

STARTERS

BREWHOUSE APPETIZER TOWER

Garlic prawns, calamari, ALASKA smoked salmon dip. 26.95

SIMPLY THE BEST CALAMARI

Buttermilk battered calamari, 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 and dill. Served with alder-grilled artesian bread and crisp sweet gherkins. 13.50 *Gluten Free Available*

ALE FONDUE WITH PRETZELS

Tillamook white cheddar, BrewHouse IPA fondue sauce, pretzels, crisp sweet gherkin. 12.95 *Vegetarian*

GARLIC PRAWNS

Jumbo all natural Pacific white prawns, garlic, artichoke hearts, tomato, fresh herbs, red pepper flakes, potato rosemary bread. 14.95 *Gluten Free Available*

WAGYU BEEF SLIDERS

Mishima Reserve Wagyu beef, roasted horseradish onion aioli, crispy sweet onions, brioche bun. 4.95 each or 3 for 13.95

AHI CROSTINI

Wild line caught yellowfin, grilled baguette, ginger wasabi aioli, avocado, pickled jalapeño, daikon radish. 14.95

MAC & CHEESE

Corkscrew pasta, lobster cream sauce, sharp white cheddar, Parmesan bread crumb topping. 10.95

ROSEMARY POTATO BREAD

With sweet fig and chive butter. 5.95

FRENCH ONION SOUP

Swiss cheese, buttermilk fried onions, toasted baguette. 9.95

HEARTY ALASKA SEAFOOD CHOWDER

ALASKA seafood, roasted corn, shaved fennel, sweet red peppers, crisp bacon, creamy crab broth, splash of dry sherry. 8.95

FALL HARVEST SALAD

Baby greens, shaved Brussels sprouts, Washington apple, maple honey roasted sweet potatoes, pumpkin seeds, onions, organic quinoa, Champagne vinaigrette. 8.95

CLASSIC CAESAR

Crisp hearts of romaine, housemade croutons, shaved Parmesan. 8.95 *Gluten Free Available*

BREWHOUSE BLUE*

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



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

PASTA

SEAFOOD FETTUCCINE

ALASKA sockeye salmon, shrimp, Manila clams and ALASKA cod with mushrooms, spinach, red peppers and garlic cream. 25.95 *Gluten Free Available*

FETTUCCINE JAMBALAYA

Pan seared chicken, ALASKA grown and produced Andouille sausage, shrimp, spicy Mamou sauce. 22.95 *Gluten Free Available*

CHILI-PRAWN MAC & CHEESE

Corkscrew pasta, lobster cream sauce, chili smoked all natural Pacific white prawns, crisp bacon, white cheddar, Parmesan bread crumb topping. 21.95

PRAWN SCAMPI

Thin spaghetti, butter, garlic, herbs, artichoke hearts, lemon, grape tomato, Parmesan garlic bread. 24.95

BREWHOUSE BOLOGNESE

Corkscrew pasta, Italian sausage, pear tomatoes, fresh mozzarella, roasted red bell peppers, Parmesan cheese. 20.95

SANDWICHES

GRILLED RIBEYE SANDWICH*

Toasted Dutch crunch roll, creamy blue cheese, grilled red onions, grilled tomato, balsamic dressed arugula, fries. 19.95

DOUBLE DIPPED CHICKEN

Fried chicken breast with spicy aioli, crisp pepper bacon, aged Tillamook cheddar and jalapeno-pickle slaw. Served on a fresh 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

CHOP CHOP SANDWICH*

Genoa salami, smoked turkey, garbanzo spread, balsamic mayo, smoked provolone, romaine, focaccia, served with pesto pasta salad. 14.95

FRENCH DIP

Thin shaved Mishima Reserve Wagyu beef, herb butter, toasted Dutch crunch roll, au jus, fries. 16.95
With smoked provolone and caramelized onions, add 1.00

LUNCH COMBINATION

Choose your favorite two for 12.95.

HALF SANDWICH

French Dip, Chop Chop, Ahi Sandwich, Baja Fish Taco

GREEN STUFF

Classic Caesar, BREWHOUSE Blue Cheese, Fall Harvest

SOUP

Hearty ALASKA Seafood Chowder, French Onion, add 1.00

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.

