

BRUNCH BLOODY MARYS

You choose from our selected spirits and salts and let our bartenders create the perfect Bloody Mary for you! 9.95

ADD A BEER “SNIT” 1.75

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

WEEKEND LIBATIONS

ORANGE JUICE 3.95

MIMOSA 7.95

STARTERS

BREWHOUSE APPETIZER TOWER

Garlic prawns, calamari, ALASKA smoked salmon dip. 34.95

SIMPLY THE BEST CALAMARI

Buttermilk battered calamari, jalapeño lime aioli, jalapeño chips. 15.95 *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 croutons. 15.95 *Gluten Free Available*

MAC & CHEESE

Corkscrew pasta, lobster cream sauce, sharp white cheddar, Parmesan bread crumb topping. 12.95

SKILLET JALAPENO CORNBREAD

With maple butter. 7.95

ROSEMARY POTATO BREAD

With sweet fig and chive butter. 6.95

DAILY SOUP

Our soup is always housemade. Ask your server about today’s selection. 8.95

HEARTY ALASKA SEAFOOD CHOWDER

ALASKA seafood, roasted corn, shaved fennel, sweet red peppers, crisp bacon, creamy crab broth, splash of dry sherry. 10.95

SUMMER HARVEST SALAD

Strawberries, seasonal mixed greens, kale, red onion, chevre cheese, pumpkin seeds, balsamic dressing. 10.95

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*

BRUNCH PLATES

Brunch served from 11:00AM to 3PM

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. 16.95 *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. 16.95 *Gluten Free Available*

THE CLASSIC•

Three fresh Wilcox Farms organic eggs any style with hickory smoked SUGAR CREEK FARMS pepper bacon and grilled ALASKA reindeer sausage with your choice of brunch potatoes or chipotle and smoked Gouda grits and a toasted English muffin. 15.95 *Gluten Free Available*

STEAK AND EGGS•

Choice Midwest corn fed, 28 day aged flat iron steak grilled with BREWHOUSE signature seasoning, three fresh eggs and your choice of rosemary country potatoes or chipotle and smoked Gouda grits with a toasted English muffin. 19.95

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. 14.95

BIG SALADS & SANDWICHES

GRILLED STEAK SANDWICH•

Toasted Dutch crunch roll, creamy blue cheese, grilled red onions, grilled tomato, balsamic dressed arugula, fries. 22.95

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

FRENCH DIP

Thin shaved prime grade beef, herb butter, toasted Dutch crunch roll, au jus, fries. 17.95
With smoked provolone and caramelized onions, add 1.00

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. 24.95

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

LUNCH PLATES

ALASKA ALDER GRILLED SALMON•

FRESH ALASKA sockeye salmon, lemon garlic vermouth butter, alder grilled potatoes, brocollini, baby tomatoes, avocado lime verde. 32.95 *Gluten Free*

HERB CRUSTED ALASKA HALIBUT•

ALASKA halibut coated with basil pesto & spent grain bread crumbs, garlic mashed potatoes, roasted tomato vinaigrette tossed seasonal greens. 35.95 *Gluten Free Available*

SEARED AHI TUNA•

Pepper rubbed, jasmine rice, wasabi aioli, soy mustard, housemade bean sprout kimchee & cilantro oil. Served rare. 25.95 *Gluten Free Available*

FISH AND CHIPS•

BREWHOUSE Amber ale battered ALASKA cod, rustic fries, housemade dill pickle tartar. 20.95

Substitute fresh ALASKA halibut. 30.95

BAJA FISH TACOS•

Seared ALASKA cod, jalapeño aioli, tomatillo salsa, flour & corn tortilla with ALASKA grown potato chips. 16.95 *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. 24.95

FETTUCCINE JAMBALAYA

Pan seared chicken, ALASKA grown and produced Andouille sausage, shrimp, spicy Mamou sauce. 26.95 *Gluten Free Available*

ROASTED VEGETABLE SPAGHETTI

Roasted artichoke, tomato, broccolini and mushroom, roasted tomato vinaigrette, spinach, garlic and vegan mozzarella . 19.95 *Vegan, Gluten Free Available*

BERING SEA KING CRAB LEGS

Full pound and a quarter of ALASKA KING crab steamed to order. Drawn butter, garlic herb roasted potatoes, grilled broccolini. 129.95 *Gluten Free*

