

DESSERTS

ORIGINAL PEANUT BUTTER PIE *

Chocolate cookie crust, creamy peanut butter filling, Guittard chocolate ganache, chocolate sauce. 8.95

FLOURLESS CHOCOLATE TORTE

A silky flourless chocolate torte, Port-poached cherries, sweet cream. 8.95
Gluten Free

CRÈME BRÛLÉE *

Alaska birch syrup custard, birch sugar crust. 8.95 *Gluten Free Available*

WORLD FAMOUS BREAD PUDDING *

Vanilla custard, apples, currants, caramelized pecans, Yukon Jack sauce. 8.95

TILLAMOOK CREAMERY ICE CREAMS

Vanilla bean or the flavor of the day. 4.95 *Gluten Free*

CREAMSICLE CHEESECAKE

Freshly made in house with white chocolate, orange caramel sauce and sweet cream 8.95

* Contains Nuts or Nut Products

AFTER DINNER

PORTS

SMITH WOODHOUSE LATE BOTTLED PORT	7.50
GRAHAM'S 10 YEAR TAWNY PORT	9.95
GRAHAM'S 20 YEAR TAWNY PORT	15.50
COSSART GORDON 15 YEAR BUAL MADEIRA	11.50

BRANDY, COGNAC

COURVOISIER VS	10.95
RÉMY MARTIN VSOP	13.50
COURVOISIER XO	18.50

BOURBON, WHISKEY

BOOKER NOE'S	11.50
BULLEIT RYE	10.50
KNOB CREEK	10.50
MAKER'S MARK	9.50
WOODFORD RESERVE	9.95
TEMPERANCE BARREL STRENGTH	13.50

SINGLE MALT SCOTCH

ABERLOUR 16 YR	11.95
ARDBEG CORRYVRECKAN	21.95
GLENMORANGIE 12 YR	12.50
THE GLENLIVET 12 YR	10.95
LAGAVULIN 16 YR	14.50
LAPHROAIG 10 YR	11.50
THE MACALLAN 18 YR	29.95

ABOUT THE BREWERY

The Glacier BrewHouse, established in 1996 by Chris Anderson and Bob Acree, is an upscale brewpub located in the heart of downtown Anchorage, Alaska. The brewery is a 15bbl single-infusion mash system and constantly ranks in the top twenty (out of about 1,400 in the United States) for brewpub beer production. The brewery specializes in English and American West Coast-style beers along with an elaborate oak aging program.

In 2015, the brewery produced 4,600 barrels of draft only — with half being served on-premise and half sold to K&L Distributors for distribution throughout Alaska and Washington.

WALL OF WOOD

In partnership with Barrel Builders, California's oldest continually operating barrel cooperage, we have developed an impressive, "Wall of Wood" in a chilled vault beneath the floor of the BrewHouse. Among this wall-and-a-half of casks are at least fifty barrels of special release beers, conditioning in various types of oak that have been selected for the nuances each may impart.

Virgin oak infuses notes of vanilla and coconut on the palate. Those formerly used for Chardonnay or Jim Beam will pass on the distinctive characteristics of their "mother tongue" while conditioning. Hungarian, Ukrainian, and French oaks have their own distinctive profiles to add.



WEEKEND

Start the Weekend off right!

Brunch served from 10am to 3pm

Lunch served from 10am to 4pm

Traditional Eggs Benedict, Hunters Skillet Breakfast, Alaskan Seafood Scramble, The Classic Eggs, Meats, Potatoes & More

WEEKEND LIBATIONS

Orange Juice 3.95

Mimosa 6.95

BLOODY MARY BAR

8.95

Craft your own creation from our selection of pickled goodies, housemade garnishes, fresh vegetables and over 15 varieties of hot sauce ranging from mild to the mildly insane.

