


STARTERS	
<b>BREWHOUSE APPETIZER TOWER</b> Garlic Prawns, Calamari, ALASKA Smoked Salmon Dip. 39.95	
<b>SIMPLY THE BEST CALAMARI</b> Buttermilk battered calamari, jalapeño lime aioli, jalapeño chips. 17.95 <i>Gluten Free Available (No Breading)</i>	
<b>ALASKAN SMOKED SALMON DIP</b> Alder smoked ALASKA sockeye salmon, lightly dressed with greek yogurt, lemon zest, capers, and dill. Served with Rustic Spent Grain bread and sweet pickle chips. 16.95 <i>Gluten Free Available</i>	
<b>ALE FONDUE WITH PRETZELS</b> Boar’s Head® Vermont white cheddar, BrewHouse IPA fondue sauce, Bavarian pretzel stick, sweet pickle chips. 16.95 <i>Vegetarian</i>	
<b>SWEET &amp; SPICY WINGS</b> Crisp, breaded chicken wings tossed in sweet and spicy sriracha, and red hot BBQ, topped with blue cheese crumbles. 17.95	
<b>GARLIC PRAWNS</b> All natural Pacific white prawns, garlic, artichoke hearts, tomato, fresh herbs, red pepper flakes, rustic spent grain bread croutons. 17.95 <i>Gluten Free Available</i>	
<b>SKILLET JALAPEÑO CORNBREAD</b> With maple butter. 8.95	
<b>RUSTIC SPENT GRAIN BREAD* MADE IN A FACILITY WITH NUTS</b> With sweet fig and chive butters. Half 4.50 Full 8.95  <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>	
<b>DAILY SOUP</b> Our soup is always housemade. Ask your server about today’s selection. Cup 9.95 Bowl 12.95	
<b>HEARTY ALASKAN SEAFOOD CHOWDER</b> ALASKA seafood, roasted corn, shaved fennel, sweet red peppers, bacon, creamy crab and clam broth, splash of dry sherry. Cup 10.95 Bowl 14.95	
<b>AUTUMN HARVEST SALAD*</b> Crisp kale, baby greens, maple roasted sweet potatoes, crisp apple, organic quinoa, toasted pumpkin seeds, goat cheese, pomegranate red wine vinaigrette. Ala 10.95 Entrée 15.95 <i>Gluten Free</i>	
<b>CLASSIC CAESAR</b> Crisp hearts of romaine, housemade croutons, shaved Parmesan. Ala 10.95 Entrée 15.95 <i>Gluten Free Available</i>	
<b>BREWHOUSE BLUE*</b> Seasonal mixed greens, red flame grapes, caramelized pecans, blue cheese crumbles. Ala 10.95 Entrée 15.95 <i>Gluten Free Available</i>	
<b>-Salad and entree enhancers-</b>	
RED KING CRAB 10 OZ	77.50
ALASKAN HALIBUT	25.95
ALASKAN SALMON FILET 6OZ	22.95
GRILLED SHRIMP & SCALLOPS SKEWER	19.95
GRILLED SIRLOIN	19.95
PEPPER SEARED AHI	16.95
ALASKAN SALMON FILET 4OZ	16.95
ALASKA COD FILET	12.95
GRILLED SHRIMP (5)	10.95
ALDERWOOD GRILLED CHICKEN BREAST	9.95
ALASKAN SMOKED SALMON	9.95
<i>Please be aware that our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat).</i>	