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. 14.95 *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. 15.95

ROTISSERIE THAI CHICKEN* *Gluten Free Available*

Toasted peanuts, pickled carrots & vegetables, red pepper, red onion, cilantro, Thai chili, five cheese blend. 15.95

Gluten free pizza dough \$2.00

** 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.*

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

TILLAMOOK ICE CREAM

Vanilla bean. 4.95 *Gluten Free*

SORBET

Favor of the day. 4.95 *Vegan & Gluten Free*

NEW YORK STYLE CHEESECAKE*

Freshly made in house, served with a strawberry compote, almond tuile. 10.95

GLUTEN FREE BEER

GHOSTFISH GLUTEN FREE – BLONDE, PALE ALE & GRAPEFRUIT IPA 7.95

SELTZERS AND CIDERS

ALASKAN BREWING CO. HARD SELTZER 7.95
Lemon Lime or Cherry Grapefruit

DOUBLE SHOVEL 9.50

SEATTLE CIDER CO. SEMI-SWEET HARD CIDER 9.50

NON ALCOHOLIC BEVERAGES

HEINEKIN NON ALCOHOLIC BEER 5.95

LEMONADE 3.95

SAN PELLEGRINO

Plain or Blood Orange. 4.95

BLACKBERRY BASIL LEMONADE

Lemonade, blackberries and fresh basil. 5.95

SPARKLING EARL GREY PALMER

Earl Grey tea, lemonade, simple syrup and honey. 5.95

BLUEBERRY CRUSH

Blueberries, pineapple & cranberry juice, soda, fresh mint. 5.95

MOJITO

Traditional, raspberry or pomegranate. 5.95

ITALIAN SODA

Raspberry or pomegranate. 5.95

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*

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.

"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 *Snifter* 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.

IPA SAMPLER 11.95
 A sampler of our current IPA's. IPA, Aurora IPA, Cask IPA, Blackberry IPA, and Blood Orange IPA

PLUM TUCKERED - PLUM SOUR 7.95
Alcohol: 4.47. BUs: 0. Starting Gravity: 11.0 Plato (1.044 S.G.)

PILSNER 7.95
Alcohol: 5.57. BUs: 29.4. Starting Gravity: 12.90 Plato (1.052 S.G.)

RED RYE IPA 7.95
Alcohol: 6.80. BUs: 55. Starting Gravity: 14.00 Plato (1.070 S.G.)

TANGERINE IPA 7.95
Alcohol: 4.40. BUs: 40. Starting Gravity: 10.50 Plato (1.042 S.G.)

THE CAVE IPA 7.95
Alcohol: 5.60. BUs: 70. Starting Gravity: 17.40 Plato (1.072 S.G.)

BLACKBERRY IPA 7.95
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 (1.063 S.G.)

SESSION IPA 7.95
Alcohol: 4.50. BUs: 40. Starting Gravity: 10.5 Plato (1.042 S.G.)

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

BLOOD ORANGE XX IPA *Snifter* 7.95
Alcohol: 9.44. BUs: 100. Starting Gravity: 20.20 Plato (1.084 S.G.)

HEAVEN HILL RAZZ XXX *Snifter* 8.50
Alcohol: 10.50. BUs: 20. Starting Gravity: 22.40 Plato (1.094 S.G.)

EISBOCK *Snifter* 8.50
Alcohol: 9.00. BUs: 26. Starting Gravity: 26.50 Plato (1.111 S.G.)

WHITE WINES

ROSÉ
 Barnard Griffin Rose, COLUMBIA VALLEY 20 9.95 37.95
 Bieler Pere et Fils AIX-EN-PROVENCE, FRANCE 20 36.95

CHARDONNAY
 Line 39, CALIFORNIA 20 11.95 45.95
 Sonoma-Cutrer RUSSIAN RIVER VALLEY 19 14.95 57.95
 Chateau Montelena Napa Valley 16 64.95
 Rombauer Napa Valley 20 64.95

PINOT GRIS
 Left Coast, The Orchard, WILLAMETTE VALLEY 20 40.95
 A to Z OREGON 20 12.95 49.95

RIESLING
 Pacific Rim COLUMBIA VALLEY 19 9.95 37.95
 Schloss Vollrads Germany 19 48.95