Add a beer "snit" 1.75

THE MIXES

Classic Recipe

Spicy House Recipe

Secret Ingredient Mix

THE VODKAS

Svedka Vodka

Absolut Peppar Vodka

Anchorage Distillery Ghost Pepper Vodka

Rogue Distillery Spruce Gin

Cuervo Tradicional Silver Tequila

THE SALTS

Spicy

Bacon

Kosher



WWW.GLACIERBREWHOUSE.COM

907 274-BREW (2739)

737 WEST 5TH AVENUE, ANCHORAGE AK 99501



GENERAL MANAGER

WILL WARREN

EXECUTIVE CHEF

MARCOS BARRETO



We unconditionally guarantee all food, beverages & 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.

Please be aware that our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat).

“BARREL TO BAR”

*We have found these wonderful wines and bring them to you on tap.
It's a great way to enjoy a quality glass or bottle of wine and the
carbon friendly packaging is great for the environment. Enjoy!*

	GLASS	LITER
CABERNET SAUVIGNON LIBERTY SCHOOL, PASO ROBLES 14	10.95	38.95
RED BLEND (ZINFANDEL/SYRAH/PETITE SIRAH/CARIGNANE) MARIETTA LOT #66, CALIFORNIA NV	9.95	34.95

WHITE WINES

	GLASS	BOTTLE
WHITE ZINFANDEL/ROSE BARNARD GRIFFIN ROSE, COLUMBIA VALLEY 17	8.95	33.95
M.CHAPOUTIER ROSE BELLERUCHE, COTES-DU-RHONE 17		34.95

CHARDONNAY NORTH BY NORTHWEST, COLUMBIA VALLEY 15	9.95	37.95
CHATEAU STE. MICHELLE, COLUMBIA VALLEY 16		37.95
JOEL GOTT UNOAKED, MONTEREY/SONOMA/NAPA 17		42.95
SONOMA-CUTRER, RUSSIAN RIVER VALLEY 17	13.95	53.95
GRGICH HILLS, NAPA VALLEY 15		64.95

PINOT GRIS ACROBAT, OREGON 17	9.95	37.95
BENTON LANE, WILLAMETTE VALLEY 16		39.95
ARCHERY SUMMIT VIRETON, WILLAMETTE VALLEY 16		42.95

RIESLING ANEW, COLUMBIA VALLEY 14	9.95	37.95
EROICA, COLUMBIA VALLEY 16		42.95
SCHLOSS VOLLRADS QBA, RHEINGAU, GERMANY 16		46.95

SAUVIGNON BLANC VILLA MARIA, NEW ZEALAND 17	9.95	37.95
GIESEN, NEW ZEALAND 17		37.95
DOG POINT, NEW ZEALAND 17		42.95
COTTAT VIEILLES VIGNES, SANCERRE, FRANCE 17		46.95

OTHER WHITES ALAMOS, TORRONTÉS, SALTA, ARGENTINA 17		30.95
HUGEL, GEWÜRZTRAMINER, ALSACE, FRANCE 14		39.95
MEZZACORONA, MOSCATO, DOLOMITI, ITALY 17	8.95	33.95
MOLLY DOOKER, VERDELHO, THE VIOLINIST, AUSTRALIA 17	12.95	49.95

SPARKLING CODORNIU CAVA, SPAIN NV	9.95	
SCHARFFENBERGER BRUT, MENDOCINO COUNTY NV		39.95
ROEDERER ESTATE BRUT ROSÉ, ANDERSON VALLEY MULTI-VINTAGE		54.95
MOËT & CHANDON WHITE STAR, CHAMPAGNE, FRANCE NV		69.95

RED WINES

	GLASS	BOTTLE
MERLOT LEESE-FITCH, CALIFORNIA 16	8.95	33.95
WILD HORSE, CENTRAL COAST 15		37.95
SEVEN FALLS, WAHLUKE SLOPE 14	10.95	41.95
L'ECOLE NO 41, COLUMBIA VALLEY 13		49.95

CABERNET SAUVIGNON SLEDGEHAMMER, CALIFORNIA 17	10.95	41.95
DUCKHORN DECOY, SONOMA COUNTY 16		49.95
MOUNT VEEDER, NAPA VALLEY 16		59.95
WOODWARD CANYON ARTIST SERIES, WASHINGTON 15		69.95