SEAFOOD

We are proud to support our Alaskan Fishermen & are committed to sustainable fisheries.

ALASKA ALDER GRILLED SALMON*

Lemon garlic vermouth butter, alder grilled potatoes, broccolini, baby tomatoes, avocado lime verde. 28.95 *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 ALASKA cod, rustic fries, housemade dill pickle tartar. 16.95
Substitute fresh ALASKA halibut. 25.95

BAJA FISH TACOS*

Seared ALASKA cod, jalapeño aioli, avocado tomatillo salsa, flour & corn tortilla with ALASKA grown potato chips. 15.95 *Gluten Free Available*

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. 19.95

SPECIALTIES

We use KACHEMAK BAY Alder wood for grilling. This imparts a unique subtle smoky flavor to ALASKA seafood & meats.

PEPPERCORN CRUSTED STEAK*

Petite tender sliced thin, rosemary sea salt fries, spinach greens, cherry tomatoes. 22.95 *Gluten Free*

BREWHOUSE SHEPHERD'S PIE

Braised beef, carrot, celery, onions, rosemary, thyme, mashed potatoes. 20.95

FRIED CHICKEN

Buttermilk fried chicken breast, Andouille sausage gravy, mashed potato, sunny-side up Wilcox Family Farms egg. 19.95

BIG SALADS

CHILI LIME SHRIMP*

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

ALASKA 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. 17.95 *Gluten Free and Vegetarian Available*

GRILLED PETITE TENDER WEDGE SALAD*

Crisp iceberg, blue cheese, hickory smoked bacon, green onion, sweet tomato, thinly sliced petite tender, balsamic glaze. 20.95

SMOKED TURKEY CHOP CHOP SALAD

Romaine, salami, garbanzo beans, basil, provolone, tomato, Parmesan, balsamic vinaigrette. 17.95 *Gluten Free*

DESSERTS

ORIGINAL PEANUT BUTTER PIE*

Chocolate cookie crust, creamy peanut butter filling, Guittard chocolate ganache, chocolate sauce. 9.95

CHOCOLATE OVERLOAD CAKE

Tillamook vanilla ice cream, Ghirardelli chocolate sauce. 9.95

DONUTS

Served with maple bourbon sauce, fried to order and dusted with cinnamon anise sugar. Served with birch syrup bourbon sauce. 9.95

WORLD FAMOUS BREAD PUDDING*

Vanilla custard, apples, currants, caramelized pecans, Yukon Jack sauce. 9.95

BOTTLED BEER

BUCKLER NON ALCOHOLIC BEER 4.95

GHOSTFISH GLUTEN FREE – BLONDE, PALE ALE & GRAPEFRUIT IPA 6.50

DOUBLE SHOVEL 9.50

SEATTLE CIDER CO. SEMI-SWEET HARD CIDER 9.50

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

** Contains nuts or nut products*

• 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.

"ALASKA'S CRAFT BREWERY"

BREWED IN ALASKA BY ALASKANS FOR ALASKANS

OUR FLAGSHIP BEERS

BLONDE 6.50
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%. BUs: 15 Starting gravity: 11.00 Plato (1.044 S.G.)

AMBER 6.50
Malty, medium bodied, with hints of chocolate and caramel from the crystal malt, Munich malt, roast barley and Cascade hops.
Alcohol: 5.67%. BUs 25. Starting gravity: 14.25 Plato (1.058 S.G.)

INDIA PALE ALE 6.95
Our special double dry hopping regime using Simcoe and Amarillo hops with special English floor malted barley round out this IPA.
Alcohol: 6.35%. BUs 55. Starting gravity: 15.50 Plato (1.063 S.G.)

BAVARIAN HEFEWEIZEN 6.50
Fruity aromas of banana and clove. Made with premium German pilsner malt and German Tettnang hops. Low bitterness, refreshing and smooth.
Alcohol: 5.00%. BUs 17. Starting gravity: 12.50 Plato (1.050 S.G.)

OATMEAL STOUT 6.95
Premium pale malt from the Pacific Northwest, various dark malts and crystal malts combine with the rolled oats. Nitrogenated.
Alcohol: 5.61%. BUs 21 Starting gravity: 16.0 Plato (1.065 S.G.)

