

STARTERS		SPECIALTIES		SEAFOOD		DESSERTS	
BREWHOUSE APPETIZER TOWER Garlic prawns, calamari, ALASKA smoked salmon dip. 37.95		We use KACHEMAK BAY Alder wood for grilling. This imparts a unique subtle smoky flavor to ALASKA seafood & meats.		We are proud to support our Alaskan Fishermen & are committed to sustainable fisheries.		ORIGINAL PEANUT BUTTER PIE* Chocolate cookie crust, creamy peanut butter filling, Guittard chocolate ganache, chocolate sauce. 10.95	
SIMPLY THE BEST CALAMARI Buttermilk battered calamari, jalapeño lime aioli, jalapeño chips. 15.95 <i>Gluten Free Available</i>		PEPPERCORN CRUSTED STEAK* Alderwood grilled petite tender sliced thin, GBH Oatmeal Stout demi glace, mashed potatoes, harvest vegetable blend, crisp onion straws. 26.95 <i>Gluten Free Available</i>		ALASKA ALDER GRILLED SALMON* ALASKA sockeye salmon, lemon garlic vermouth butter, alder grilled potatoes, broccolini, baby tomatoes, avocado lime verde. 32.95 <i>Gluten Free</i>		WORLD FAMOUS BREAD PUDDING* Vanilla custard, apples, currants, caramelized pecans, Yukon Jack sauce. 10.95	
ALASKA SMOKED SALMON DIP Alder smoked ALASKA sockeye salmon, lightly dressed with Greek yogurt, lemon zest, capers and dill. Served with Rustic Spent Grain bread and crisp sweet gherkins. 14.95 <i>Gluten Free Available</i>		ROTISSERIE ROASTED BBQ RIBS BBQ pork baby back ribs, Jamaican jerk rub, BrewHouse root beer braised, spicy BrewHouse BBQ sauce, apple-craison slaw, jalapeno cornbread skillet with maple butter. 24.95		HERB CRUSTED ALASKA HALIBUT* ALASKA halibut coated with basil pesto & house bread crumb mix, garlic mashed potatoes, roasted tomato vinaigrette tossed seasonal greens. 35.95 <i>Gluten Free Available</i>		FLOURLESS CHOCOLATE TORTE A silky flourless chocolate torte, port poached cherry sauce, sweet cream, shaved chocolate. 10.95 <i>Gluten Free</i>	
ALE FONDUE WITH PRETZELS Boar’s Head® Vermont white cheddar, BrewHouse IPA fondue sauce, fresh Europa pretzels, crisp sweet gherkin. 14.95 <i>Vegetarian</i>		CILANTRO-GINGER ROTISSERIE CHICKEN Cilantro herb stuffed chicken, citrus 5-spice jus, garlic mashed potatoes and sauteed vegetable blend. 24.95		SEARED AHI TUNA* Pepper rubbed, jasmine rice, wasabi aioli, soy mustard, housemade bean sprout kimchee & cilantro oil. Served rare. 25.95 <i>Gluten Free Available</i>		DONUTS Served with maple bourbon sauce, fried to order and dusted with cinnamon anise sugar. 10.95	
GARLIC PRAWNS Jumbo all natural Pacific white prawns, garlic, artichoke hearts, tomato, fresh herbs, red pepper flakes, rustic spent grain bread croutons. 15.95 <i>Gluten Free Available</i>		PASTA		BLACKENED ALASKA COD * Pan seared ALASKA cod, jasmine rice, three pepper spice, hot soy mustard, ripe avocado & traditional pico de gallo salsa. 26.95 <i>Gluten Free Available</i>		APPLE CRUMBLE CHEESECAKE Cinnamon graham cracker, spiced cream cheese filling, caramelized apple crumb, salted caramel. 10.95	
SKILLET JALAPENO CORNBREAD With maple butter. 7.95		SEAFOOD FETTUCCINE ALASKA sockeye salmon, shrimp, Manila clams and ALASKA cod with mushrooms, spinach, red peppers and garlic cream. 28.95 <i>Gluten Free Available</i>		FISH AND CHIPS• BREWHOUSE Blonde ale battered ALASKA cod, rustic fries, housemade dill pickle tartar. 20.95 Substitute ALASKA halibut. 30.95		TILLAMOOK ICE CREAM Vanilla bean. 4.95 <i>Gluten Free</i>	
RUSTIC SPENT GRAIN BREAD With sweet fig and chive butter. 6.95 <i>Our Rustic Spent Grain bread is baked daily by Europa bakery utilizing malted grains from the brewing process, in the Old World Style.</i>		FETTUCCINE JAMBALAYA Pan seared chicken, Andouille sausage, shrimp, spicy Mamou sauce. 26.95 <i>Gluten Free Available</i>		BAJA FISH TACOS• Seared ALASKA cod, jalapeño aioli, tomatillo salsa, grilled corn-wheat flour tortilla, blue corn chips & pico de gallo. 16.95 <i>Gluten Free Available</i>		SORBET Flavor of the day. 4.95 <i>Vegan & Gluten Free</i>	