PINOT NOIR MONTPELLIER, CALIFORNIA 16	7.95	29.95
ERATH, OREGON 16	11.95	45.95
ARGYLE, WILLAMETTE VALLEY 15		48.95
CHEHALEM THREE VINEYARD, WILLAMETTE VALLEY 16		56.95
GOLDENEYE, ANDERSON VALLEY 16		72.95

SHIRAZ/SYRAH COLUMBIA CREST, COLUMBIA VALLEY 16	9.95	37.95
CHARLES SMITH BOOM BOOM, COLUMBIA VALLEY 15		39.95
LANGMEIL HANGIN' SNAKES, AUSTRALIA 16		42.95

OTHER REDS DISEÑO, MALBEC, MENDOZA, ARGENTINA 17	8.95	33.95
TERRAZAS RESERVA, MALBEC, MENDOZA, ARGENTINA 13		49.95
TEMPTATION, ZINFANDEL, CALIFORNIA 15	9.95	37.95
SEGHESIO, ZINFANDEL, SONOMA COUNTY 16		49.95
RAMÓN BILBAO, TEMPRANILLO, RIOJA, SPAIN 15	10.95	41.95
BANFI RISERVA CHIANTI CLASSICO, ITALY 16		38.95
MARIETTA CHRISTO LOT #3, CALIFORNIA 14		39.95
MATCHBOOK ARSONIST, CALIFORNIA 15		45.95
CHÂTEAU LYONNAT LUSSAC, ST-EMILION, FRANCE 15		47.95

WHISKEY FLIGHTS

NORTHWEST

Tatoosh American whiskey, Rogue Dead Guy whiskey, Bull Run American whiskey. 13.95

KENTUCKY

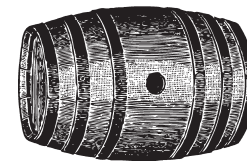
Elijah Craig Small Batch bourbon, I.W. Harper bourbon, E.H. Taylor bourbon. 13.95

RYE

George Dickel, Rittenhouse, Templeton 4 yr. 12.95

ASIAN

Suntory Toki, Kavalan Concertmaster, Nikka Coffey Grain. 14.95



WHISKEY

BOURBON

1792 SMALL BATCH, KENTUCKY
BASIL HAYDEN, KENTUCKY
BIB & TUCKER SMALL BATCH, KENTUCKY
BLANTON'S SINGLE BARREL, KENTUCKY
BOOKER'S BARREL STRENGTH, KENTUCKY
BUFFALO TRACE, KENTUCKY
BULL RUN TEMPERANCE TRADER BARREL STRENGTH, OREGON
CALUMET FARM, KENTUCKY
DRY FLY 101 PROOF SMALL BATCH, WASHINGTON
E.H. TAYLOR 100 PROOF SINGLE BARREL, KENTUCKY
ELIJAH CRAIG SMALL BATCH, KENTUCKY
FOUR ROSES SINGLE BARREL, KENTUCKY
HIRSCH SMALL BATCH RESERVE, OHIO
HUDSON BABY, NEW YORK
I.W. HARPER, KENTUCKY
JIM BEAM BLACK, KENTUCKY
KNOB CREEK 100 PROOF SMALL BATCH, KENTUCKY
MAKER'S MARK, KENTUCKY
OLD FORESTER, KENTUCKY
OLD FORESTER, BIRTHDAY, KENTUCKY
PORT CHILKOOT BOATWRIGHT HAINES, ALASKA
SLAUGHTER HOUSE, CALIFORNIA
TRAILS END OREGON OAK FINISH, OREGON
WILD TURKEY 17 YRS MASTER'S KEEP, KENTUCKY
WYOMING WHISKEY SMALL BATCH, KENTUCKY
WOODFORD RESERVE, KENTUCKY

