

Appetizers

Amber Ale Battered Halibut

BrewHouse Amber Ale battered Alaskan halibut, crunchy 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

Prime Rib Quesadilla

Wood oven crisp flour tortilla, smoked prime rib, green chile and 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, marinated tomatoes, scallions. 6.95

Portabello & Tomato Crostini

Wood grilled Portobello mushrooms, Roma tomatoes, kalamata olives, basil, extra virgin olive oil, balsamic vinegar, feta crumbles, oven roasted ciabatta. 5.95

“Hot” Wings

Chicken wings marinated with BrewHouse IPA, cayenne spice crust and tossed in a Sriracha red hot chili sauce 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. 16.95

Starter Salads and Soups

Classic Caesar Salad

Crisp hearts of Romaine, baked Parmesan crisps, Parmesan shavings. 6.50

BrewHouse Blue Cheese Salad*

Seasonal mixed greens, red flame grapes, caramelized pecans, blue cheese crumbles. 6.50

Summer Spinach & Strawberry

Spinach field green mix, strawberries, toasted pumpkin seeds, feta cheese, honey citrus vinaigrette. 6.50

Mixed 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

Housemade Daily Soup

Cup 4.50 Bowl 5.95

Ask your server about today’s selection.

Hearty Alaska Seafood Chowder

Cup 4.95 Bowl 6.95

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

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.

Wood-Grilled New York with Roasted Shallot Butter •

Strip loin steak, oatmeal stout demi-glace, blue cheese garlic mashed potatoes. 29.95

Rotisserie Prime Rib •

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

Flat Iron Steak •

Alder-wood grilled, BrewHouse birch syrup root beer demi-glace, buttermilk onion straws, grilled asparagus and blue cheese garlic mashed potatoes. 18.95

Barbecued Baby Back Ribs

Rotisserie roasted pork ribs, Jamaican jerk rub, spicy whiskey barbecue sauce, garlic mashed potatoes. 21.95

Rotisserie Lemon Herb Chicken •

Half chicken, fresh rosemary-lemon marinade, garlic mashed potatoes, demi-glace. 18.95

Rotisserie Prime Rib and Bering Sea King Crab Legs •

Slow-roasted prime rib and a half pound of Norton Sound Red king crab. 36.95

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, warm water shrimp, spicy mamou sauce. 18.50

Grilled Alaskan Halibut & Summer Spinach

Wood -grilled fresh Alaskan halibut, spinach, field greens, strawberries, toasted pumpkin seeds, feta cheese, honey citrus vinaigrette. 18.95

Wood-Grilled Salmon B.L.T.

Wood-grilled fresh Alaskan salmon, crisp smoked pepper bacon, tomato, Romaine heart, basil pesto aioli, on house made focaccia, served with rustic fries. 15.95

Bay Shrimp and Smoked King Salmon Caesar Salad

Canadian cold bay shrimp, shredded Trapper’s Creek kippered King salmon. 14.95

Sides

Garlic Mashed Potatoes 2.95

Basket of BrewHouse Seasoned Rustic Fries 3.95

Seasonal Vegetables 2.95

Before placing your order, inform your server if a person in your party has a food allergy. Additionally, if a person in your party has a dietary need (e.g., gluten intolerance), inform your server at the beginning of your visit. We will do our best to accommodate your needs. 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)

Wild Alaska Seafood

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

Herb Crusted Alaskan Halibut* •

Fresh Alaskan halibut coated with basil pesto and spent grain bread crumbs. Served on a bed of wild greens and tossed with a roasted tomato vinaigrette, garlic mash potatoes. 28.95

Fresh Bourbon BBQ Alaskan Salmon •

Wild fresh Alaskan salmon alder wood grilled, GBH signature BBQ sauce, cucumber dill tossed baby spinach and potato straws, garlic mashed potatoes, balsamic pepper syrup. 24.95

Blackened Alaskan Halibut •

Fresh Alaskan halibut, three pepper spice, hot soy mustard, ripe avocado and traditional pico de gallo salsa 27.95

Fresh Alaskan Macadamia Salmon* •

Fresh wild Alaskan salmon pan-seared with macadamia nut crust, orange rum glaze, sweet cilantro infused oil, and mango ginger relish. Steamed jasmine rice and braised greens. 24.95

Steamed King Crab Legs

Norton Sound Red king crab. Steamed to order, drawn butter, jasmine rice, seasonal vegetables. 36.95

Fresh Alaskan “Catch” •

We work with our network of local fisherman to bring you the freshest seasonal Alaskan 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 cheeses, sweet Thai chili sauce. 11.95

Pepperoni

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

Sausage and Mushroom

Mild Italian sausage, crimini mushrooms, fresh basil, shallots, marinated tomatoes, Chevre, roasted garlic cream. 11.95

Mediterranean*

Sun-dried tomato pesto, roasted garlic, artichoke hearts, roasted red peppers, leeks, Kalamata olives, fresh feta and marinated Roma tomato. 11.50

