

STARTERS

BREWHOUSE APPETIZER TOWER

Garlic prawns, calamari, ALASKA smoked salmon dip. 28.95

SIMPLY THE BEST CALAMARI

Buttermilk battered calamari, jalapeño lime aioli, jalapeño chips. 14.95 *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 artisan bread and crisp sweet gherkins. 14.95 *Gluten Free Available*

ALE FONDUE WITH PRETZELS

White cheddar, BrewHouse IPA fondue sauce, pretzels, crisp sweet gherkin. 13.95 *Vegetarian*

GARLIC PRAWNS

Jumbo all natural Pacific white prawns, garlic, artichoke hearts, tomato, fresh herbs, red pepper flakes, potato rosemary bread. 15.95 *Gluten Free Available*

WAGYU BEEF SLIDERS

Mishima Reserve Wagyu beef, roasted horseradish onion aioli, crispy sweet onions, brioche bun. 5.95 each or 3 for 15.95

MAC & CHEESE

Corkscrew pasta, lobster cream sauce, sharp white cheddar, Parmesan bread crumb topping. 11.95

ROSEMARY POTATO BREAD

With sweet fig and chive butter. 6.95

FRENCH ONION SOUP

Swiss cheese, buttermilk fried onions, toasted baguette. 10.95

HEARTY ALASKA SEAFOOD CHOWDER

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

SUMMER HARVEST SALAD

Strawberries, seasonal mixed greens, kale, red onion, chevre cheese, pumpkin seeds, balsamic dressing. 9.95

CLASSIC CAESAR

Crisp hearts of romaine, housemade croutons, shaved Parmesan. 9.95 *Gluten Free Available*

BREWHOUSE BLUE*

Seasonal mixed greens, red flame grapes, caramelized pecans, blue cheese crumbles. 9.95 *Gluten Free*

WOOD GRILL

We use KACHEMAK BAY Alder wood for grilling.

This imparts a unique subtle smoky flavor to ALASKA seafood & meats.

ALDER WOOD-GRILLED RIBEYE*

Simply grilled 16 oz. 28 day-aged corn fed beef, garlic herb butter, roasted potatoes, Brussels sprouts, SITKA SOUND smoked sea salt. 39.95 *Gluten Free*

PEPPERCORN CRUSTED STEAK*

Petite tender sliced thin, rosemary sea salt fries, roasted tomato vinaigrette tossed seasonal greens. 28.95 *Gluten Free*

PETITE FILET & SHRIMP*

28 day-aged custom cut petite filet, PACIFIC white prawns, herb butter, garlic herb roasted potatoes, grilled broccolini, SITKA SOUND smoked sea salt. 37.95 *Gluten Free*

GRILLED PETITE TENDER WEDGE SALAD*

Crisp iceberg, blue cheese, hickory smoked bacon, green onion, sweet tomato, thinly sliced petite tender, balsamic glaze. 22.95

PASTA

SEAFOOD FETTUCINE

ALASKA sockeye salmon, shrimp, Manila clams and ALASKA cod with mushrooms, spinach, red peppers and garlic cream. 26.95 *Gluten Free Available*

FETTUCINE JAMBALAYA

Pan seared chicken, ALASKA grown and produced Andouille sausage, shrimp, spicy Mamou sauce. 24.95 *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. 23.95

PRAWN SCAMPI

Thin spaghetti, butter, garlic, herbs, artichoke hearts, lemon, grape tomato, Parmesan garlic bread. 26.95

SANDWICHES

GRILLED RIBEYE SANDWICH*

Toasted Dutch crunch roll, creamy blue cheese, grilled red onions, grilled tomato, balsamic dressed arugula, fries. 21.95

BREWHOUSE DINNER BURGER

Bacon onion jam, Cambozola, grilled red onion, arugula, brioche bun, french fries, house pickled vegetables. 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. 16.95

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 pizzas produced in the same area as other gluten products.

FRESH MOZZARELLA AND TOMATO

Housemade marinara, fresh mozzarella, Roma tomato, garlic and fresh basil. 12.95 *Vegetarian . 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. 16.95 *Gluten Free Available*

DOUBLE SAUSAGE MUSHROOM *Gluten Free Available*

Alaska grown and produced spicy Italian sausage and Andouille, caramelized fennel, oyster mushrooms, fresh mozzarella and housemade marinara. 14.95

Gluten free pizza dough \$2.00

Substitute Daiya mozzarella vegan cheese \$2.00

SEAFOOD

We are proud to support our Alaska Fishermen

& are committed to sustainable fisheries.