AMERICAN WHISKEY

BULL RUN TEMPERANCE TRADER, OREGON
DRY FLY WHEAT SMALL BATCH, WASHINGTON
GEORGE DICKEL #12, TENNESSEE
GHOST OWL SMALL BATCH, WASHINGTON
JACK DANIEL'S #7, TENNESSEE
LOW GAP BAVARIAN HARD WHEAT, CALIFORNIA
MIGHTER'S SMALL BATCH UNBLENDED, KENTUCKY
ROGUE DEAD GUY, OREGON
TATOOSH SMALL BATCH, OREGON
WESTLAND AMERICAN SINGLE MALT, WASHINGTON

JAPANESE

NIKKA COFFEY GRAIN

RYE

BULLEIT SMALL BATCH, INDIANA
CRATER LAKE, OREGON
GEORGE DICKEL, TENNESSEE
HIGH WEST DOUBLE, UTAH
J.P. WISER'S, OREGON
MASTERSON'S 10 YR, CALIFORNIA
PORT CHILKOOT WRACK LINE HAINES, ALASKA
REDEMPTION 92 PROOF, INDIANA
RITTENHOUSE 100 PROOF, KENTUCKY
ROUGH RIDER BULL MOOSE THREE BARREL, NEW YORK
TEMPLETON 4 YR, IOWA
WHISTLEPIG 10 YR 100 PROOF, VERMONT

CANADIAN

CANADIAN CLUB
CARIBOU CROSSING SINGLE BARREL
CROWN ROYAL
LEGACY SMALL BATCH
PENDLETON

IRISH

JAMESON
JAMESON CASKMATES IPA
REDBREAST 15 YR

SCOTCH

ABERLOUR 16 YR, HIGHLAND
ARBEG CORRYVRECKAN, ISLAY
CHIVAS REGAL
DEWAR'S 12 YR
DEWAR'S WHITE LABEL
GLENLIVET 12 YR SPEYSIDE
GLENMORANGIE 12 YR QUINTA RUBAN, HIGHLAND
JOHNNIE WALKER 12 YR BLACK LABEL
LAGAVULIN 16 YR, ISLAY
LAPHROAIG 10 YR, ISLAY
MACALLAN 18 YR, SPEYSIDE

COCKTAILS ON TAP

MARGARITA

Lunazul Blanco tequila, fresh sweet-&-sour and a splash of BrewHouse Blonde. 10.95

LEMON DROP

Svedka Citrus vodka, fresh lemon sour. 10.50

COCKTAILS

HUCKLEBERRY COLLINS

Svedka vodka, Limoncello, lemon juice, huckleberry. 10.95

TORONTO

Old Forester bourbon, Fernet Branca, Green Chartreuse, cinnamon Angostura bitters, simple syrup. 11.50

THE LAST WORD

50 Fathoms Gin from Haines, Alaska, Luxardo Maraschino, Green Chartreuse, fresh lime juice 13.95

ROSEMARY LIME COOLER

Fresh rosemary, Bellringer gin, cranberry and fresh lime sour. 9.95

RUM FASHION

Myers rum, Amaro Montenegro, Trader Vic's Macadamia Nut liqueur, Angostura bitters 11.95

SOUR

Old Forester bourbon, fresh lemon juice, simple syrup, egg white, red wine float. 11.50

POMEGRANATE CAIPIRINHA

Cachaca, pomegranate liqueur, ruby red grapefruit juice, fresh lime juice, simple syrup 10.95

SPICY MEZCAL COOLER

El Silencio Mezcal, Jalapeno and Haberno pepper tincture, basil, fresh lime, soda splash. 13.95

MOSCOW MULE

Svedka vodka, ginger liqueur, lime sour, ginger beer. 10.50

BLOODY MARY

Svedka vodka, housemade Mary mix, BrewHouse Blonde Ale, pickled green bean and red cherry pepper. 10.50

SANGRIA

Red wine, blackberry brandy, triple sec, fresh orange & lime, splash of soda. 9.50

SUMMER SANGRIA

White wine, fresh white & red grapes, fresh peaches, a hint of agave nectar, splash of soda. 9.50

BARREL AGED HIGH WEST DOUBLE RYE MANHATTAN

House Aged in American oak barrels. High West Double Rye Whiskey, Vya sweet vermouth & Fee Brothers Whiskey Barrel-Aged bitters. 13.50