WOOD GRILL	
We use KACHEMAK BAY Alderwood for grilling. This imparts a unique, subtle, smoky flavor to ALASKA seafood and meats.	
<b>ALDER WOOD–GRILLED RIBEYE•</b> Simply grilled 16 oz, 28 day-aged, corn fed beef, garlic herb butter, roasted potatoes, brussels sprout. 58.95 <i>Gluten Free Available</i>	
<b>PEPPERCORN CRUSTED STEAK•</b> Alderwood grilled 8 oz sirloin sliced thin, GBH Oatmeal Stout demi glace, mashed potatoes, harvest vegetable blend, crisp onion straws. 32.95 <i>Gluten Free Available</i>	
<b>ROTISSERIE ROASTED BBQ RIBS</b> BBQ pork baby back ribs, Jamaican jerk rub, BrewHouse root beer braised, spicy BrewHouse BBQ sauce, apple-craison slaw, jalapeño cornbread skillet with maple butter. 32.95	
<b>CILANTRO-GINGER ROTISSERIE CHICKEN</b> Cilantro herb stuffed chicken, citrus 5-spice jus, garlic mashed potatoes, sauteed vegetable blend. 27.95 <i>*there is pork in the jus</i>	
<b>PETITE FILET, SHRIMP AND SCALLOPS•</b> 28 day-aged custom cut petite filet, Alaska Scallops and PACIFIC white shrimp skewer, beurre blanc, garlic herb roasted potatoes, French green beans. 59.95 <i>Gluten Free</i>	
PASTA	
<b>SEAFOOD FETTUCCINE</b> ALASKA salmon, shrimp, wild all natural scallops, and ALASKA cod with mushrooms, spinach, red peppers, pepper flakes, and garlic cream. 33.95 <i>Gluten Free Available</i>	
<b>FETTUCCINE JAMBALAYA</b> Pan seared chicken, Andouille sausage, shrimp, spicy Mamou sauce. 27.95 <i>Gluten Free Available</i>	
<b>VEGAN SAUSAGE AND VEGETABLE SPAGHETTI</b> Sauteed vegan sausage, mushroom, artichoke, roasted red pepper, grape tomatoes, spinach, pepper flake, garlic, tomato marinara, vegan cheese, fresh basil . 22.95 <i>Vegan. Gluten Free Available</i>	
SANDWICHES	
<b>GRILLED SALMON BLT</b> Alder grilled ALASKA salmon on fresh baked Focaccia, crisp pepper bacon, basil aioli, ripe tomatoes, crisp romaine served with fries. 25.95 <i>Gluten Free Available</i>	
<b>DOUBLE DIPPED CHICKEN</b> Fried chicken breast with jalapeño aioli, crisp pepper bacon, Boar’s Head® Vermont cheddar, and jalapeño-pickle slaw. Served on a fresh Europa brioche bun with fries. 18.95	
<b>BREWHOUSE DINNER BURGER</b> Alderwood grilled fresh beef patty, bacon onion jam, Cambozola, red onion, tomato, arugula, balsamic, fresh Europa brioche bun, french fries. 22.95 <i>Gluten Free and Vegetarian Available</i> <i>Gluten Free Burger with Salad add 2.00</i>	
BIG SALADS	
<b>CHILI LIME SHRIMP•</b> Alder wood grilled PACIFIC white shrimp and sweet pineapple with chili glaze, sesame dressed romaine, spinach and arugula, crisp apple, candied pecan, cilantro, and Mandarin orange. 20.95 <i>Vegetarian Available</i>	
<b>SMOKED CHICKEN HARVEST SALAD••</b> Alder smoked, chilled chicken breast, crisp kale, baby greens, maple roasted sweet potatoes, crisp apple, organic quinoa, toasted pumpkin seeds, goat cheese, pomegranate red wine vinaigrette. 22.95 <i>Gluten Free</i>	
<b>• These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.</b>	