DAILY SOUP Our soup is always housemade. Ask your server about today’s selection. Cup 8.95 Bowl 10.95		ROASTED VEGETABLE SPAGHETTI Roasted artichoke, tomato, broccolini and mushroom, roasted tomato vinaigrette, spinach, garlic and vegan mozzarella . 19.95 <i>Vegan, Gluten Free Available</i>		SHRIMP & GRITS• Pacific white prawns gently sauteed with 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		GLUTEN FREE BEER	
HEARTY ALASKA SEAFOOD CHOWDER ALASKA seafood, roasted corn, shaved fennel, sweet red peppers, crisp bacon, creamy crab broth, splash of dry sherry. Cup 10.95 Bowl 12.95		SANDWICHES		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 <i>Gluten Free</i>		GHOSTFISH GF – Pale ale, IPA, & Grapefruit IPA 6.50	
WEDGE SALAD Crisp iceburg, blue cheese, hickory smoked bacon, green onion, sweet grape tomato. 9.95		GRILLED STEAK SANDWICH* Toasted ciabatta roll from Europa bakery, creamy blue cheese, grilled red onions, grilled tomato, balsamic dressed arugula, fries. 22.95		BRICK OVEN PIZZAS <i>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.</i>		SELTZERS AND CIDERS	
CLASSIC CAESAR Crisp hearts of romaine, housemade croutons, shaved Parmesan. 9.95 <i>Gluten Free Available</i>		DOUBLE DIPPED CHICKEN Fried chicken breast with jalapeno aioli, crisp pepper bacon, aged Boar’s Head® Vermont cheddar and jalapeno-pickle slaw. Served on a fresh Europa brioche bun with fries. 16.95 <i>Gluten Free and Vegetarian Available</i>		BREWER’S PIE Spicy coppa and pepperoni, Italian and Andouille sausage, crisp bacon and mozzarella with housemade marinara. 16.95 <i>Gluten Free Available</i>		SEATTLE CIDER CO. SEMI-SWEET HARD CIDER 9.50	
BREWHOUSE BLUE* Seasonal mixed greens, red flame grapes, caramelized pecans, blue cheese crumbles. 9.95 <i>Gluten Free</i>		WOOD GRILLED BREWHOUSE BURGER* Wood grilled fresh beef patty, shaved red onion, tomato, pickles, iceberg, BREWHOUSE dressing on a fresh Europa brioche bun. Choice of blue cheese crumbles, aged Boar’s Head® Vermont cheddar or deli Swiss. Served with fries. 16.95 <i>Gluten Free and Vegetarian Available</i>		MOZZARELLA AND TOMATO Housemade marinara, mozzarella, Roma tomato, garlic and fresh basil. 14.95 <i>Vegetarian . Gluten Free and Vegan Available</i>		NON ALCOHOLIC BEVERAGES	
-SALAD ENHANCERS- Add your favorite salad topping		FRENCH DIP Thin shaved roasted beef, herb butter, on a fresh Europa ciabatta roll, au jus, fries. 17.95 With smoked provolone and caramelized onions, add 1.00		DOUBLE SAUSAGE MUSHROOM <i>Gluten Free Available</i> Spicy Italian sausage and Andouille, caramelized fennel, mushrooms, mozzarella and housemade marinara. 15.95		SPARKLING EARL GREY PALMER Earl Grey tea, lemonade, simple syrup and honey. 5.95	
ALASKAN HALIBUT	19.95	BIG SALADS		THAI CHICKEN* <i>Gluten Free Available</i> Toasted peanuts, vegetables, tomato, red onion, cilantro, Thai chili, five cheese blend. 15.95		BLUEBERRY CRUSH Blueberries, pineapple & cranberry juice, soda, fresh mint. 5.95	
GRILLED SCALLOPS	18.95	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 <i>Vegetarian Available</i>		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 <i>Gluten Free and Vegetarian Available</i>		MOJITO Traditional, raspberry or pomegranate. 5.95	
ALASKAN SALMON FILET	14.95	GRILLED PETITE TENDER WEDGE SALAD* Crisp iceberg, blue cheese, hickory smoked bacon, green onion, sweet tomato, thinly sliced petite tender, balsamic glaze. 24.95		ITALIAN SODA Raspberry or pomegranate. 5.95		HEINEKEN NON ALCOHOLIC BEER 5.95	
PEPPER SEARED AHI	12.95	BLUE PLATE SPECIAL Ask your server about today’s selection Served with coffee, tea or soda.		GLUTEN FREE PIZZA Gluten free pizza dough \$2.00 Subsitute Daiya mozzarella vegan cheese \$2.00		FRESH BREWED KALADI BROTHERS COFFEE BREWHOUSE blend, deep roasted by KALADI BROTHERS of ANCHORAGE; rich & full flavored. 3.95 <i>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.</i>	
GRILLED PETITE TENDER	12.95			<i>* 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.</i>		<i>* Contains nuts or nut products</i>	
ALASKA COD FILET	10.95						
ALDERWOOD GRILLED CHICKEN BREAST	8.95						
GRILLED SHRIMP	7.95						
ALASKAN SMOKED SALMON	7.95						