RASPBERRY WHEAT 6.95
Loaded with Northwest red raspberries. Tart and satiating, this beer is red in color and boasts fruity flavors of red raspberries.
Alcohol: 4.76%. BUs 12 Starting gravity: 11.0 Plato (1.044 S.G.)

IMPERIAL BLONDE 7.50
Slightly malty, creamy, and smooth. Honey is used to attain the high yet seductive alcohol level. Served in a snifter.
Alcohol: 9.00%. BUs 24 Starting gravity: 20.0 Plato (1.083 S.G.)

SPECIALTY/SEASONAL BEERS

IPA SAMPLER 9.95
A sampler of our current IPAs. IPA, Big Juicy Hazy IPA, India Pale Lager, Blackberry IPA, and Blood Orange XX IPA

BOHEMIAN PILSNER 7.50
Alcohol: 5.23. BUs: 17. Starting Gravity: 13.70 Plato (1.056 S.G.)

KEY LIME WHEAT 7.50
Alcohol: 5.00. BUs: 17. Starting Gravity: 12.50 Plato (1.050 S.G.)

INDIA PALE LAGER 7.50
Alcohol: 7.10. BUs: 55. Starting Gravity: 15.90 Plato (1.065 S.G.)

ESB (EXTRA SPECIAL BITTER) 7.50
Alcohol: 7.21. BUs: 40. Starting Gravity: 15.10 Plato (1.062 S.G.)

BIG JUICY HAZY IPA 7.50
Alcohol: 7.15. BUs: 65. Starting Gravity: 17.00 Plato (1.070 S.G.)

BLACKBERRY IPA 7.50
Alcohol: 7.38. BUs: 58. Starting Gravity: 16.80 Plato (1.069 S.G.)

BLACK RYE BOCK 7.50
Alcohol: 6.16. BUs: 20. Starting Gravity: 17.10 Plato (1.070 S.G.)

WILD TURKEY OATMEAL STOUT 7.50
Alcohol: 5.61. BUs: 21. Starting Gravity: 16.00 Plato (1.065 S.G.)

RAZZ XXX Snifter 7.50
Alcohol: 9.22. BUs: 20. Starting Gravity: 21.10 Plato (1.088 S.G.)

BLOOD ORANGE XX IPA Snifter 7.50
Alcohol: 9.44. BUs: 100. Starting Gravity: 20.20 Plato (1.084 S.G.)

ENGLISH BARLEYWINE Snifter 7.50
Alcohol: 11.24. BUs: 80. Starting Gravity: 27.10 Plato (1.115 S.G.)

"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
RED BLEND (ZINFANDEL/SYRAH/PETITE SIRAH/CARIGNANE)		
Marietta Lot #66, California NV	9.95	34.95

WHITE WINES

	glass	bottle
ROSÉ		
Barnard Griffin, COLUMBIA VALLEY 18	8.95	33.95
M.Chapoutier Belleruche COTES-DU-RHONE, FRANCE 16		34.95

CHARDONNAY		
Chateau Ste. Michelle COLUMBIA VALLEY 18	10.95	41.95
North by Northwest, COLUMBIA VALLEY 15		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		
Left Coast, The Orchard, WILLAMETTE VALLEY 17		39.95
Archery Summit Vireton WILLAMETTE VALLEY 15		42.95
Kris Cuvée ITALY 18	11.95	45.95

RIESLING		
Chateau Ste. Michelle COLUMBIA VALLEY 18	9.95	37.95
Dr Loosen, Mosel, Blue Slate, KABINETT, GERMANY 17		46.95

SAUVIGNON BLANC		
Wither Hills NEW ZEALAND 18	10.95	41.95
Kim Crawford NEW ZEALAND 18		39.95
Cottat Vieilles Vignes SANCERRE, FRANCE 17		46.95

OTHER WHITES		
Alamos, Torrontes, SALTA, ARGENTINA 16		30.95
Hugel Gewürtraminer, ALSACE, FRANCE 13		39.95
Vino, Moscato, WASHINGTON 16	8.95	33.95

SPARKLING		
Codorniu Cava, SPAIN NV	8.95	
Scharffenberger Brut MENDOCINO COUNTY NV		39.95
Roederer Estate Brut Rosé ANDERSON VALLEY		54.95
Moët & Chandon White Star CHAMPAGNE, FRANCE NV		69.95

