

Appetizers

Amber Ale Battered Cod

BrewHouse Amber Ale battered Alaskan cod, housemade dill pickle tartar. 12.95

Simply The Best Calamari

Buttermilk battered calamari steak strips, housemade jalapeño-lime aioli. 10.95

Amber Ale Cheddar Queso

Spicy Tillamook cheddar queso, fresh pizza crisps. 8.50

Wood Roasted Prime Rib Quesadilla

Crisp flour tortilla, rotisserie smoked prime rib, green chile, pepper jack, pico de gallo, chipotle sour cream. 9.95

Bacon & Blue Chips

Fresh BrewHouse mesquite dusted potato chips, pepper bacon, chipotle sour cream, blue cheese crumbles, tomatoes, scallions. 6.95

Hummus & Pita

Classic tahini and chick pea hummus, cucumbers, kalamata olives, feta crumbles, basil marinated tomatoes, extra virgin olive oil and warm pita. 6.95

Chipotle Buffalo Wings

BrewHouse cajun spice coated, flash fried and tossed in Chipotle sauce with blue cheese dressing, carrots and celery. 9.95

Chips and Salsa

Corn tortilla chips and fresh house made pico de gallo. 3.95

Bering Sea King Crab Legs

One half pound of Norton Sound Red King Crab, drawn lemon butter. 19.95

Starter Salads and Soups

Classic Caesar

Crisp hearts of Romaine, housemade croutons, Parmesan shavings. 6.95

BrewHouse Blue*

Seasonal mixed greens, red flame grapes, caramelized pecans, blue cheese crumbles. 6.95

Citrus, Wasabi & Spinach*

Spinach, cilantro, grapefruit, orange, jicama, toasted almonds, and wasabi ginger vinaigrette. 6.95

Garden Greens

Fresh mix of iceberg and Romaine lettuce, Napa and red cabbage, English cucumbers, grape tomatoes, carrots, garlic croutons with choice of house made dressing. 5.95

Daily Soup

Cup 4.95 Bowl 6.50
Our soup is always housemade. Ask your server about today's selection.

Hearty Alaska Seafood Chowder

Cup 5.50 Bowl 7.50
Alaska seafood, roasted corn, shaved fennel, sweet red peppers, crisp bacon, creamy crab broth, splash of dry sherry.

Please be aware that our restaurants use ingredients that contain all the major FDA allergents (peanuts, tree nuts, eggs, fish, shellfish, milk, soy and wheat)

• These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Wood-Grill & Rotisserie

We use Kachemak Bay Alder wood for rotisserie roasting and grilling This imparts a unique subtle smokey flavor to Alaskan seafood and meats. The BrewHouse has the only wood fired rotisserie in the state of Alaska.

Alder Wood-Grilled New York •

Stone ground mustard rubbed strip loin steak, oatmeal stout demi-glace, blue cheese garlic mashed potatoes. 29.95

Rotisserie Prime Rib •

Aged corn-fed beef, three peppercorn rub, freshly grated horseradish, garlic mashed potatoes, natural roasting jus. 27.95

Flat Iron Steak •

Alder-wood grilled, BrewHouse root beer birch syrup demi-glace, crispy buttermilk onions, blistered broccolini and blue cheese garlic mashed potatoes. 18.95

Barbecued Baby Back Ribs

Rotisserie roasted pork ribs, Jamaican jerk rub, spicy BrewHouse signature whiskey BBQ sauce, garlic mashed potatoes. 22.95

Alder Rotisserie Roasted Half Chicken

Chipolte lime marinated and rotisserie roasted chicken with root vegetables, mushrooms, garlic mashed potatoes and chicken jus. 18.95

Glazed Pork Loin Chops*

Rotisserie roasted lollipop pork chops with a hearty portabello and oyster mushroom ragout and blue cheese mashed potatoes. 24.95

Rotisserie Prime Rib and Bering Sea King Crab Legs •

Slow-roasted prime rib and a half pound of Norton Sound Red king crab. 39.95

Pasta • Big Salads • Sandwiches

Our pasta is made fresh daily by Alaska Pasta Company

Chicken Rigatoni*

Wood grilled chicken, portobello and crimini mushrooms, roasted sweet red peppers, garlic cream, candied pecans. 19.50

Fettuccine Jambalaya

Pan-seared chicken, Andouille sausage, shrimp, spicy mamou sauce. 18.50

Pesto Vegetable Rigatoni*

Wood grilled squash, zucchini and mushrooms, with walnut pesto and smoked tomato sauce. 14.50

Blackened Chicken and Wasabi Spinach Salad *

Blackened spiced chicken breast, alder grilled with spinach, cilantro, grapefruit, orange, jicama, toasted almonds, and wasabi ginger vinaigrette 14.95

Bay Shrimp and Smoked King Salmon Caesar Salad

Canadian cold water bay shrimp, Trapper's Creek kippered King salmon. 14.95

Alaskan Salmon B.L.T.