BARREL AGED SAZERAC

Rittenhouse rye, Port Chilokoot Green Siren absinthe, from Haines, Alaska, and Peychaud's bitters. 13.50

NON ALCOHOLIC BEVERAGES

LEMONADE 3.95

SAN PELLEGRINO

Plain or orange. 3.95

BLACKBERRY BASIL LEMONADE

Lemonade, blackberries and fresh basil. 4.95

SPARKLING EARL GREY PALMER

Earl Grey tea, lemonade, simple syrup and honey. 4.95

BLUEBERRY CRUSH

Blueberries, pineapple & cranberry juice, soda, fresh mint. 4.95

MOJITO

Traditional, raspberry, or pomegranate. 4.95

ITALIAN SODA

Raspberry or pomegranate. 4.95

HOUSE BREWED ROOT BEER

Rich & full bodied, with sarsaparilla, sassafras & just a hint of vanilla. Natural cane sugar. 4.50

HOUSE BREWED CREAM SODA

Creamy with big vanilla flavors & natural carbonation. Natural cane sugar. 4.50

FRESH BREWED KALADI BROTHERS COFFEE

BrewHouse blend, deep roasted by Kaladi Brothers of Anchorage. Rich & full flavored. 3.95

“ALASKA’S CRAFT BREWERY”

Brewed in Alaska by Alaskans for Alaskans

OUR FLAGSHIP BEERS

BLONDE

Alcohol: 4.76%. BUs: 15. Starting gravity: 11.00 Plato (1.044 S.G.)
Crisp and refreshing, our Blonde Ale has a light straw color. The malt body is light and is complemented by a mild Cascade hop aroma and a smooth creamy finish. Premium two-row barley from the Pacific Northwest let this beer shine.

PINT
6.50

AMBER

Alcohol: 5.67%. BUs: 25. Starting Gravity: 14.25 Plato (1.058 S.G.)
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.

6.50

INDIA PALE ALE

Alcohol: 6.35%. BUs: 55. Starting Gravity: 15.50 Plato (1.063 S.G.)
This is our green giant. 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.

6.95

BAVARIAN HEFEWEIZEN

Alcohol: 5.00%. BUs: 17. Starting Gravity: 12.50 Plato (1.050 S.G.)
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 requested.

6.50

OATMEAL STOUT

Alcohol: 5.61%. BUs: 21. Starting Gravity: 16.00 Plato (1.065 S.G.)
A full-bodied Black Ale with flavors of chocolate and roast. Premium 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. Nitrogenated.

6.95

RASPBERRY WHEAT

Alcohol: 4.76%. BUs: 12. Starting Gravity: 11.00 Plato (1.044 S.G.)
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 — what else? — red raspberries. Low bitterness, refreshing, and smooth.

6.95

IMPERIAL BLONDE

Alcohol: 9.00%. BUs: 24. Starting Gravity: 20.00 Plato (1.083 S.G.)
High alcohol, slightly malty, creamy, and smooth. 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. Make sure you are roped in. Served in a snifter.

7.50

SPECIALTY/SEASONAL BEERS

CASK CONDITIONED ALE

Please ask your server about today's selection.

Our Cask Conditioned Ale undergoes a secondary fermentation in the cask which creates a natural creamy carbonation. Additional hops are added directly into the cask to provide intense floral, citrus, and fruit aromas and flavors. Served at a traditional cask temperature of 52°F.

A.Q.

PASSION FRUIT WHEAT

Alcohol: 6.26%. BUs: 10. Starting Gravity: 13.40 Plato (1.054 S.G.)
Wheat beers are a great thirst quencher during the hot summer months. We've kicked it up a notch by adding a tropical twist to this refreshing ale. Throw in some passion fruit and you'll be sure to have a nice, refreshing summer treat.

7.50

BLACK IPA

Alcohol: 6.72%. BUs: 70. Starting Gravity: 15.70 Plato (1.064 S.G.)
All of the hoppy and fruity goodness of an American West Coast IPA combined with the gentle and supportive darkness from the special debittered black malts. Darkly hopalicious.

