

## 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

**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

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

**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

**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

**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

**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

**SPICY BUDDHA BOWL** 🌱 A vegan delight! Turmeric rice, fresh avocado, crispy sriracha chick peas, arugula, roasted sweet potatoes, fresh red cabbage, cucumbers, and cashews drizzled with a tahini date dressing. | 16.99

**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

## 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

# 49<sup>TH</sup>


# 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

## SOUPS

**ALASKAN SEAFOOD CHOWDER** 🍷 Creamy chowder teeming with fresh Alaskan king salmon, Kachemak Bay halibut and baby clams. | BOWL 10.99 CUP 7.49  
+ LAGER LOAF | 2.99

**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

## MAINS

**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



*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. | 28.99

**PARMESAN AND ASIAGO CRUSTED HALIBUT** 🍷 Fillet of fresh Kachemak Bay halibut topped with Parmesan and Asiago cheeses served with lemon butter sauce, garlic smashed potatoes, and seasonal vegetables. | 29.99

**49ER RIBEYE** 🍷 14 oz seasoned ribeye served with garlic smashed potatoes, and seasonal vegetables. | 36.99

**PRIME RIB** 🍷 Mouth-watering, tender 14 oz prime rib served with horse radish sauce, roasted seasonal vegetables, and smashed potatoes. | 34.99

**FAMOUS CRAB CAKES** Two Alaska-sized crab cakes served fresh with freshly sliced avocado and pico de gallo on a bed of arugula with lemon herb mayo and crispy brewpub fries. | 24.99

*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

**KING CRAB RAVIOLI** 🍷 King crab stuffed raviolis tossed with blistered tomatoes and wilted spinach in a rich tarragon cream sauce, and topped with shaved parmesan cheese. Served with garlic bread. | 32.99

**ELK LASAGNA** Layers of pasta stuffed with braised elk, Shiitake mushrooms, Italian sausage, ricotta and Parmesan, provolone and 49er red sauce, topped with mozzarella cheese. Served with garlic bread. | 24.99

**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

**FREE RANGE BUFFALO MEATLOAF** 🍷🌱 Meatloaf wrapped in peppered Applewood bacon with our Smök Lager and mushroom demi-glace and topped with onion strings. Served with garlic smashed potatoes. | 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 and Crab Meat Blend..... 21.99

**GLACIER BAY SHRIMP BASKET** Alaska-sized, butterflied and breaded shrimp with brewpub fries and creamy coleslaw. Served with our classic cocktail sauce and signature tartar sauce. | 23.99

**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



## 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" CUB OR 14" GRIZZLY SIZES  
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



**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. | 13.99 25.99



**KODIAK BEAR** Red sauce, mozzarella and provolone cheeses, pepperoni, 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

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



## 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



## Signature BURGERS

**SLEEPING LADY** Hand pattied Moffitt Farms Alaskan beef, cheddar cheese, lettuce, tomato, onions, pickles, mayo and mustard. | 15.99

**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. | 16.99

**MT. REDOUBT** Our house patty with crispy, battered jalapeño slices, pico de gallo, pepper jack cheese and poblano cilantro aioli. Served on a toasted pub bun. | 17.99

**MT. MAGNIFICENT** Applewood smoked peppered bacon, aged smoked cheddar cheese, smashed potatoes, crispy onions, and our Blonde Eagle Ale BBQ sauce. | 17.99

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

### 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. | 18.99

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.



## SANDWICHES

**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

**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

## 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. | 4.49  
With fresh muddled blueberries. | 4.49

**AK PALMER** House-made lemonade and tea. | 3.99



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



## SUSTAINABILITY is our PHILOSOPHY

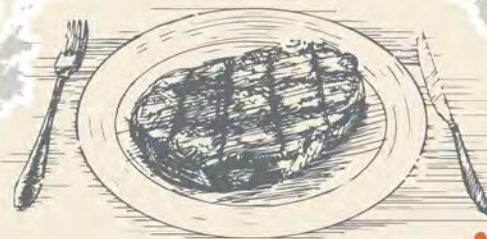
SPENT GRAINS FROM THE BREWING PROCESS ARE GIVEN TO LOCAL FARMERS FOR FEEDING THEIR LIVESTOCK

TO BREW BEER, GRAINS MUST BE TURNED INTO MASH



A GREAT MEAL DESERVES A GREAT CRAFT BREWED BEER

THAT WELL FED LIVESTOCK BECOMES THE QUALITY PROTEIN WE SERVE



## 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. A 1.5% SERVICE CHARGE IS APPLIED TO ALL ITEMS.



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