle BBQ sauce, Moffitt Farms pulled pork, grilled pineapple, mozzarella, provolone, and crispy onions. | 16.49

TEKLANIKA House red sauce, double pepperoni, mozzarella, and Parmesan. | 15.99

KANTISHNA Pesto sauce, sun-dried tomatoes, roasted cauliflower, mozzarella and provolone cheeses, goat cheese, basil, and toasted pumpkin seeds. | 16.49

EAST FORK House red sauce, Italian sausage, onions, green peppers, mushrooms, mozzarella, provolone, and Italian herbs. | 16.49

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

TOKLAT Spicy sriracha peanut sauce, Asian marinated chicken, red bell peppers, red onions, mozzarella and provolone cheeses, julienne carrots, crushed peanuts, cilantro. | 16.49

RILEY CREEK Korean BBQ sauce, Moffitt Farms pulled pork, mozzarella and provolone cheeses, pickled red onions, pickled cucumbers, sesame seeds, scallions. | 16.49

Vegan Rapids FLATBREAD

Vegan ranch, toasted chick peas, red onion, vegan mozzarella, parsley. | 15.99

BEVERAGES

SOFT DRINKS, ICED TEA, JUICES Coke, Diet Coke, 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 House-made lemonade and tea. | 2.99

House-made LEMONADE

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

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

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 jalapeño bottle caps, pico de gallo, pepperjack cheese, and poblano cilantro aioli. | 15.99

MT. MAGNIFICENT Applewood-smoked peppered bacon, aged smoked Cheddar cheese, smashed potatoes, crispy onions, pickles and our Blonde Eagle BBQ sauce. | 15.99

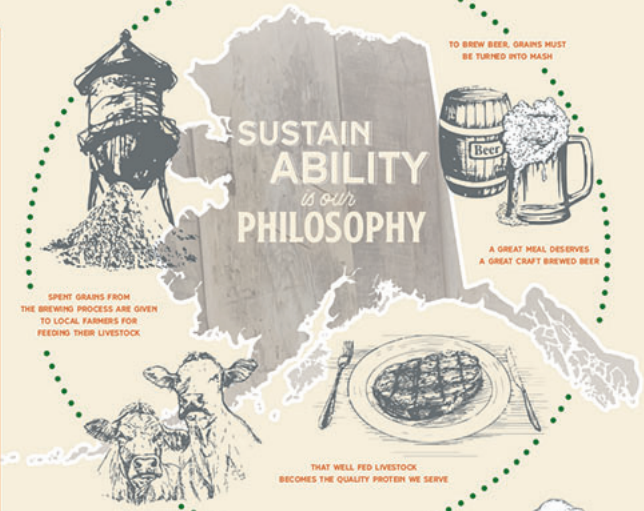
MT. HEALY Made with fresh avocado, bacon, Base Camp Sauce, white American cheese, lettuce, tomato and onion. | 15.99

Where's the Beef? **VEGAN BURGER** An Impossible Burger™ pattie, vegan special sauce, vegan cheddar, lettuce, onion, and pickle. Comes with brewpub fries. | 17.99

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

SERVED WITH PICKLES ON A TOASTED PUB BUN WITH BREWPUB FRIES.

SUBSTITUTE GLUTEN FREE BUN $1.00



Specialty BEVERAGES

49TH STATE ROOT BEER OR BLUEBERRY CREAM SODA
Pint 3.99 | 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.

GET THE MOBILEBYTES APP
DOWNLOAD @ GOOGLE PAY AND/OR @ APPLE APP STORE

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