Alaskan salmon, tomatoes, romaine hearts, crisp pepper bacon and basil aioli on house baked focaccia with fries. 16.95

Blackened Chicken Sandwich

Blackened spiced and alder grilled chicken, pepper jack, rustic guacamole, tomatoes, iceberg and cilantro greens on house baked focaccia with fresh potato chips. 10.95

Sides

Garlic Mashed Potatoes 2.95

Basket of BrewHouse Seasoned Rustic Fries 3.95

Seasonal Vegetables 2.95

Seafood

We are proud to support our Alaskan fishermen and are committed to sustainable fisheries.

Alaskan Macadamia Salmon* •

Wild Alaskan salmon pan-seared with macadamia nut crust, orange rum glaze, sweet cilantro infused oil, and mango ginger relish. Jasmine rice and braised greens. 25.95

Herb Crusted Alaskan Halibut •

Wild Alaskan halibut coated with basil pesto and spent grain bread crumbs, with garlic mashed potatoes, roasted tomato vinaigrette tossed winter greens and crispy potato sticks. 33.95

Ginger-Pepper Crusted Alaskan Cod •

Ginger-pepper seared Alaskan cod, jasmine rice, Thai coconut curry, sautéed spinach and peppers with a cucumber, mango and pineapple salsa. 22.95

Pepper Seared Ahi Tuna •

Pepper rubbed and seared Yellowfin tuna, jasmine rice, wasabi aioli, soy mustard, house made bean sprout kimchee and cilantro oil “Served Rare” 23.95

Caribbean Prawn & Scallop Skewer

White prawns and wild Alaskan scallops rubbed with tropical spices and alder grilled, jasmine rice, sautéed spinach, peppers and red onion with orange rum sauce and fresh mango relish. 26.95

Steamed King Crab Legs

Norton Sound Red king crab. Steamed to order, drawn butter, jasmine rice, seasonal vegetables. 41.95

Fresh “Catch” •

We work with our network of fisherman to bring you the freshest seasonal catch. Ask your server what we were able to find for this evening.

Wood-Fired Pizza

Our unique pizza dough was perfected nearly 15 years ago by the addition of Glacier BrewHouse Amber Ale. We bake our pizza in our wood oven at 600° F for an unusually crisp and tender crust.

Thai Chicken*

Alder grilled chicken, toasted peanuts, sliced cucumber, bean sprouts, diced tomato, sweet onion, fresh cilantro, three cheese blend, sweet Thai chili sauce. 11.95

Pepperoni

Our house made marinara sauce, plenty of slices of pepperoni and topped with our three cheese blend. 10.95

Reindeer Sausage and Blue Cheese

Reindeer sausage, caramelized sweet sherry onions, crimini mushrooms, mozzarella, white cheddar, provolone, and blue cheese crumbles. 11.95

Wood Grilled Vegetable

Wood grilled squash, zucchini and mushrooms with fresh basil, sliced tomato, pesto cream, fresh mozzarella and our three cheese blend. 11.50

Dodger

Alder grilled chicken, roasted garlic, pepper bacon, red onion, marinated tomatoes, cilantro, parmesan, our three cheese blend and housemade ranch dressing. 11.95

Three Cheese 9.95

Make your favorite pizza:

Pepperoni, Andouille sausage, grilled chicken, Feta. **Add 1.00 per topping**
Mushrooms, roasted garlic, roasted sweet red peppers, grilled leeks, sliced tomato, fresh basil. **Add .50 per topping**

We unconditionally guarantee all food, beverages and service. Substitutions welcome. For parties of 8 or more, an 18% gratuity will be added to your check. Please feel free to increase or decrease this gratuity at your discretion.

Desserts

All our desserts are housemade in our bakery by Baker Richard Schulz and his talented team.

