

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, sautéed peppers and onions, Monterey Jack and Mexican cheese. Served with salsa verde and poblano cilantro mayo. | 14.99

YAK FONDIDO Perfectly seasoned yak with rich melted cheese, topped with cotija cheese, pico, and cilantro. Served with tortilla chips. | 12.99

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

PAN FRIED BRUSSELS SPROUTS Crispy Brussels sprouts, bacon, sriracha maple and honey glaze. | 10.49

49TH STATE CALAMARI Lightly breaded, tender calamari fried with sliced Fresno peppers, tossed with fresh parsley and our custom blend of seasoning. Served with Siam sauce. | 14.99

C.C.B.T 🍷🌱 Crispy tater tots topped with our signature buffalo chili, cheddar cheese and bacon, finished with sour cream and fresh green onion served in a seasoned cast-iron skillet. | 16.99

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. | 15.99



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 SUB AK YAK | 5.99

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. | 15.99

SALADS & SOUPS

CAESAR A crispy romaine salad tossed in house-made creamy Caesar dressing with freshly grated Parmesan cheese and garlic herb croutons. | 10.99

Halibut | +14.99 Chicken | +6.99 Steak | +9.99

CHICKEN COBB A hearty classic. Mixed greens, tender grilled chicken, avocado, diced tomatoes, sliced egg, scallions, crispy bacon, and blue cheese crumbles. Served with house-made red wine vinaigrette. | 17.99

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

GARDEN SALAD 🌱🌱 Mixed greens, carrots, radishes, red onions, cucumbers and tomatoes. | 8.49

ICEPICK WEDGE 🌱 Iceberg lettuce, crispy bacon, tomato, blue cheese crumbles and scallions draped in our tangy blue cheese dressing. | 9.99

SIDE CAESAR Chopped romaine with creamy housemade Caesar dressing, Parmesan cheese and garlic herb croutons. | 9.49

ALASKAN SEAFOOD CHOWDER 🍷 Creamy chowder teeming with fresh Alaskan king salmon, Kachemak Bay halibut and baby clams. | BOWL 10.99 CUP 7.49

BUFFALO CHILI 🍷🌱 Delicious blend of Alaska's Indian Valley free range buffalo, red beans, onions, garlic and 14 spices topped with shredded cheddar and green onions. | BOWL 10.99 CUP 7.49

+ LAGER LOAF | 2.99

BAR SNACKS

LAGER LOAF 🌱🍷 Toasted, fresh baked mini loaf made with spent grain and our Alaska Eight Star Lager served with honey butter made with locally sourced Snow Bee Honey. | 3.99

CRISPY CAULIFLOWER 🌱🌱 Cauliflower dusted in chickpea flour and fried, then, tossed in 49er hot sauce and served with vegan blue cheese sauce. | 10.99

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. | 15.99

BAVARIAN HANDMADE PRETZEL 🌱🍷 This labor of love, handmade pretzel is served with our 49er beer cheese sauce. It's our brewer's favorite! | 11.49

COLOSSAL ONION RINGS 🌱 Giant, panko-breaded onion rings served with our Base Camp Sauce. | 10.49


49TH

STATE

- BREWING -

ANCHORAGE

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. | 27.99

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

HOUSE-MADE LEMONADE | 3.99
With fresh strawberries and thyme. | 4.49
With fresh muddled raspberries or blueberries. | 4.49

AK PALMER House-made lemonade and tea. | 3.99

MAINS

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, roasted seasonal vegetables, and lemon cream sauce. | 26.99



Bering Sea **RED KING CRAB** 🍷

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



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



CARNITAS TORTA SANDWICH Sweet, soft sandwich bun, toasted perfectly. Built as a traditional tostada with slow-cooked refried beans, tender and flavorful pork carnitas topped with Cotija cheese, fresh shredded lettuce, sliced tomato, and crushed avocado. Served with our warm tortilla chips and pico de gallo. | \$15.99

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

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

THE 49ER'S FAMOUS FRIED HALIBUT TACOS 🍷 Kachemak Bay halibut served in corn and flour blend tortillas with cabbage, Monterey Jack and Mexican cheeses, salsa fresca, cilantro, and our homemade lemon sour cream. Served with chips and salsa. | 22.99

DENALI CHEESESTEAK Premium, marinated shaved sirloin, white American cheese, roasted peppers, mayo, and onions on a Parisian roll. Served with brew pub fries. | 19.99

GRILLED CHICKEN SANDWICH Teriyaki marinated grilled chicken breast piled high with iceberg lettuce, sliced tomato, with melted pepper jack cheese, and a smear of mango chutney with pineapple. Served with tater tots. | 15.99