7.50

POMEGRANATE IPA

Alcohol: 6.19%. BUs: 55. Starting Gravity: 15.30 Plato (1.062 S.G.)
American West Coast IPA with medium body, lots of hops and big pomegranate flavor. Our brewers infused this beer with real pomegranate for a great springtime IPA. Brilliant light red it color.

7.50

NITRO DOUBLE IPA

Alcohol: 7.36%. BUs: 140. Starting Gravity: 17.20 Plato (1.071 S.G.)
Hops are predominant characteristic of the “Double IPA”. Over twice the amount of hops are used in this beer. The hop flavor is citrus and floral. The bitterness is intense but in check. Light-copper in color and nitrogenated.

7.50

IMPERIAL COCONUT ALE

Alcohol: 9.00%. BUs: 24. Starting Gravity: 20.00 Plato (1.083 S.G.)
High alcohol, slightly malty, and creamy. We used a half pound of honey per gallon, hand toasted coconut from the BrewHouse kitchen and finished it with Cascade hops. This light colored ale is a perfect Summer beer with a kick. Served in a snifter.

7.50

BLOOD ORANGE XX IPA

Alcohol: 9.44%. BUs: 100. Starting Gravity: 20.20 Plato (1.084 S.G.)
This giant double IPA was infused with a tree load of blood oranges rendering that perfect hoppy-orange flavor. Brilliant reddish in color. Served in a snifter.

7.50

2017 WILD TURKEY EISBOCK

Alcohol: 9.00%. BUs: 26. Starting Gravity: 26.50 Plato (1.111 S.G.)
This beer is big, malty, slightly fruity and high in alcohol. The high alcohol is a result of the icing process where a portion of the water is frozen, then removed. This one spent 2.25 years in Wild Turkey barrels. Dark ruby in color. Served in a snifter.

7.95

BOTTLED BEERS

BUCKLER NON ALCOHOLIC BEER 4.95

NEW GRIST GLUTEN FREE PILSNER 6.50

DAURA DAMM GLUTEN FREE LAGER 6.50

GHOSTFISH GLUTEN FREE BELGIAN WHITE 6.50

DOUBLE SHOVEL FORGET-ME-HOPPED CIDER 9.50

SEATTLE CIDER CO. SEMI-SWEET HARD CIDER 9.50

SAMUEL SMITH “PERRY” PEAR CIDER 9.50



GROWLER TUESDAY

We now fill Growlers on demand! 64 oz. of pure pleasure! These crazy prices are only available on Tuesdays and do not include growler glass fee of \$5.00

6.00 & 9.00 GROWLERS FOR OUR CRAFT BEERS

Blonde, Amber, India Pale Ale, Hefeweizen, Oatmeal Stout, Raspberry Wheat

11.00 GROWLERS FOR OUR HIGH GRAVITY BEERS

Imperial Blonde, Double IPA, Belgian Tripel, Blood Orange XX IPA

15.00 GROWLERS FOR OUR SELECT HIGH GRAVITY BEERS

Barleywines, Eisbocks, and Select High Gravity Beers

18.00 GROWLERS FOR OUR OAK-AGED SELECT HIGH GRAVITY BEERS

Oak Aged Barleywines, Eisbocks, and Select High Gravity Beers

HEAD BREWER

DREW WEBER

STARTERS

SIMPLY THE BEST CALAMARI

Buttermilk battered, jalapeño-lime aioli, jalapeño chips. 13.95 *Gluten Free Available*

ALASKA SMOKED SALMON DIP

Alder smoked Alaska sockeye salmon lightly dressed with Greek yogurt, lemon zest, capers, dill. Alder-grilled artisan bread, crisp sweet gherkins. 13.50
Gluten Free Available

SEAFOOD CROSTINI

Avocado-lime verde, Alaska King crab, Dungeness crab, shrimp, grape tomatoes, basil, red onion on alder-grilled rosemary bread. 12.95 *Gluten Free Available*