Original Peanut Butter Pie*

Chocolate cookie crust, creamy peanut butter filling, Guittard chocolate ganache, chocolate sauce. 6.95

Brownie Sundae*

Housemade Ghirardelli chocolate chunk brownie, vanilla ice cream, whipped cream, chocolate sauce. Finished with raspberry, BrewHouse barleywine sauce and chopped peanuts. 6.95

Crème Brulee*

Traditional vanilla custard, crackling sugar crust, topped with fresh seasonal berries. 6.50

World Famous Bread Pudding*

Vanilla custard, apples, currants, caramelized pecans, Yukon Jack sauce. 6.95

Dreyer’s Grand Ice Creams

French Vanilla or the flavor of the day. 3.95

Rocky Road Cheesecake*

Chocolate cheesecake with Oatmeal Stout, marshmallow, walnuts and a chocolate cookie crust . 6.95

**Contains nuts or nut products*

House-Brewed Old-Fashioned Sodas 3.50

Authentic Root Beer

Rich and full-bodied, with sarsaparilla, sassafRAS and just a hint of vanilla. Natural cane sugar.

Classic Cream Soda

Creamy with big vanilla flavors and natural carbonation. Natural cane sugar.

Non-alcoholic Beverages

Buckler 4.50

Housemade Lemonade 2.95

San Pellegrino (plain or orange) 2.95

Mojito (traditional, white peach, raspberry or passion fruit) 4.50

Italian Soda (white peach, raspberry or passion fruit) 4.50

Fresh Brewed Kaladi Brothers Coffee

Mocha-Java blend, deep roasted by Kaladi Brothers of Anchorage, rich and full flavored. 2.95

Espresso

Kaladi Brothers BrewHouse blend provides a uniquely rich espresso experience.

Espresso 2.75 • Cappuccino 2.95
Café Latte 2.95 • Caffé Mocha 3.50

BrewHouse Spent Grain Bread

Our bread utilizes the malted grains from the brewing process and is baked fresh by ***Europa Bakery*** in the old world style.

BrewHouse Craft Beers

Pint 4.95 • Half Pint 2.95

Blonde

Crisp and refreshing. Centennial hop aroma and smooth creamy finish. Premium two row barley from the Pacific Northwest lets this beer shine. Alcohol: 4.76% by volume. Starting gravity: 11.00 Plato (1.044 S.G.)

Amber

Malty, medium bodied, with hints of chocolate and caramel from the crystal malt, Munich malt, and roast barley. Cascade hops complement the malt sweetness perfectly.

Alcohol: 5.67% by volume. Starting gravity: 14.25 Plato (1.058 S.G.)

Bavarian Hefeweizen

Fruity aromas of banana and clove. Made with premium German Pilsner Malt and German Tettnang hops. Low bitterness, refreshing, and smooth. We serve it without a lemon unless requested.

Alcohol: 5.00% by volume. Starting gravity: 12.50 Plato (1.050 S.G.)

Oktoberfest

This festive beer is medium bodied, sweet, malty, and supremely smooth. The color is a brilliant light copper. The beer was brewed using only the finest German Pilsner and Munich malts along with very subtle German hops.

Alcohol: 6.00% by volume. Starting gravity: 15.10 Plato (1.061 S.G.)

Pint 5.50 • Half Pint 3.50

India Pale Ale

Our special double dry hopping regime takes place in the aging tank as well as the serving tank. Simcoe and Amarillo hops render incredible floral and citrus aromas. Special English floor malted barley provides the backbone necessary to round out this fruity, unfiltered, session-like IPA.

Alcohol: 6.35% by volume. Starting gravity: 15.50 Plato (1.063 S.G.)

Double IPA (DIPA)

Hops are the predominant characteristic in this “Double IPA.” Over twice the amount of hops are used in this beer as compared to our standard IPA. The hop flavor is citrus, floral, and undoubtedly strong, but still clean. The bitterness is intense but held in check with the malt and high alcohol. Reddish-copper in color, this hop monster is a hop head’s delight.

Alcohol: 7.61% by volume. Starting gravity: 18.00 Plato (1.074 S.G.)

Oatmeal Stout

Premium pale malt from the Pacific Northwest provides the base while various dark malts and crystal malts combine with the rolled oats to give a luscious velvet mouthfeel. U.S. Perle hops are used. Nitrogenated.

Alcohol: 5.61% by volume. Starting gravity: 16.0 Plato (1.065 S.G.)