Three Cheese Pizza 9.95

Make your favorite pizza:

Pepperoni, Italian sausage, Andouille sausage, grilled chicken, Feta, Chevre. **Add 1.00 per topping**

Mushrooms, roasted garlic, artichoke hearts, roasted sweet red peppers, grilled leeks, sliced tomato, fresh basil. **Add .50 per topping**

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. 6.50

Aloha Cream Pie*

House made pastry cream, coconut, banana and pineapple, finished with vanilla whipped cream, toasted coconut and macadamia nuts. 6.50

Crème Brulee

Traditional vanilla custard, crackling sugar crust, topped with fresh seasonal berries. 5.50

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

Frozen Cheesecake Sundae *

White and dark chocolate cheesecake layers on a frozen Oreo crust with banana caramel, Ghirardelli chocolate sauce, topped with whipped cream, a drunken cherry and peanuts. 5.95

**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

Warsteiner 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

Caffe Latte 2.95 • Caffe Mocha 3.50

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.

• 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.

BrewHouse Craft Beers

I am proud that the Glacier BrewHouse has grown to be in the top ten Brewery Restaurants in the United States. Our beer quality commitment requires that I import the finest hops and malt from around the world. I brew in small batches in the old world style.

Cheers. **Kevin Burton, Head Brewer.**

Pint 4.95 • Half Pint 2.95

Blonde

Crisp and refreshing, our Blonde ale has a light straw color. The malt body is soft and complimented by a mild 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

Our Amber is malty, medium bodied, and balanced out 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.).

India Pale Ale

If you like hop aroma, flavor, and a clean – crisp – balanced bitterness, you will love this beer. 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.).

Bavarian Hefeweizen

This Bavarian style unfiltered wheat beer boasts huge 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 the guest requests one.

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

Oatmeal Stout

A full bodied opaque black ale with flavors chocolate and roast. 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

An unfiltered wheat beer loaded with 210 pounds of real 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.).

Pale Ale

Beautiful round malt flavor from the English floor malt balances great with American hop flavor and a slightly fruity nose. Light copper in color, this beer is a perfect summer quaffer.

Alcohol: 6.00% by volume. Starting Gravity: 15.00 Plato (1.061 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. In many cases, additional hops are added directly into the cask to provide intense floral, citrus, and fruity aromas and flavors. Ask you server about today's selection. Pint 5.50 Half 3.50

Imperial Blonde

High alcohol, slightly malty, creamy, and smooth. Technically dubbed the Imperial Blonde by the brewers, 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. The Denali climbers in Talkeetna call this beer Ice Axe Ale. Centennial hops round out this beer perfectly. Make sure you are roped in. Snifter 5.50 Half 3.50

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.

Willamette Valley Wines

WillametteValley is known for producing amazing Pinot Noir. In recent years, winemakers in this region have branched out to explore different varietals. The wines offered on this feature are an amazing compliment to Alaskan Seafood.

Please, sit back and enjoy the bounty of Alaska and Willamette Valley.

Taste any three of our featured wines for 8.50

	glass	bottle
White <i>Borealis Northern, Montinore</i> OREGON 09	6.95	25.95
Pinot Gris <i>Rex Hill</i> OREGON 07	7.95	29.95
Gewurztraminer <i>Montinore</i> OREGON 07	6.95	25.95
Red <i>Night and Day, A to Z</i> OREGON 07	8.95	31.95
Pinot Noir <i>Willamette Valley Vineyards</i> OREGON 07	9.95	36.95
Red <i>Meditrina</i> , Sokol Blosser OREGON	8.95	31.95

White Wines	glass	bottle
White Zinfandel <i>Beringer</i>	5.95	18.95
Chardonnay <i>Kenwood</i> SONOMA 07	6.95	25.95
Chardonnay <i>Cuvaison</i> NAPA VALLEY 07	11.50	44.95
Chardonnay <i>Catena</i> MENDOZA 08		47.95
Chardonnay <i>Giaconda</i> VICTORIA, AUSTRALIA 04		68.95
Pinot Gris <i>A to Z</i> OREGON 08	7.95	28.95
Pinot Gris <i>Benton-Lane</i> WILLAMETTE VALLEY 08		36.95
Riesling <i>Relax</i> 07	7.50	27.95
Riesling <i>Wegeler, Kabinett</i> GERMANY 07		40.95
Sauvignon Blanc <i>Cono Sur</i> CHILE 09	7.95	29.95
White <i>Hedges, CMS,</i> COLUMBIA VALLEY 06		27.95
Sauvignon Blanc <i>Cottat, Vieilles Vignes</i> SANCERRE 05		35.95
Viognier <i>“K” Vintners,</i> COLUMBIA VALLEY 07		39.95
Gewurztraminer <i>Lucien Albrecht Reserve</i> ALSACE 08		37.95
Pinot Blanc <i>Domaine Weinbach</i> ALSACE 05		46.95

