

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 11.95

STARTERS
BREWHOUSE APPETIZER TOWER
Garlic prawns, calamari, ALASKA smoked salmon dip. 37.95

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 Rustic Spent Grain bread and crisp sweet gherkins. 14.95 *Gluten Free Available*

ALE FONDUE WITH PRETZELS
Boar’s Head® Vermont white cheddar, BrewHouse IPA fondue sauce, fresh Europa pretzels, crisp sweet gherkin. 14.95 *Vegetarian*

GARLIC PRAWNS
Jumbo all natural Pacific white prawns, garlic, artichoke hearts, tomato, fresh herbs, red pepper flakes, rustic spent grain bread croutons. 15.95 *Gluten Free Available*

SKILLET JALAPENO CORNBREAD
With maple butter. 7.95

RUSTIC SPENT GRAIN BREAD
With sweet fig and chive butter. 6.95

Our Rustic Spent Grain bread is baked daily by Europa bakery utilizing malted grains from the brewing process, in the Old World Style.

DAILY SOUP
Our soup is always housemade. Ask your server about today’s selection. Cup 8.95 Bowl 10.95

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

ASIAN CHOP SALAD*
Fresh arugula, cilantro, shaved onion, Alaska bean sprout, edamame, cream wasabi ginger dressing, cripy wontons and chopped macadamia nuts.. 9.95*Gluten Free Available*

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, petite tender 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 ciabatta roll from Europa bakery, creamy blue cheese, grilled red onions, grilled tomato, balsamic dressed arugula, fries. 22.95

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

WOOD GRILLED BREWHOUSE BURGER •
Wood grilled fresh beef patty brushed with our house made burger zest, 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 *Gluten and Vegetarian Available*
Add crisp pepper bacon. 1.95

FRENCH DIP
Thin shaved prime grade beef, herb butter, on a fresh Europa ciabatta 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*

SEARED AHI CHOP SALAD**
Sesame crusted seared rare Yellowfin tuna, arugula, cilantro, shaved onion, Alaska bean sprout, edamame, wasabi ginger dressing, crispy wontons and chopped macadamia nuts. 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•
ALASKA salmon, lemon dill butter, roasted Yukon gold potatoes, broccolini, baby tomatoes, avocado lime verde. 32.95 *Gluten Free*

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 *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 Blonde ale battered ALASKA cod, rustic fries, housemade dill pickle tartar. 20.95
Substitute ALASKA halibut. 30.95

BAJA FISH TACOS•
Seared ALASKA cod, jalapeño aioli, tomatillo salsa, avocado lime verde, grilled corn-wheat flour tortilla, blue corn chips & pico de gallo. 16.95

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

FETTUCCINE JAMBALAYA
Pan seared chicken, 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.

MOZZARELLA AND TOMATO
Housemade marinara, mozzarella, Roma tomato, garlic and fresh basil. 14.95 *Vegetarian . Gluten Free and Vegan Available*

BREWER’S PIE
Spicy coppa and pepperoni, Italian and Andouille sausage, crisp bacon and mozzarella with housemade marinara. 16.95 *Gluten Free Available*

DOUBLE SAUSAGE MUSHROOM *Gluten Free Available*
Spicy Italian sausage and Andouille, caramelized fennel, mushrooms, mozzarella and housemade marinara. 15.95

THAI CHICKEN* *Gluten Free Available*
Toasted peanuts, vegetables, tomato, red onion, cilantro, Thai chili, five cheese blend. 15.95

Gluten free pizza dough \$2.00
Subsitute Daiya mozzarella vegan cheese \$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
BrewHouse desserts are handcrafted by our pastry Chef Kretshen Cruz Rosa.

ORIGINAL PEANUT BUTTER PIE*
Chocolate cookie crust, creamy peanut butter filling, Guittard chocolate ganache, chocolate sauce. 10.95

WORLD FAMOUS BREAD PUDDING*
Vanilla custard, apples, currants, caramelized pecans, Yukon Jack sauce. 10.95

FLOURLESS CHOCOLATE TORTE
A silky flourless chocolate torte, port poached cherry sauce, sweet cream, shaved chocolate. 10.95 *Gluten Free*

CRÈME BRÛLÉE *
Classic vanilla custard, Alaska Birch sugar crust, fresh seasonal berries. 10.95 *Gluten Free Available*

KEY LIME CHEESECAKE
Classic gramham cracker crust, key lime spiked cream cheese filling, vanilla creme anglaise, candied lime zest. 10.95

TILLAMOOK ICE CREAM
Vanilla bean. 4.95 *Gluten Free*

SORBET
Flavor of the day. 4.95 *Vegan & Gluten Free*

GLUTEN FREE BEER
GHOSTFISH GF – IPA & Grapefruit IPA 7.95
SELTZERS AND CIDERS

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

DOUBLE SHOVEL HARD CIDER 10.50

SEATTLE CIDER CO. HONEY CRISP HARD CIDER 9.50

NON ALCOHOLIC BEVERAGES

HOUSE BREWED ROOT BEER
Rich & full bodied, with sarsaparilla, sassafras & just a hint of vanilla. Natural cane sugar. 4.95

HOUSE BREWED SCREAMSICLE
In the spirit of fall and upcoming Halloween. The orange creamsicle is a liquid verison of the popular frozen treat.4.95

JIPPING GINGER BEER - ALASKA BEACH TRIBE SODA WORKS 6.95

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

HEINEKEN NON ALCOHOLIC BEER 5.95

FRESH BREWED KALADI BROTHERS COFFEE
BREWHOUSE blend, deep roasted by KALADI BROTHERS of ANCHORAGE; rich & full flavored. 3.95

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.

