

## BRUNCH BLODDY MARYS

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

**ADD A BEER “SNIT”** 1.75

### THE LIQUOURS

Stoli Vodka

Absolut Peppar Vodka

Anchorage Ghost Pepper Vodka

Denali Spruce Tip Gin

Jose Cuervo Tradicional Silver Tequila

### THE SALTS

Spicy / Bacon / Kosher

## WEEKEND LIBATIONS

**ORANGE JUICE** 3.90

**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, Bavarian pretzel sticks, crisp sweet gherkin. 14.95

*Vegetarian*

### GARLIC PRAWNS

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, creamy 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*

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

## 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 house-made 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 gilled 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*

### BISCUITS AND GRAVY

Rich breakfast sausage gravy with fluffy house-made 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 aiol, crisp pepper bacon, 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, added Boar’s Head Vermont cheddar or deli Swiss. Served with fries. 16.95

Add crisp pepper bacon. 1.95

*Gluten Free and Vegetarian Available*

### FRENCH DIP

Think 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

### 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 Vegan 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

*Gluten Free and Vegan Available*

## LUNCH PLATES

### ALASKA ALDER GRILLED SALMON•

ALASKA salmon, lemon dill butter, roasted Yukon gold potatoes, seasonal vegetables, baby tomatoes, avocado lime verde. 32.95

*Gluten Free Substitute Alaska King Salmon for 7.00*

### HERB CRUSTED ALASKA HALIBUT•

FRESH 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. 26.95

*Gluten Free Available*

### FISH AND CHIPS•

BREWHOUSE Blonde ale battered ALASKA cod, rustic fries, house-made dill pickle tartar. 20.95

Substitute Fresh ALASKA halibut. 30.95

### BAJA FISH TACOS•

Seared ALASKA cod, jalapeno 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, red peppers, 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 vegetables. 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 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

Spicy Italian sausage and Andouille, caramelized fennel, mushrooms, mozzarella and housemade marinara. 15.95

*Gluten Free Available*

### THAI CHICKEN\*

Toasted peanuts, vegetables, tomato, red onion, cilantro, Thai chili, five cheese blend. 15.95

*Gluten Free Available*

*Gluten free pizza dough \$2.00*

*Substitute 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, golden raisins, 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.

Almond tuile cookie. 10.95

*Gluten Free Available*

### KEY LIME CHEESECAKE

Classic graham 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** – Pale Lager, 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 SEMI SWEET HARD CIDER** 9.95

## 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 CREAM SODA

Creamy with big vanilla flavors & natural carbonation.