Raspberry Wheat

Loaded with Northwest red raspberries. Tart and satiating, this beer is red in color and boasts fruity flavors of red raspberries. Low bitterness, refreshing, and smooth.

Alcohol: 4.76% by volume. Starting gravity: 11.0 Plato (1.044 S.G.)

BrewHouse Specialty Ales

Today’s Cask Conditioned Ale

Served in the traditional English style, our real ale is pulled from an authentic imported beer engine and served at 52° F. These beer undergo a secondary fermentation in the cask which creates a natural creamy carbonation. Ask your server about today’s selection. Pint 5.95 Half 3.95

Imperial Blonde

Slightly malty, creamy, and smooth. This light colored ale is a perfect quaffer with a kick. A half pound of honey per gallon is used to attain the high yet seductive alcohol level. Centennial hops round out this beer. Snifter 5.95 Half 3.95

Alcohol: 9.00% by volume. Starting gravity: 20.0 Plato (1.083 S.G.)

BrewHouse Beers To Go

Our draft beers are available in a variety of sizes for off-premise consumption. Please inquire at the bar.

Growlers • Personal Cornelius Kegs • Five Gallon Kegs

Large sizes are available at your local liquor store.

“Zin”- fully Delightful

Zinfandel is a grape varietal that is grown in over 10% of California’s vineyards. Its first known introduction in the United States was around 1850.

Zinfandel is a fun, robust grape that produces lively and complex wines that are full of big ripe berry flavors with a bit of spice. They are a perfect accompaniment to hearty meats, spicy foods and a great way to ward off the cold weather. So....relax and have a Zin-fully delightful experience.

Taste any three of our featured wines for 9.50

	glass	bottle
Big House Cardinal Zin CALIFORNIA 09	6.95	25.95
Ravenswood Zen of Zin CALIFORNIA 07	7.95	29.95
Renwood Old Vine Zinfandel AMADOR COUNTY 07	10.95	41.95
Joel Gott SONOMA 08	11.95	45.95
Cline Live Oak CONTRA COSTA COUNTY 09	11.95	45.95

White Wines	glass	bottle
White Zinfandel Beringer CALAIFORNIA 10	6.50	24.50
Chardonnay Kenwood SONOMA 10	7.95	29.95
Kim Crawford MARLBOROUGH 09		37.95
Sonoma Cutrer RUSSIAN RIVER 09	11.95	45.95
Catena MENDOZA 08		47.95
Chateaufneuf du Pape La Bernardine RHONE VALLEY 03		64.95
Pinot Gris A to Z OREGON 09	7.95	29.95
Benton-Lane WILLAMETTE VALLEY 09		36.95
Mohua CENTRAL OTAGO 09		37.95
Riesling Chateau Ste Michelle COLUMBIA VALLEY 10	7.50	28.50
Schloss Vollrads, QBA, GERMANY 10		38.95
Sauvignon Blanc Nobilo, MARLBOROUGH 10	8.95	33.95
Cottat, Vieilles Vignes SANCERRE 09		39.95
Gewurztraminer Lucien Albrecht Reserve ALSACE 09		37.95
Viognier “K” Vintners, COLUMBIA VALLEY 10		39.95
Sparkling Fresco, Chandon Brut ARGENTINA	7.50	
Jordan “J” SONOMA		37.95
Moët & Chandon White Star FRANCE		59.95
Bollinger NV Cuvee FRANCE		74.95

Red Wines	glass	bottle
Merlot Oxford Landing AUSTRALIA 10	5.95	21.95
Souverain SONOMA COUNTY 08	9.50	36.50
L’Ecole No. 41 SEVEN HILLS, WALLA WALLA 07		58.95
Villa Maria HAWKES BAY 08		33.95
Merlot/Cab Cycles Gladiator 09	6.50	24.50
Cabernet Kaiken MENDOZA, ARGENTINA 09	7.95	29.95
Donedei COLUMBIA VALLEY 06		64.95
Hall NAPA VALLEY 06		37.95
Zinfandel Temptation ALEXANDER VALLEY 09	8.95	33.95
Seghesio SONOMA 09		49.95
Red Robert Hall, Rhone de Robles CENTRAL COAST 06		37.95
Château Lyonnat, Lussac, St. Emillion, BORDEAUX 08		47.95
Malbec DiSeño MENDOZA ARGENTINA 09	7.95	29.95
Andina Cruz MENDOZA ARGENTINA 09		40.95
Shiraz Yalumba, Y Series SOUTH AUSTRALIA 09	8.95	31.95
Syrah Domain Serene, Rock Block OREGON 07		54.95
Grenache/Syrah Owen Roe, Sinister Hand, COLUMBIA VALLEY 09		49.95
Petite Syrah Massena, The Howling Dog, BAROSSA 05		71.95
Pinot Noir Mont Pellier CALIFORNIA 08	6.95	25.95
Pencarrow WAIRARAPA 08		41.95
Chehalem, 3Vineyard, WILLAMETTE VALLEY 08		54.95
Goldeneye ANDERSON VALLEY 05		64.95