Red Wines	glass	bottle
Merlot <i>Oxford Landing</i> AUSTRALIA 07	5.95	19.95
Merlot <i>Souverain</i> ALEXANDER VALLEY 06	8.95	32.95
Merlot <i>L'Ecole No. 41</i> SEVEN HILLS, WALLA WALLA 07		58.95
Cabernet Sauvignon <i>Cycles Gladiator</i> 07	5.95	22.95
Cabernet Sauvignon <i>Kaiken</i> MENDOZA, ARGENTINA 06	7.95	29.95
Cabernet Sauvignon <i>Donedei</i> COLUMBIA VALLEY 04		64.95
Cabernet Sauvignon <i>Hall</i> NAPA VALLEY 05		37.95
Zinfandel <i>Temptation</i> ALEXANDER VALLEY 07	8.95	31.95
Zinfandel <i>Seghesio</i> SONOMA 08		49.95
Red <i>Achaval Ferrer, Quimera</i> ARGENTINA 06		64.95
Red <i>Château Lyonnat, Lussac, St. Emillion,</i> BORDEAUX 05		47.95
Red <i>Justin Isosceles</i> PASO ROBLES 06		78.95
Malbec <i>Dona Paula</i> ARGENTINA 07	7.95	29.95
Shiraz/Mourvedre <i>Penfold's Bin 2</i> AUSTRALIA 07	8.95	31.95
Shiraz <i>Kaesler, The Bogan,</i> BAROSSA 05		84.95
Grenache <i>Two Hands, Yesterday's Hero</i> BAROSSA 06		69.95
Petite Syrah <i>Massena, The Howling Dog,</i> BAROSSA 05		71.95
Pinot Noir <i>Mont Pellier</i> CALIFORNIA 08	6.95	25.95
Pinot Noir <i>Siduri, Ewald Vineyard,</i> RUSSIAN RIVER 05		66.95
Pinot Noir <i>Vision Cellars</i> CHILENO VALLEY 05		58.95

Sparkling Wines	glass	bottle
Fresco, Chandon Brut (187ml)	7.50	
Jordan “J”		37.95
Moët & Chandon White Star		59.95
Bollinger NV Cuvee		74.95

Cocktails

Classic Favorites

The Honest Martini

Frostbite Alaska Vodka or Tanqueray gin, stuffed olives. 8.50

Long Island Iced Tea

House infused spiced rum, vodka, gin, tequila, Cointreau, fresh lemon sour, cola. 7.50

Tom Collins

Gin, fresh lemon sour, soda splash. 6.50

Bloody Mary

Frostbite Alaska Vodka, housemade mary mix, BrewHouse Blonde ale, pickled green bean and red cherry pepper. 6.95

Manhattan

Maker's Mark, Vya sweet vermouth, housemade bourbon cherry. 7.50

Best Margaritas in Town

Served with Zapopan tequila, fresh sweet and sour and a splash of BrewHouse Blonde. 7.50

ORIGINAL • ORANGE-POMEGRANATE • JALAPEÑO-PEACH

BrewHouse Favorites

Blood Orange Cosmo

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

Glacier Martini

A mix of Frostbite Alaska Vodka and New Amsterdam gin, touch of blue curacao. 8.50

Blackberry Mai Tai

Blackberry infused rum, tropical juices, orange curacao, a float of Myer's 7.50

Lemon Drop

Lemon infused Frostbite Alaska Vodka, fresh lemon sour, lemoncello. 7.50

Whiskey Sour

Maker's Mark bourbon, lemon sour, fresh lime and fresh orange. 6.95

Sangria

Red wine, fresh orange and lime, hint of almond syrup, splash of soda. 6.25

Classic Cosmo

Citrus infused Frostbite Alaska Vodka, triple sec, fresh lemon-lime sour, cranberry. 6.95

Sake-Tini

Pineapple ginger infused sake, gin, lemon sour. 6.95

Mojitos

The Classic

House infused spiced rum, fresh mint, soda. 6.95

Passion Fruit

Malibu Passion Fruit rum from Barbados, passion fruit. 7.50

Spiced Peach

House infused spiced rum, white peach puree. 7.50

Dinner Menu

Week of September 2 - 8

Welcome

Millennium

Silver Shadow

Coral Princess

Statendam

Amsterdam

Island Princess

Seven Seas Navigator

Radiance of the Seas

Diamond Princess

Around Town

Alaska State Fair
August 26 - September 6, Palmer

At The BrewHouse

**New Easy, Convenient Parking
just steps away!**

Alaska State Legislature Lot

Parking weekdays after 5:30 p.m. and ALL DAY
Saturday and Sunday. Street level parking only



Follow Chef Patrick and Brewmaster Kevin as they tweet at GBrewHouseAK

General Manager

Will Warren

Executive Chef

Patrick Hoogerhyde

WIRELESS INTERNET ACCESS

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