ALASKA ALDER GRILLED SALMON*

ALASKA sockeye salmon, lemon garlic vermouh butter, alder grilled potatoes, broccolini, baby tomatoes, avocado lime verde. 30.95 *Gluten Free*

HERB CRUSTED ALASKA HALIBUT*

FRESH ALASKA halibut coated with basil pesto & spent grain bread crumbs, mashed potatoes, roasted tomato vinaigrette tossed seasonal greens. 38.95 *Gluten Free Available*

SEARED AHI TUNA*

Pepper rubbed, jasmine rice, wasabi aioli, soy mustard, housemade bean sprout kimchee & cilantro oil. Served rare. 28.95 *Gluten Free Available*

ALASKA SNOW CRAB STUFFED ROASTED COD**

ALASKA cod and snow crab, braised spinach, Parmesan, artichokes, mashed potatoes, chive beurre blanc. 28.95

“ALL IN” FISH AND CHIPS•

BREWHOUSE Amber ale battered ALASKA true cod, ALASKA seafood chowder, apple-craisin slaw. 27.95

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. 27.95

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.

MIXED SEAFOOD GRILL

Wild all natural scallops, PACIFIC white prawns, ALASKA sockeye, lemon garlic vermouh butter, avocado basil lime verde, Brussels sprouts, baby carrots. 34.95 *Gluten Free*

BIG SALADS & SPECIALTIES

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. 18.95 *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. 19.95 *Gluten Free and Vegetarian Available*

STRAWBERRY SCALLOP GRAIN BOWL*

Wild all natural scallops, strawberries, kale, chevre cheese, quinoa, pumpkin seeds, raisins, candied pecans and balsamic dressing. 22.95 *Gluten Free and Vegetarian Available*

BREWHOUSE SHEPHERD'S PIE

Braised beef, carrot, celery, onions, rosemary, thyme, mashed potatoes. 22.95

FRIED CHICKEN

Buttermilk fried chicken breast, Andouille sausage gravy, mashed potato, sunny-side up Wilcox Family Farms egg. 24.95

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.

DESSERTS

ORIGINAL PEANUT BUTTER PIE*

Chocolate cookie crust, creamy peanut butter filling, Guittard chocolate ganache, chocolate sauce. 10.95

CHOCOLATE OVERLOAD CAKE

Tillamook vanilla ice cream, Ghirardelli chocolate sauce. 10.95

DONUTS

Served with birch bourbon sauce, fried to order and dusted with cinnamon anise sugar. 10.95

WORLD FAMOUS BREAD PUDDING*

Vanilla custard, apples, currants, caramelized pecans, Yukon Jack sauce. 10.95

BOTTLED BEER

HEINEKIN 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 grapefruit. 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. 4.95

HOUSE BREWED CREAM SODA

Creamy with big vanilla flavors & natural carbonation. Natural cane sugar. 4.95

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.



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

"ALASKA'S CRAFT BREWERY"

BREWED IN ALASKA BY ALASKANS FOR ALASKANS

OUR FLAGSHIP BEERS

BLONDE 6.95
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 6.95
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 7.50
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 6.95
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 7.50
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 7.50
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 7.95
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

CASK CONDITIONED ALE Price may vary.
Served in the traditional English style from a beer engine and served at 52°F. Ask your server about today's selection.

KEY LIME WHEAT 7.95
Alcohol: 5.00. BUs: 17. Starting Gravity: 12.50 Plato (1.050 S.G.)

COFFEE'N'CREAM 7.95
Alcohol: 5.20. BUs: 10. Starting Gravity: 12.70 Plato (1.051 S.G.)

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

YENTNA IPA 7.95
Alcohol: 6.30 BUs: 45. Starting Gravity: 15.40 Plato (1.043 S.G.)

VANILLA PORTER 7.95
Alcohol: 4.88. BUs: 20. Starting Gravity: 12.50 Plato (1.050 S.G.)

IMPERIAL COCONUT ALE Snifter 7.95
Alcohol: 9.00 BUs: 24. Starting Gravity: 20.00 Plato (1.083 S.G.)

IMPERIAL GOLDEN ALE Snifter 7.95
Alcohol: 9.00 BUs: 24. Starting Gravity: 20.00 Plato (1.083 S.G.)

IMPERIAL PUMPKIN Snifter 7.95
Alcohol: 8.58 BUs: 16. Starting Gravity: 17.60 Plato (1.072 S.G.)

JIM BEAM AGED BARLEYWINE Snifter 8.50
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!

CABERNET SAUVIGNON glass liter
Liberty School PASO ROBLES 14 10.95 38.95

WHITE WINES

ROSÉ glass bottle
Barnard Griffin Rose, COLUMBIA VALLEY 18 9.95 35.95
Bieler Pere et Fils AIX-EN-PROVENCE, FRANCE 20 36.95

CHARDONNAY
Line 39, CALIFORNIA 19 11.95 43.95
Macrostie SONOMA COAST 17 44.95
Sonoma-Cutrer RUSSIAN RIVER VALLEY 18 14.95 56.95
Jordan RUSSIAN RIVER 16 68.95

PINOT GRIS
Left Coast, The Orchard, WILLAMETTE VALLEY 17 40.95
A to Z OREGON 19 12.95 47.95
Santa Margherita, Alto Adige, Italy 17 52.95