SEAFOOD	
We are proud to support our ALASKAN Fishermen and are committed to sustainable fisheries.	
<b>ALASKA ALDER GRILLED SALMON•</b> ALASKA salmon, house-made BBQ glaze, garlic mashed potatoes, grilled asparagus, balsamic vinaigrette tossed mixed greens. 40.95 Substitute ALASKA King Salmon ~ MP <i>Gluten Free Available</i>	
<b>HERB CRUSTED ALASKA HALIBUT•</b> ALASKA halibut coated with basil pesto and house bread crumb mix, garlic mashed potatoes, roasted tomato vinaigrette tossed seasonal greens. 46.95 <i>Gluten Free Available (No Breading)</i>	
<b>CRAB STUFFED HALIBUT•</b> Panko dusted ALASKA halibut, crab, artichoke, cream cheese, sauteed spinach, garlic mashed potatoes, beurre blanc. 53.95	
<b>SEARED AHI TUNA•</b> Pepper rubbed Ahi, jasmine rice, wasabi aioli, soy mustard, housemade bean sprout kimchee, cilantro oil. <i>Served Rare.</i> 32.95 <i>Gluten Free Available</i>	
<b>BLACKENED ALASKA ROCKFISH •</b> Pan seared ALASKA rockfish, jasmine rice, three pepper spice, hot soy mustard, ripe avocado, French green beans, pico de gallo salsa. 29.95 <i>Gluten Free Available</i>	
<b>FISH &amp; CHIPS•</b> BREWHOUSE Blonde ale battered ALASKA cod, apple–craisin slaw, rustic fries. 26.95 Substitute ALASKA halibut. 38.95	
<b>SHRIMP &amp; GRITS•</b> PACIFIC white shrimp 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. 30.95	
<b>MIXED SEAFOOD GRILL</b> Alder wood grilled, wild, all natural Alaska scallops, Pacific white shrimp, ALASKA salmon, lemon herb butter, classic beurre blanc, garlic parmesan roasted potatoes, brussels sprout. 47.95 <i>Gluten Free Available</i>	
<b>BERING SEA KING CRAB LEGS</b> Full 1 <sup>1</sup> / <sub>4</sub> lb. of ALASKA RED King crab steamed to order. Drawn butter, garlic parmesan roasted potatoes, grilled vegetables. 154.95 <i>Gluten Free</i>	
<b>CHEF SPECIAL</b> Chef’s special highlights fresh seasonal ingredients creating a unique culinary experience.	
BRICK OVEN PIZZAS	
<i>Our pizza dough is handmade each morning using our old world Caputo “00” Pizzeria Flour and Glacier BrewHouse Amber Ale starter, allowed to slowly proof for 48 hours. We bake our pizzas in our brick hearth oven at 500°F for a superior crisp and tender crust.</i>	
<i>Gluten free pizzas produced in the same area as gluten products</i>	
<b>MOZZARELLA &amp; TOMATO</b> Housemade marinara, mozzarella, Roma tomato, garlic, fresh basil. 16.95 <i>Vegetarian.. Gluten Free and Vegan Available</i>	
<b>BREWER’S PIE</b> Spicy coppa and pepperoni, Italian and Andouille sausage, crisp bacon, mozzarella, housemade marinara. 18.95 <i>Gluten Free Available</i>	
<b>NORDIC HEAT</b> Alaskan reindeer summer sausage, mushroom mix, caramelized onions in BrewHouse Amber, fresh jalapeño peppers, blue cheese crumbles, cheese blend, sundried tomato pesto, and stoneground mustard remoulade. 18.95	
<b>ROTISSERIE RANCH</b> Alder smoked rotisserie chicken, parmesan cream sauce, 3 cheese blend, chopped bacon, roasted garlic, red onions, tomatoes, ranch. 18.95	
<i>Gluten free pizza dough \$2.00</i> <i>Substitute Daiya mozzarella vegan cheese \$2.00</i>	
<i>*Contains nuts or nut products</i>	

ZERO BELOW “COCKTAILS”	
All “Cocktails” on This List Are ZERO ALCOHOL (Ask Server About Adding Alcohol to Any Drink)	
<b>LYCHEE SQUEEZE</b> Light and refreshing with Lychee puree and Lime sour. 6.95	
<b>PRICKLY PEAR COLLINS</b> Tart and fruity blend of Pineapple, Prickly Pear, and Lemon. 6.95	
<b>COCONUT COLD BREW MARTINI</b> Smooth Kaladi Cold Brew infused with Coconut and Vanilla Cream. 7.95	
<b>BOTANICAL COOLER</b> Cool and refreshing with cucumber, mint, and a kiss of Jalapeño. 7.95	
<b>ALPENGLOW SPRITZ</b> Effervescent, Sweet, and Refreshing twist on a classic favorite. With NA Prosecco and Apertivo. 10.95	
<b>BLUEBERRY CRUSH</b> Blueberries, Pineapple, and Cranberry with a bit of Mint. 6.95	
<b>BLACKBERRY BASIL LEMONADE</b> Blackberries, Lemonade, and fresh Basil. 6.95	
<b>TROPICAL TEA</b> Iced Tea with Lemonade, Pineapple, and Peach. 6.95	
<b>LONA LEMONADE FIZZ</b> House made NA Blonde Beer, Raspberry, and Lemon 6.95	
	