SAUVIGNON BLANC
 Yealands NEW ZEALAND 20 11.95 45.95
 Cottat Vieilles Vignes SANCERRE, FRANCE 18 47.95
 Dog Point, NEW ZEALAND 21 48.95

OTHER WHITES
 Saracco Moscato D' Asti ITALY 21 11.95 45.95
 Hugel Gewürtraminer, ALSACE, FRANCE 14 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
 Roederer Estate Brut Rose ANDERSON VALLEY NV 54.95
 Veuve Clicquot CHAMPAGNE, FRANCE NV 74.95

RED WINES

MERLOT
 Rook WASHINGTON STATE 19 9.95 37.95
 Wild Horse CENTRAL COAST 18 38.95
 Chateau Ste. Michelle COLUMBIA VALLEY 18 11.95 45.95
 L'Ecole N° 41 COLUMBIA VALLEY 15 52.95

CABERNET SAUVIGNON
 Liberty School PASO ROBLES 19 10.95 41.95
 Hess Shirtail Ranches NORTH COAST 18 12.95 49.95
 Duckhorn Decoy SONOMA COUNTY 19 52.95
 Mount Veeder Napa Valley 18 64.95
 Delille Cellars Four Flags RED MOUNTAIN, WA 16 82.95

SHIRAZ/SYRAH/PETITE SIRAH
 J Lohr Syrah Paso Robles 19 10.95 41.95
 Two Hands Gnarly Dudes Shiraz BAROSSA VALLEY 17 52.95
 Jeff Runquist, Petit Sirah R CALIFORNIA 17 52.95

PINOT NOIR
 Angeline CALIFORNIA 20 8.95 33.95
 Duck Pond Natural Path OREGON 20 12.95 49.95
 Penner-Ash WILLAMETTE VALLEY 19 68.95
 Goldeneye ANDERSON VALLEY 18 76.95

OTHER REDS
 Portillo Malbec, MENDOZA, ARGENTINA 20 9.95 37.95
 Layer Cake, Malbec, MENDOZA, ARGENTINA 20 52.95
 Ravenswood Besieged, Old Vine Red, SONOMA 14 10.95 41.95
 Ghost Pines, Zinfandel CA 16 44.95
 Marietta Arme CALIFORNIA 16 42.95
 Bonny Doon Le Cigare Volant CALIFORNIA 11 42.95
 Tenuta Di Arceno Chainti Classico Reserva ITALY 16 46.95
 Matchbook Arsonist CALIFORNIA 15 48.95
 Loudenne Le Chateau Medoc BORDEAUX 16 54.95
 Prats & Symington Chryseia, PORTUGAL 16 56.95



WEEKEND LUNCH MENU

WEEKEND BRUNCH (BREAKFAST)

Start the Weekend off right!
 Brunch served from 11:00AM to 3PM
 Lunch served from 11:00AM to 4PM
MAY 26TH - JUNE 8TH

WELCOME

VIKING ORION
 RADIANCE OF THE SEAS
 MAJESTIC PRINCESS
 NIEUW AMSTERDAM
 GRAND PRINCESS
 SILVER MUSE
 MILLENNIUM
 ROYAL PRINCESS
 NOORDAM
 NORWEGIAN JEWEL
 SEVEN SEAS MARINER
 IEEE INTERNATIONAL SYMPOSIUM

GROWLER TUESDAY

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 GROWLERS FOR OUR CRAFT BEERS



GBrewHouseAK

907 274-BREW (2739)

737 WEST 5TH AVENUE, ANCHORAGE AK 99501

www.GlacierBrewHouse.com

GENERAL MANAGER Will Warren

EXECUTIVE CHEF Ricky Griffin



COCKTAILS

MARGARITA
 Corazon Blanco tequila, fresh sweet-&-sour and a splash of BREWHouse Blonde. 11.95

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

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

TORONTO
 Ezra Brooks bourbon, Fernet Branca, Chartreuse, cinnamon, Angostura bitters, simple syrup. 11.95

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

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

SOUR
 Ezra Brooks 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 10.95

SPICY MEZCAL COOLER
 Del Maguey Vida mezcal, jalapeño and habañoero pepper tincture, basil, fresh lime, soda splash. 13.95

MOSCOW MULE
 360 vodka, ginger liqueur, lime sour, ginger beer. 10.95

BLOODY MARY
 360 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