Dinner Menu

Week of October 6 -12

Welcome

Lutheran Financial Managers Association
IEEE

Around Town

Helen
September 15 - October 2, Cyrano’s Playhouse

Thursday Night at the Fights
October 6, Egan Center

Broadway’s Next Hit Musical
October 6 - 8, PAC

Kendall Hockey Classic 2011
October 6 - 9, Sullivan Arena

Alaska Federation of Natives
October 17 - 19, Dena’ina Center

Growler Tuesday

64 ozs. of Pure Pleasure!

\$5.00 Growlers for our Craft Beers

Blonde • Amber • India Pale Ale • Hefeweizen • Oatmeal Stout • Raspberry Wheat • Oktoberfest

\$10.00 Growlers for our Specialty Ales

Imperial Blonde • Double IPA

These Crazy Prices are only valid on Tuesday of each week.

(does not include the Growler Glass fee of \$5.00)

follow us on
twitter

Follow Chef Mike and Brewmaster Kevin as they tweet at GBrewHouseAK

General Manager

Will Warren

Executive Chef

Mike Jones

WIRELESS INTERNET ACCESS

737 WEST 5TH AVENUE, ANCHORAGE, ALASKA • 907 274-BREW (2739)

www.glacierbrewhouse.com

Cocktails

Classic Favorites

The Honest Martini

Frostbite Alaska Vodka or Tanqueray gin, olives. 8.50

Long Island Iced Tea

Captain Morgan spiced rum, vodka, gin, tequila, Cointreau, fresh lemon sour, cola. 8.50

Tom Collins

Gin, fresh lemon sour, soda splash. 6.95

Sidecar

Torres brandy, fresh lemon sour and fresh squeezed orange. 7.95

Bloody Mary

Frostbite Alaska Vodka, housemade mary mix, BrewHouse Blonde ale, pickled green bean and red cherry pepper. 7.95

Manhattan

Maker’s Mark, Vya sweet vermouth, housemade bourbon cherry. 8.50

Margaritas

Served with Zapopan tequila, fresh sweet and sour and a splash of BrewHouse Blonde. 7.95

ORIGINAL • ORANGE-POMEGRANATE • ELDERFLOWER SCRATCH

Mojitos

The Classic

Cruzan white rum, fresh mint, soda. 7.50

Passion Fruit

Malibu Passion Fruit rum from Barbados, passion fruit. 7.95

Spiced Peach

Captain Morgan spiced rum, white peach puree. 7.95

Coconut Lime

Bacardi Rock, lime, fresh mint and soda. 7.95

BrewHouse Favorites

Blood Orange Cosmo

Frostbite Alaska Vodka, blood orange puree, lemon sour. 8.50

Blackberry Mai Tai

Blackberry infused rum, tropical juices, orange curacao, a float of Myer’s 7.95

Lemon Drop

Lemon infused Frostbite Alaska Vodka, fresh lemon sour, lemoncello. 7.95

Whiskey Sour

Maker’s Mark bourbon, lemon sour, fresh lime and fresh orange. 7.95

Hot Buttered Rum

Our housemade batter containing rich vanilla ice cream, dairy fresh butter, brown sugar, vanilla, cinnamon and nutmeg, served with Captain Morgan spiced rum. 8.50

Irish Coffee

Fresh brewed Kaladi Brothers coffee, Jameson Irish whiskey, housemade whipped cream and sugar. 7.95

Sweet Tea

Sweet Tea vodka, fresh mint and fresh lemon sour 7.95

Sangria

Red wine, fresh orange and lime, a hint of almond syrup, splash of soda. 7.50

Classic Cosmo

Citrus infused Frostbite Alaska Vodka, triple sec, fresh lemon-lime sour, cranberry. 7.95

Sake-Tini

Pineapple ginger infused sake, gin, lemon sour. 7.50