RED WINES

MERLOT		
Velvet Devil WASHINGTON 15	8.95	33.95
Wild Horse CENTRAL COAST 15		37.95
Seven Falls WAHLUKE SLOPE 14	10.95	41.95
L'Ecole N° 41 COLUMBIA VALLEY 13		49.95

CABERNET SAUVIGNON		
SledgeHammer CALIFORNIA 17	10.95	41.95
Murphy Goode CALIFORNIA 17	12.95	45.95
Duckhorn Decoy SONOMA COUNTY 17		49.95
Jordan ALEXANDER VALLEY 14		90.95

SHIRAZ/SYRAH		
Columbia Crest COLUMBIA VALLEY 16	9.95	37.95
Charles Smith Boom Boom COLUMBIA VALLEY 16		39.95
Langmeil Hangin' Snakes AUSTRALIA 16		42.95

PINOT NOIR		
Montpellier CALIFORNIA 16	7.95	29.95
Line 39 CALIFORNIA 16	11.95	45.95
Firesteed WILLAMETTE VALLEY 16	11.95	45.95
Cloudfall MONTEREY COUNTY 17		48.95
Chehalem Three Vineyard WILLAMETTE VALLEY 16		56.95

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
Marques de Caceres, Tempranillo, RIOJA, SPAIN 15	10.95	41.95
Banfi Riserva Chianti Classico, ITALY 16		38.95
Marietta Christo Lot #3 CALIFORNIA 15		39.95
Matchbook Arsonist CALIFORNIA 15		45.95
Château Lyonnat LUSSAC ST-EMILION, FRANCE 15		47.95



LUNCH MENU

SEPTEMBER 30TH – OCTOBER 9TH

SOCIAL HOUR

Only available in the bar

Join us and friends for Social Hour.

Every day, not just some days!

THREE TO SIX O'CLOCK & NINE TO CLOSE

ANY FLAGSHIP BEER (HALF)

3.00

SOCIAL HOUR RED

SOCIAL HOUR WHITE

6.00

WAGYU BEEF SLIDER 4.00

FISH TACO 4.00

FONDUE WITH PRETZEL 8.00

CALAMARI 9.00

GARLIC PRAWNS 9.00

BREWHOUSE APPETIZER TOWER 19.00

Only available in the bar



GBrewHouseAK

907 274-BREW (2739)

737 WEST 5TH AVENUE, ANCHORAGE AK 99501

www.GlacierBrewHouse.com

GENERAL MANAGER Will Warren

EXECUTIVE CHEF Ricky Griffin



COCKTAILS ON TAP

MARGARITA
Corazon Blanco tequila, fresh sweet-&-sour and a splash of BREWHOUSE Blonde. 10.95

LEMON DROP
Svedka Citrus vodka, Limoncello and fresh lemon sour. 10.50

COCKTAILS

HUCKLEBERRY COLLINS
Svedka vodka, Limoncello, lemon juice, huckleberry. 10.95

TORONTO
Evan Williams 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, fresh lime sour. 9.95

SOUR
Evan Williams bourbon, fresh lemon juice, simple syrup, egg white, red wine float. 11.50

POMEGRANATE CAIPIRINHA
Cachaça, pomegranate liqueur, ruby red grapefruit juice, fresh lime juice, simple syrup 10.95

SPICY MEZCAL COOLER
Del Maguey Vida mezcal, jalapeño and habañero 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

BARREL AGED RITTENHOUSE MANHATTAN
House aged in American oak barrels. Rittenhouse Rye whiskey, Vya sweet vermouth & Fee Brothers Whiskey Barrel-Aged bitters. 13.50

BARREL AGED SAZERAC
Rittenhouse rye, PORT CHILKOOT GREEN SIREN absinthe from Haines, Alaska, and Peychaud's bitters. 13.50

WHISKEY FLIGHTS

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

KENTUCKY
Elijah Craig Small Batch bourbon, I.W. Harper bourbon, Four Roses Single Barrel bourbon. 13.95

RYE
George Dickel, Rittenhouse, Templeton 4 yr. 12.95

SCOTCH
The Balvenie DoubleWood 12 yr, Caribbean Cask 14 yr, Sherry Single Barrel 15 yr. 17.95