ALASKA NACHOS

Alaska grown crisp potatoes, BrewHouse IPA Cheese sauce, blue cheese, crisp bacon, tomato, chipotle sour cream. 10.95 *Vegetarian Available*

ROSEMARY POTATO BREAD

With sweet fig and chive butter. 5.95

HOUSEMADE DAILY SOUP

Ask your server about today's selection. cup, 6.95 bowl, 8.95

HEARTY ALASKA SEAFOOD CHOWDER

Alaska seafood, roasted corn, shaved fennel, sweet red peppers, crisp bacon, creamy crab broth, splash of dry sherry. cup, 7.95 bowl, 9.95

CLASSIC CAESAR

Crisp romaine hearts, housemade croutons, Parmesan shavings. 8.95
Gluten Free Available

BREWHOUSE BLUE *

Seasonal mixed greens, red flame grapes, caramelized pecans, blue cheese crumbles. 8.95 *Gluten Free*

CHOP CHOP

Crisp hearts of romaine, baby spinach, fresh herbed dressing, tomato, English cucumber, garbanzo beans, fresh avocado, crisp bacon, sweet corn, housemade crouton bits. 10.95 *Gluten Free and Vegetarian Available*

ENTREE SALADS

ALASKAN SALMON BLT SALAD

House-smoked Alaska salmon, crisp hearts of romaine, baby spinach, fresh avocado, English cucumbers, grape tomato, crisp bacon, housemade croutons, fresh avocado dressing. 16.95 *Gluten Free and Vegetarian Available*

CHILI-LIME SHRIMP SALAD *

Alder wood grilled Pacific white prawns, sweet pineapple with chili glaze, sesame dressed romaine, spinach and arugula, crisp apple, candied pecan, cilantro, Mandarin orange. 16.95 *Vegetarian Available*



BRICK OVEN PIZZAS

Our pizza dough is handmade each morning using an old world rye flour starter and allowed to slowly rise and proof for 48 hours. We bake our pizzas in our brick oven at 600°F for a superior crisp and tender crust.

Gluten free pizza dough \$2.00

Substitute Daiya mozzarella vegan cheese \$2.00

Gluten free pizzas produced in the same area as other gluten products.

FRESH MOZZARELLA AND TOMATO

Housemade marinara, fresh mozzarella, roma tomato, garlic, fresh basil. 12.95
Vegetarian. Gluten Free and Vegan Available

WILD MUSHROOM AND TRUFFLED ARUGULA

Cambozola, goat cheese, wild mushroom medley, caramelized onion, roasted garlic, baby arugula, white truffle oil. 14.95 *Gluten Free and Vegan Available*

BREWER'S PIE

Spicy coppa and pepperoni, Alaska grown and produced Italian and Andouille sausage, crisp bacon, and fresh mozzarella with housemade marinara. 15.95
Gluten Free Available

DOUBLE SAUSAGE MUSHROOM

Alaska grown and produced spicy Italian sausage and Andouille, caramelized fennel, oyster mushrooms, fresh mozzarella, housemade marinara. 13.95
Gluten Free Available

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

BRUNCH PLATES

Brunch served from 11am to 3pm

TRADITIONAL EGGS BENEDICT •

Toasted English muffin, breakfast ham, poached Wilcox Farms eggs, lemon hollandaise and your choice of brunch potatoes or chipotle and smoked Gouda grits. 13.95

ALASKA SEAFOOD SCRAMBLE •

Three fresh Wilcox Farms organic eggs, house smoked Alaska salmon, shrimp, Alaska crab, lemon hollandaise and chives, served over housemade fluffy buttermilk biscuits with your choice of brunch potatoes or chipotle and smoked Gouda grits. 15.95
Gluten Free Available

HUNTERS SKILLET BREAKFAST

Fresh Wilcox Farms organic eggs, toasted hash browns, bacon, Alaska reindeer sausage, cheddar cheese, caramelized onions with avocado tomatillo salsa, chipotle sour cream and a toasted English muffin. 13.95 *Gluten Free Available*