“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, Cask IPA, Tangerine IPA, “The
Juice” and Blood Orange XX IPA

COLLABORATION SELTZER W BLEEDING HEART 7.95
Alcohol: 7.40. BUs: 5.

HOPPED UP PASSION FRUIT WHEAT 7.95
Alcohol: 6.38% BUs 10Starting Gravity: 13.90 Plato (1.056 S.G.).

“THE JUICE” IPA 7.95
Alcohol: 6.30% BU’s:45. Starting Gravity: 15.4

TANGERINE IPA 7.95
Alcohol: 4.4. BUs: 40. Starting Gravity: 10.50 Plato (1.042 S.G.)

HAZY IPA 7.95
Alcohol: 7.07. BUs: 5. 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.)

LAPHROAIG BARREL AGED BLACK RYE BOCK Snifter 7.95
Alcohol: 4.4. BUs: 40. Starting Gravity: 10.50 Plato (1.042 S.G.)

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

CHERRY XXX Snifter 8.50
Alcohol: 10.64% BUs: 25. Starting Gravity: 21.00 Plato (1.087 S.G.)

BELGIAN QUAD Snifter 8.50
Alcohol: 10.15% BUs: 25. Starting Gravity: 21.00 Plato (1.087 S.G.)

WHITE WINES

ROSÉ glass bottle
Barnard Griffin Rose, COLUMBIA VALLEY 21 9.95 37.95
Bieler Pere et Fils AIX-EN-PROVENCE, FRANCE 20 36.95

CHARDONNAY
Line 39, CALIFORNIA 21 11.95 45.95
Sonoma–Cutrer RUSSIAN RIVER VALLEY CALIFORNIA 21 14.95 57.95
Jordan RUSSIAN RIVER VALLEY CALIFORNIA 20 62.95
Rombauer NAPA VALLEY CALIFORNIA 21 64.95

PINOT GRIS
Left Coast, The Orchard WILLAMETTE VALLEY 21 40.95
Joel Gott WILLAMETTE VALLEY OREGON 21 12.95 49.95

RIESLING
Pacific Rim COLUMBIA VALLEY 21 9.95 37.95

SAUVIGNON BLANC
Yealands NEW ZEALAND 21 11.95 45.95
Daou PASO ROBLES CALIFORNIA 21 48.95
Dog Point, NEW ZEALAND 21 48.95
Domaine Hippolyte, SANCERRE FRANCE 21 56.95

OTHER WHITES
Saracco Moscato D’ Asti ITALY 21 11.95 45.95
Hugel Gewürtraminer, ALSACE, FRANCE 15 42.95
Terrazas Reserva, Torrontes, ARGENTINA 18 45.95

SPARKLING
Toca Brut Cava, SPAIN NV 11.95 42.95
Scharffenberger Brut MENDOCINO COUNTY NV 42.95
Roederer Estate Brut Rose ANDERSON VALLEY NV 54.95
Moët & Chandon White Star CHAMPAGNE FRANCE NV 98.95

RED WINES

MERLOT
Rook WASHINGTON STATE 19 9.95 37.95
Chateau Ste. Michelle COLUMBIA VALLEY 18 11.95 45.95
L’Ecole N° 41 COLUMBIA VALLEY 15 52.95
Pend d’Orielle WASHINGTON STATE 20 58.95

CABERNET SAUVIGNON
Liberty School PASO ROBLES 20 10.95 41.95
Hess Shirtail Ranches NORTH COAST 19 12.95 49.95
Mount Veeder NAPA VALLEY 18 64.95
Daou Reserve PASO ROBLES CALIFORNIA 20 78.95
Delille Cellars Four Flags RED MOUNTAIN, WA 19 82.95