<b>REAL SODAS</b> Try One of Our Refreshing Fruit Sodas Made with REAL Puree Raspberry, Strawberry, Blueberry, Peach, Lychee, Prickly Pear. 6.95	
NON-ALCOHOLIC BEVERAGES	
<b>HOUSE BREWED ROOT BEER</b> Rich and full bodied, with sarsaparilla, sassafras, and just a hint of vanilla. Natural cane sugar. 4.95	
<b>HOUSE BREWED CREAM SODA</b> 4.95	
<b>LEMONADE OR ICED TEA</b> 3.95 Add Raspberry, Strawberry, Blueberry, Peach, Lychee, or Prickly Pear Flavor 1.00 (Also 1.00 Per Refill)	
<b>SAN PELLEGRINO</b> Plain or rotating flavor. 5.95	
<b>REDBULL</b> 4.95	
<b>LONA NON-ALCOHOLIC BEER</b> 7.50	
<b>HEINEKEN NON-ALCOHOLIC BEER</b> 6.95	
<b>SEASONAL HOT APPLE CIDER WITH WHIP</b> 4.50	
<b>FOUNTAIN DRINKS</b> 3.95 (Also 1.00 Per Refill)	
<b>FRESH BREWED KALADI BROTHERS COFFEE</b> BREWHOUSE blend, deep roasted by KALADI BROTHERS of ANCHORAGE; rich and full flavored. 4.50	
ASK YOUR SERVER ABOUT DESSERTS	
BrewHouse desserts are handcrafted by our pastry Chef Kretshen Cruz Rosa.	
<i>We unconditionally guarantee all food, beverages &amp; 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>	

WHITE WINES		
	Glass	Bottle
<b>ROSÉ</b>		
Revelation, GOOSE RIDGE WA 23		39.95
Justin Rose, PASO ROBLES CA 21	11.95	45.95
By. OTT, COTES DE PROVENCE FRANCE 21		55.95
<b>CHARDONNAY</b>		
Kendall-Jackson, SANTA ROSA CA 23	10.95	33.95
Diora La Splendeur du Soleil CA 23	14.50	56.95
Flowers, SONOMA COAST CA 23		76.95
Rombauer, CARNROS CA 23		118.95
<b>PINOT GRIS</b>		
Rainstorm, WILLAMETTE VALLEY OR 22	11.95	42.95
Alsace “Hugel”, FRANCE 20		65.95
Jermann, Fruili-Venezia Giulia, ITALY 22		72.95
<b>RIESLING</b>		
Fetzer, MENDOCINO COUNTY CA NV	10.95	38.95
Red Newt, FINGER LAKES NY 17	65.95	
<b>SAUVIGNON BLANC</b>		
Stoneleigh, NEW ZEALAND 24	12.50	45.95
Kim Crawford, NEW ZEALAND 23		59.95
Rock Block, WA 22		76.95
<b>OTHER WHITES</b>		
Riunite Moscato, ITALY NV	10.95	39.95
Alvinte, ALBARINO SPAIN 21		49.95
Chablis, Domaine Vocoret & Fils, FRANCE 18		70.95
Domaine's Schlumberger Riesling, SAERING FRANCE 19		79.95
<b>SPARKLING</b>		
Mionetto Prosecco, ITALY NV	9.95	36.95
Korbel Brut Rose, SONOMA CA		47.95
Codorniu Brut, Barcelona, SPAIN NV	10.95	43.95
J. Charpentier Brut, VILLERS SOUS CHATILLON FRANCE		155.95

