

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*



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. 26.95 *Gluten Free Available*

FETTUCCINE 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

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

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. 15.95 *Gluten Free and Vegetarian Available*
Add crisp pepper bacon. 1.95

FRENCH DIP

Thin shaved Mishima Reserve Wagyu beef, herb butter, toasted Dutch crunch roll, au jus, fries. 17.95

With smoked provolone and caramelized onions, add 1.00

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. 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*

GRILLED PETITE TENDER WEDGE SALAD*

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

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*

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*

ALASKA sockeye salmon, lemon garlic vermouth 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. 33.95 *Gluten Free Available*

SEARED AHI TUNA*

Pepper rubbed, jasmine rice, wasabi aioli, soy mustard, housemade bean sprout kimchee & cilantro oil. Served rare. 23.95 *Gluten Free Available*

ALASKA SNOW CRAB STUFFED ROASTED COD **

ALASKA cod and snow crab, braised spinach, parmesan, artichokes, garlic mashed potatoes, chive beurre blanc. 24.95

FISH AND CHIPS•

BREWHOUSE Amber ale battered ALASKA cod, rustic fries, housemade dill pickle tartar. 18.95

Substitute fresh ALASKA halibut. 27.95

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. 22.95

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, roasted tomato vinaigrette tossed seasonal greens. 25.95 *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. 22.95

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*

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

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.

"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 Recougne BORDEAUX SUPERIEUR, FRANCE 16		54.95
Lucente, TOSCANA, ITALY 16		59.95



LUNCH 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, BREWHOUSE Blonde ale, 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, I.W. Harper 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