RIESLING
Two Vines WASHINGTON NV 10.95 39.95
Trefethen Napa Valley 16 42.95
Schloss Vollrads Germany 19 48.95

SAUVIGNON BLANC
Echo Bay NEW ZEALAND 19 11.95 41.95
Cottat Vieilles Vignes SANCERRE, FRANCE 18 47.95
Rochioli RUSSIAN RIVER 17 78.95

OTHER WHITES
Hugel Gewürtraminer, ALSACE, FRANCE 13 42.95
Terrazas Reserva, Torrontes, ARGENTINA 18 45.95

SPARKLING
Codorniu Cava, SPAIN NV 9.95
Scharffenberger Brut MENDOCINO COUNTY NV 42.95
Santa Margherita Brut Rosé ITALY 52.95
Domaine Carneros Brut NAPA VALLEY 64.95
Veuve Clicquot CHAMPAGNE, FRANCE NV 74.95

RED WINES

MERLOT
Leese Fitch CALIFORNIA 17 9.95 35.95
Wild Horse CENTRAL COAST 15 38.95
Seven Falls COLUMBIA VALLEY 16 11.95 43.95
L'Ecole N° 41 COLUMBIA VALLEY 13 52.95

CABERNET SAUVIGNON
Sterling CALIFORNIA 19 10.95 39.95
Duckhorn Decoy SONOMA COUNTY 17 52.95
Mount Veeder Napa Valley 17 64.95

SHIRAZ/SYRAH/PETITE SIRAH
J Lohr Syrah Paso Robles 18 10.95 39.95
Tranche Syrah WALLA WALLA VALLEY 12 45.95
Yangarra SOUTH AUSTRALIA 15 49.95
Jeff Runquist, Petit Sirah R CALIFORNIA 17 52.95

PINOT NOIR
Mont Pellier CALIFORNIA 16 8.95 31.95
Erath OREGON 16 12.95 48.95
Goldeneye ANDERSON VALLEY 17 76.95

OTHER REDS
Argento Malbec, MENDOZA, ARGENTINA 19 9.95 35.95
Layer Cake, Malbec, MENDOZA, ARGENTINA 20 52.95
Ravenswood Besieged, Old Vine Red, SONOMA 14 10.95 39.95
Ghost Pines, Zinfandel CA 16 44.95
Zenato Alanera, Italy 15 11.95 43.95
Marietta Arme CALIFORNIA 16 42.95
Bonny Doon Le Cigare Volant CALIFORNIA 11 42.95
Matchbook Arsonist CALIFORNIA 15 48.95
Château Recogne BORDEAUX SUPERIEUR, FRANCE 16 54.95
Lucente, TOSCANA, ITALY 16 59.95



DINNER MENU

SEPTEMBER 30TH - OCTOBER 13TH

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



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. 11.95

LEMON DROP
Svedka Citrus vodka, Limoncello and fresh lemon sour. 10.95

COCKTAILS

HUCKLEBERRY COLLINS
Svedka vodka, Limoncello, lemon juice, huckleberry. 11.50

TORONTO
Evan Williams bourbon, Fernet Branca, Green Chartreuse, cinnamon, Angostura bitters, simple syrup. 11.95

THE LAST WORD
AURORA gin from Anchorage, Alaska, Luxardo Maraschino, Green Chartreuse, fresh lime juice 13.95

ROSEMARY LIME COOLER
Fresh rosemary, Bellringer gin, cranberry, fresh lime sour. 10.50

SOUR
Evan Williams bourbon, fresh lemon juice, simple syrup, egg white, red wine float. 11.95

POMEGRANATE CAIPIRINHA
Cachaça, pomegranate liqueur, ruby red grapefruit juice, fresh lime juice, simple syrup 11.50

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. 10.95

BLOODY MARY
Svedka vodka, housemade Mary mix, Rittenhouse Rye whiskey, pickled green bean and red cherry pepper. 10.95

SANGRIA
Red wine, blackberry brandy, triple sec, fresh orange & lime, splash of soda. 9.95

BARREL AGED RITTENHOUSE MANHATTAN
House aged in American oak barrels. Rittenhouse Rye whiskey, Vya sweet vermouth & Fee Brothers Whiskey Barrel-Aged bitters. 13.95

BARREL AGED SAZERAC
Rittenhouse rye, PORT CHILKOOT GREEN SIREN absinthe from Haines, Alaska, and Peychaud's bitters. 13.95

WHISKEY FLIGHTS

NORTHWEST
Dry Fly bourbon 101, Rogue Dead Guy whiskey, Port Chilkoot bourbon. 14.95

KENTUCKY
Elijah Craig Small Batch bourbon, Basil Hayden bourbon, Four Roses Single Barrel bourbon. 14.95

RYE
George Dickel, Rittenhouse, Templeton 4 yr. 13.95

WHISTLEPIG
Piggyback Rye 6 yr, Small Batch Rye 10 yr, Old World Cask 12 yr 18.95