** Contains nuts or nut products*

WHITE WINES		glass	bottle
ROSÉ			
Barnard Griffin Rose, COLUMBIA VALLEY WASHINGTON 22		9.95	37.95
Bieler Pere et Fils, AIX-EN-PROVENCE FRANCE 21			36.95
CHARDONNAY			
Milbrandt Family, COLUMBIA VALLEY WASHINGTON 21		13.95	53.95
Sonoma–Cutrer, RUSSIAN RIVER VALLEY CALIFORNIA 21		14.95	57.95
Rombauer, CARNROS CALIFORNIA 21			64.95
Januik, COLUMBIA VALLEY WASHINGTON 20			64.95
PINOT GRIS			
Four Graces, WILLAMETTE VALLEY OREGON 21		9.95	37.95
Left Coast “The Orchard”, WILLAMETTE VALLEY OR 22			40.95
RIESLING			
Pacific Rim, COLUMBIA VALLEY WASHINGTON 21		9.95	37.95
Red Newt, FINGER LAKES NEW YORK 17			52.95
SAUVIGNON BLANC			
Yealands, NEW ZEALAND 21		11.95	45.95
Daou, PASO ROBLES CALIFORNIA 22			48.95
Dog Point, NEW ZEALAND 22			48.95
Domaine Hippolyte, SANCERRE FRANCE 21			56.95
OTHER WHITES			
Saracco Moscato, D’ Asti ITALY 22		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
Miquel Pons Brut Cava, SPAIN NV			42.95
Argyle Brut, OREGON 18			69.95
Scharffenberger Brut, MENDOCINO COUNTY CALIFORNIA NV			42.95
Roederer Estate Brut Rose, ANDERSON VALLEY CALIFORNIA NV			54.95
RED WINES			
MERLOT			
Rook, WASHINGTON 19		9.95	37.95
Chat. Ste. Michelle ‘Indean Wells’, COLUMBIA VLY Wa 19		13.95	54.95
L'Ecole N° 41, COLUMBIA VALLEY WASHINGTON 19			52.95
Pend d’Orielle, WASHINGTON 20			58.95
CABERNET SAUVIGNON			
Liberty School, PASO ROBLES CALIFORNIA 21		10.95	41.95
Hess Shirtail Ranches, NORTH COAST CALIFORNIA 19		12.95	49.95
Mount Veeder, NAPA VALLEY CALIFORNIA 19			64.95
Daou Reserve, PASO ROBLES CALIFORNIA 20			78.95
Delille Cellars Four Flags, RED MOUNTAIN WASHINGTON 20			82.95
SHIRAZ/SYRAH/PETITE SIRAH			
Jim Barry ‘Lodge Hill’, CLARE VALLEY AUSTRALIA 17		12.95	49.95
J Lohr Syrah, PASO ROBLES CALIFORNIA 21		10.95	41.95
Two Hands Gnarly Dudes Shiraz, BAROSSA VLY AUSTRALIA 19			52.95
PINOT NOIR			
Angeline, CALIFORNIA 22		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 CALIFORNIA 19			76.95
OTHER REDS			
Bistro Rouge Red Blend, WASHINGTON 19		13.95	54.95
Carnivor Zinfandel, CALIFORNIA 21		9.95	37.95
Portillo Malbec, MENDOZA ARGENTINA 21		9.95	37.95
Marietta Arme Red Blend, CALIFORNIA 16			42.95
Matchbook Arsonist Red Blend, CALIFORNIA 18			48.95
Smith & Hook Red Blend, CENTRAL COAST CALIFORNIA 19			59.95

Local Vendors

We are a local company who belives in partnering with local vendors to help the Alaska economy grow and flourish.

10th and M Seafoods

Alaska Provisions

Beach Tribe Alaska

Bill’s Distributing

Capriccio Specialites

Charlie’s Produce

Copper River Seafoods

Europa Bakery

Kaladi Brother’s Coffee

Linford of Alaska Inc

Mike’s Quality Meats Inc.

Odom Corporation

RNDC

S & K Enterprises LLC

Homer, AK

Sagaya Corporation

Seafood of Alaska

Homer, AK

Southern Glazers Wine and Spirits

Specialty Imports

Sysco

Turnagain Vines Distributing

US Foods



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

OCTOBER 12 - 25

WELCOME

ALASKA PRINCIPALS CONFERENCE

AFN CONVENTION

AROUND TOWN

BIG BAD VODOO DADDY

ACPA / October 13

ANCHORAGE CONCERT HITS OF THE 80’S

ACPA / October 13

ELI PAPERBOY REED & THE HARLEM GOSPEL TRAVELERS

ACPA / October 21

GROWLER TUESDAY

64 oz. of Pure Pleasure!

These crazy prices are only available on Tuesdays and do not include Growler Glass fee of \$7.00

6.00 GROWLERS FOR OUR CRAFT BEERS
STYLE AND PRICE VARY WEEKLY



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

Titos, grape juice, Mandarin orange juice, fesh lemon and lime juice. 11.95

BREWHOUSE BOILERMAKER SERIES~

Keylime Wheat Gimlet

Browne Family lavender gin, simple syrup, and BrewHouse Key Lime Wheat Beer. 13.95

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

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 Jipping ginger beer. 10.95

POMEGRANATE CAIPIRISSIMA

Uruapan charanda blanco, 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 vermouht 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

LIQUOR FLIGHTS

NORTHWEST WHISKEY

Dry Fly Wheat, Freeland Bourbon, Port Chilkoot Rye 14.95

JAPANESE WHISKY

Suntory Toki, Fuji Single Grain, Hibiki Harmony 15.95

WHISTLEPIG RYE

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

ADICTIVO TEQUILLA

Plata, Christalino, Anjeo 21.95