Natural cane sugar. 4.95

**JIPPING GINGER BEER - ALASKA BEACH TRIBE SODA WORKS**

6.95

**LEMONADE** 3.95

### SAN PELLEGRINO

Plain or Rotating Flavor. 4.95

### BLACKBERRY BASIL LEMONADE

Lemonade, blackberries and fresh basil. 5.95

### PRINCE ALI TEA

Lemonade, pineapple, peach syrup and iced tea. 5.95

### BLUEBERRY CRUSH

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

### MOJITO

Traditional, peach, mandarin, raspberry or pomegranate. 5.95

### ITALIAN SODA

Raspberry, pomegranate, peach or mandarin. 5.95

**HEINEKEN NON ALCOHOLIC BEER** 5.95

### FRESH BREWED KALADI BROTHERS COFFEE

BREWHOUSE blend, 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

\*Contains nuts or nut products

WHITE WINES	Glass	Bottle
<b>ROSÉ</b>		
Revelation Rose, Goose Ridge Washington 22	10.95	41.95
Bieler Pere et Fils, AIX-EN-PROVENCE FRANCE 21		36.95
<b>CHARDONNAY</b>		
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
<b>PINOT GRIS</b>		
Joel Gott, WILLAMETTE VALLEY OREGON 22	11.95	45.95
Left Coast “The Orchard”, WILLAMETTE VALLEY OR 22		40.95
<b>RIESLING</b>		
Pacific Rim, COLUMBIA VALLEY WASHINGTON 21	9.95	37.95
Red Newt, FINGER LAKES NEW YORK 17		52.95
<b>SAUVIGNON BLANC</b>		
Yealands, NEW ZEALAND 22	11.95	45.95
Wairua River, New Zealand 22	14.95	59.95
Daou, PASO ROBLES CALIFORNIA 22		48.95
Dog Point, NEW ZEALAND 22		48.95
Domaine Hippolyte, SANCERRE FRANCE 21		56.95
<b>OTHER WHITES</b>		
Risata Moscato, D’ Asti ITALY 22	12.95	
Hugel Gewürtraminer, ALSACE FRANCE 15		42.95
Terrazas Reserva, Torrontes, ARGENTINA 18		45.95
<b>SPARKLING</b>		
Korbel Brut Rose, Sonoma California NV		39.95
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		
<b>MERLOT</b>		
Rook, WASHINGTON 19	9.95	37.95
Chateau Ste. Michelle ‘Indian Wells’, COLUMBIA VLY WA 19	13.95	45.95
L’Ecole No 41, COLUMBIA VALLEY WASHINGTON 19		52.95
Pend d’Orielle, WASHINGTON 20		58.95
<b>CABERNET SAUVIGNON</b>		
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
Silverado, Napa Valley California 18		79.95
Delille Cellars Four Flags, RED MOUNTAIN WASHINGTON 20		82.95
<b>SHIRAZ/SYRAH/PETITE SIRAH</b>		
Jim Barry ‘Lodge Hill’, CLARE VALLEY AUSTRALIA 17	12.95	41.95
J Lohr Syrah, PASO ROBLES CALIFORNIA 21	10.95	41.95
Two Hands Gnarly Dudes Shiraz, BAROSSA VALLEY AU 19		52.95

<b>PINOT NOIR</b>		
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

<b>OTHER REDS</b>		
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
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 Specialties*  
*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*



SCAN FOR A LINK TO OUR WEBSITE, SOCIALS AND REVIEWS.



## WEEKEND LUNCH MENU

MARCH 28—APRIL 10

### WELCOME

GREAT ALASKA SPORTSMAN’S SHOW

ARCTIC ENCOUNTER SYMPOSIUM

DIMOND AND SERVICE H.S. PROMS

### AROUND TOWN

LADYSMITH BLACK MAMBAZO

*ACPA / March 30*

ANCHORAGE CIVIC ORCHESTRA—WINTER CONCERT

*ACPA / March 30*

ARCTIC ENTRIES

*ACPA / April 4*

ONE MAN STRANGER THINGS

*ACPA / April 5*

FAIRY DOLL

*ACPA / April 6*

ONE MAN STAR WARS

*ACPA / April 6*

ONE MAN LORD OF THE RINGS

*ACPA / April 6*

ADONIS ROSE AND NEW ORLEANS JAZZ

*ACPA / April 6*

DISNEY’S ALADDIN

*ACPA / April 10—21*

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, fresh lemon and lime juice. 11.95

**BREWHOUSE BOILERMAKER SERIES~ADULT ROOT BEER**

**In House Brewed Root Beer with Buffalo Trace Cream Bourbon** 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

**EMPRESS’ KISS**

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

**BLUE GENIE**

Peach Schnapps, Blue Curacao, fresh lemon juice. 11.95

**HANKY PANKY**

50 Fathom’s Gin, sweet vermouth, and Fernet Branca. 13.95

**COLD BREWTINI**

Coffee Liqueur, Crème de Cacao dark, Stoli Vanilla, Kaladi Brother’s cold brew coffee, fresh made whipped cream. 13.95

**ROSEMARY LIME COOLER**

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

**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, house made Mary mix, 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, absinthe from Haines, Alaska and Peychaud’s bitters. 13.95

## LIQUOR FLIGHTS

**REPOSADO**

Volans, Amatitena, Cazcanes. 18.95

**UNCLE NEAREST**

Straight Rye, 1856 Premium Aged, 1884 Small Batch 16.95

**WHISTLEPIG RYE**

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

**RUM EXPLORER**

Thailand, Australia, Guyana 16.95