CHICKEN FRIED CHICKEN •

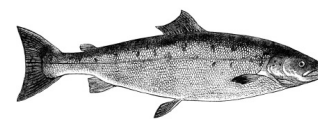
House made buttermilk biscuit, spicy aioli, fried chicken, cheddar cheese, crisp bacon, Andouille sausage gravy, topped with a sunny side up Wilcox Farms organic egg. Served with chipotle and smoked Gouda grits. 14.95

THE CLASSIC •

Three fresh Wilcox Farms organic eggs any style with hickory smoked Sugar Creek Farms pepper bacon or grilled Alaska reindeer sausage with your choice of brunch potatoes or chipotle and smoked Gouda grits and a toasted English muffin. 13.95 *Gluten Free Available*

BISCUITS AND GRAVY

Rich breakfast sausage gravy with fluffy housemade buttermilk biscuits, a rasher of hickory smoked Sugar Creek Farms pepper bacon and your choice of brunch potatoes or chipotle and smoked Gouda grits. 11.95



LUNCH PLATES

We proudly support our Alaska fishermen & are committed to sustainable fisheries.

FRESH CATCH •

We work with our network of fishermen to bring you the freshest seasonal catch. Ask your server what we selected for you this evening.

ALASKA ALDER-GRILLED SALMON •

Simply grilled Fresh Copper River Alaska salmon, red wine reduction, herb butter, alder-grilled potatoes, asparagus. 36.95 *Gluten Free*

HERB-CRUSTED ALASKA HALIBUT •

Fresh Alaska halibut coated with basil pesto & spent grain bread crumbs, garlic mashed potatoes, roasted tomato vinaigrette-tossed seasonal greens. 29.95
Gluten Free Available

SEARED AHI TUNA •

Pepper rubbed, jasmine rice, wasabi aioli, soy mustard, housemade bean sprout kimchee, cilantro oil. Served rare. 20.95 *Gluten Free Available*

FISH AND CHIPS •

BrewHouse Amber Ale-battered and panko coated Alaska cod, rustic fries, housemade dill pickle tartar. 16.95 *Substitute fresh Alaska Halibut, 25.95*

SHRIMP & GRITS •

Pacific White prawns gently sauteed with Alaska grown and produced Andouille and Italian sausage, blackening spice, green onion. Served over smoked Gouda and chipotle grits with a sunny side up Wilcox Farms organic egg. 18.95

BERING SEA KING CRAB LEGS

Full pound and a half of Alaska King crab steamed to order. Drawn butter, VanderWeele jasmine rice, alder grilled asparagus. 69.95

ALDER WOOD-GRILLED FLAT IRON STEAK •

Root beer-birch syrup demi-glace, crispy buttermilk onions, alder grilled asparagus, blue cheese, garlic mashed potatoes. 19.95 *Gluten Free Available*

FETTUCINE JAMBALAYA

Pan-seared chicken, Alaska grown and produced Andouille sausage, shrimp, spicy Mamou sauce, fresh fettuccine from Alaska Pasta Company. 18.95 *Gluten Free Available*

SANDWICHES

DOUBLE DIPPED CHICKEN SANDWICH

Fried chicken breast with spicy aioli, crisp pepper bacon, aged Tillamook cheddar, jalapeno-pickle slaw. Served on a brioche bun with fries. 14.95

WOOD GRILLED BREWHOUSE BURGER •

Wood grilled fresh beef patty, shaved red onion, tomato, pickles, iceberg, BrewHouse dressing on a brioche bun. Choice of blue cheese crumbles, aged Tillamook cheddar or deli Swiss. served with fries. 13.95 *Gluten Free and Vegetarian Available*
Add crisp pepper bacon. 1.95

SMOKED SALMON CLUB

Alder smoked Alaska sockeye salmon, lightly dressed with Greek yogurt, lemon zest, capers and dill, iceberg, tomato, crisp pepper bacon and avocado. Served on toasted french loaf with Alaska grown potato chips. 13.95

* Contains Nuts or Nut Products