SHIRAZ/SYRAH/PETITE SIRAH
Aurora Shiraz SOUTH AUSTRALIA 18 11.95 45.95
J Lohr Syrah PASO ROBLES 20 10.95 41.95
Two Hands Gnarly Dudes Shiraz BAROSSA VALLEY 19 52.95

PINOT NOIR
Angeline CALIFORNIA 20 9.95 33.95
Duck Pond Natural Path OREGON 21 12.95 49.95
Hahn SLH SANTA LUCIA HIGHLANDS CALIFORNIA 19 59.95
Goldeneye ANDERSON VALLEY 20 76.95

OTHER REDS
Bistro Rouge WASHINGTON STATE 19 13.95 54.95
Portillo Malbec MENDOZA, ARGENTINA 21 9.95 37.95
Boneshaker Zinfandel LODI CALIFORNIA 20 11.95 45.95
Marietta Arme CALIFORNIA 16 42.95
Bonny Doon Le Cigare Volant CALIFORNIA 11 42.95
Tenuta Di Arceno Chianti Classico Reserva ITALY 16 46.95
Matchbook Arsonist CALIFORNIA 18 48.95
Smith & Hook Red Blend CENTRAL COAST, CALIFORNIA 19 59.95



LUNCH MENU

MARCH 30 - APRIL 12

WELCOME

ARCTIC ENCOUTNERS

NORTH PACIFIC FISHERY MANAGEMENT COUNCIL

AK GOVERNOR’S SAEFTY & HEALTH CONFERENCE

AROUND TOWN:

PULSE DANCE COMPANY

ACPA / March 31st

GOING PLACES

ACPA / April 1st

ANCHORAGE SYMPHONY FAMILY CONCERT

ACPA / April 2nd

MEOW MEOW

ACPA / April 7th

“MAKIN CAKE” W/ DASHA KELLY HAMILTON

ACPA / April 8th

EASTER SUNDAY

Please join us on Easter Sunday for brunch. We will serve our
brunch menu from 11am - 3pm and our lunch menu from
11am - 4pm.

Be sure to make your reservations now, before time runs out.

www.glacierbrewhouse.com

or call: 907-274-2739



GBrewHouseAK

907 274–BREW (2739)

737 WEST 5TH AVENUE, ANCHORAGE AK 99501

www.GlacierBrewHouse.com

GENERAL MANAGER Carole Rios

EXECUTIVE CHEF Budda Bej

HEAD BREWER Drew Weber



COCKTAILS

GLACIER BREWHOUSE HARD LEMONADE

Distilled grain spirit, grape juice, Mandarin orange juice, fesh
lemon and lime juice. 11.95

MARGARITA

Campo Bravo Plata tequila, fresh lime 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 and huckleberry. 11.50

RASPBERRY BREWJITO

Bacardi Raspberry Rum, mint leaves, BrewHouse Raspberry
Wheat Beer, simply syrup and raspberry puree. 11.95

HONEY TRAP

Bellringer Gin, fresh lemon sour, honey, BrewHouse Tangerine
IPA and orange bitters. 11.50

HOT BUTTERED RUM

Parrot Bay spiced rum with our house hot buttered rum batter
topped with whipped cream. 11.95

EMPRESS’ KISS

Absolut Mandrin, Cointreau, Empress 1908 gin, orange bitters
and fresh sour mix. 13.95

ROSEMARY LIME COOLER

Fresh rosemary, Bellringer gin, cranberry and fresh lime sour.
10.50

SPICY MEZCAL COOLER

Del Maguey Vida mezcal, jalapeño and habañero pepper
tincture, basil, fresh lime and a splash of soda. 13.95

MOSCOW MULE

360 vodka, ginger liqueur, lime sour and ginger beer. 10.95

POMEGRANATE CAIPIRINHA

Cachaça, pomegranate liqueur, ruby red grapefruit juice, fresh
lime juice and simple syrup 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 GEORGE DICKEL MANHATTAN

House aged with American oak. George Dickel Rye whiskey,
Vya sweet vermouth and Fee Brothers Whiskey Barrel–Aged
bitters. 13.95

BARREL AGED SAZERAC

George Dickel 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, Port Chilkoot 14.95

JAPANESE

Suntory Toki, Fuji Single Grain, Hibiki Harmony 15.95

BARRELL CRAFT

Batch 31 Bourbon, Armida, Seagrass 21.95

WHISTLEPIG

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