RED WINES		
<b>MERLOT</b>		
Rook, WA 19	10.95	37.95
Chat. Ste. Michelle 'Indian Wells', COLUMBIA VLY WA 20	13.95	54.95
Pend d'Orielle, WA 20		61.95
<b>CABERNET SAUVIGNON</b>		
Substance, COLUMBIA VALLEY WA 22	11.50	45.95
Francis Coppola, CA 22	13.95	54.95
Greenwing, COLUMBIA VALLEY WA 22		65.95
Caymus, NAPA CA 22		120.95
<b>SHIRAZ / SYRAH / PETITE SIRAH</b>		
J Lohr Syrah, PASO ROBLES CA 22	11.95	41.95
San Simeons, PASO ROBLES CA 20		70.95
Ovum Syrah, COLUMBIA OR 21		96.95
<b>PINOT NOIR</b>		
Sea Sun, FAIRFIELD CA 22	10.50	41.95
Pike Road, WILLAMETTE VALLEY OR 23	13.50	49.95
Joel Gott, WILLAMETTE VALLEY OR 23		54.95
Wairau River, MARLBOROUGH NEW ZEALAND 22		59.95
<b>OTHER REDS</b>		
Carnivor Zinfandel, CA 22	10.95	37.95
Portillo Malbec, MENDOZA ARGENTINA 23	10.95	39.95
Valpolicella, ALLEGRIINI ITALY 22		49.95
Glacier Bear Black Currant, HOMER AK 22		54.95
Rosso Di Montalcino, Franceschi, ITALY 22		61.95
Termes, VALDEFINJAS SPAIN 18		94.95

BEER, SELTZER, CIDER	
Ghostfish GF – PALE LAGER, IPA, AND GRAPEFRUIT IPA	8.95
SELTZERS & CIDERS	
Alaskan Brewing Co. Hard Seltzer – LEMON LIME	10.50
Double Shovel Hard Cider	10.50

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	
Alaska Sprouts	
Bill’s Distributing	
Capriccio Specialties	
Charlie’s Produce	
Copper River Seafoods	
Denali Spirits	
Glacier Bear Winery	
Europa Bakery	
Kaladi Brother’s Coffee	
Linford of Alaska Inc	
Mike’s Quality Meats Inc.	
Odom Corporation	
RNDC	
S & K Enterprises LLC	
Sagaya Corporation	
Seafood of Alaska	
Southern Glazers Wine and Spirits	
Specialty Imports	
Sysco	
Turnagain Vines Distributing	
US Foods	
	

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



DINNER MENU	
JANUARY 8 – JANUARY 22	
WELCOME	
AROUND TOWN	
OVERLAND	Sydney / January 9 @ 7pm
ANCHORAGE SYMPHONY	Atwood / January 10 @ 7:30pm
BLACK VIOLIN	Atwood / January 16 @ 7pm
THE 2 <sup>ND</sup> CITY	Atwood / January 17 @ 7:30pm
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	

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	
<b>GLACIER BREWHOUSE HARD LEMONADE</b>	
Denali Spirits Vodka, Grape juice, Mandarin, Lemon, and Lime juice. 13.50	
<b>BREWHOUSE BOILERMAKER SERIES~ADULT ROOT BEER</b>	
BrewHouse's own Root Beer with Buffalo Trace Bourbon Cream 12.50	
<b>BREWHOUSE MARGARITA</b>	
Corazon Blanco Tequila, Lime sour, and a splash of Blonde ale. 12.50	
<b>JALAPEÑO PINEAPPLE MARGARITA</b>	
Alder Grilled Jalapeño and Pineapple infused Corazon tequila, fresh Lime and Pineapple juice, rimmed with tajin. 12.95	
<b>LEMON DROP</b>	
360 Citrus vodka, Limoncello, and Lemon sour. 13.95	
<b>BLUEBERRY RHUBARB COLLINS</b>	
House infused Blueberry Rhubarb Vodka, fresh Lemon, and Soda. 12.95	

<b>PICKLE MARTINI</b>	
907 Denali Spirits Vodka, Pickle Brine, Jalapeño tincture, and house made Celery Salt. 12.95	
<b>COLD BREWTINI</b>	
Coffee Liqueur, Crème de Cacao dark, 360 Vanilla Vodka, Kaladi Brother’s cold brew Coffee, and fresh made Whipped Cream. 14.95	
<b>ROSEMARY LIME COOLER</b>	
Fresh Rosemary, Gin, Cranberry, and Lime sour. 13.95	
<b>MOSCOW MULE</b>	
Sweet Ginger Vodka, Lime sour, and Ginger Beer. 12.95	
<b>EMPRESS’ KISS</b>	
Absolut Mandarin, Triple Sec, Empress 1908 Gin, Orange bitters, and fresh sour mix. 15.95	
<b>BLOODY MARY</b>	
Denali Spirits Vodka, house made Mary mix, Blonde ale, pickled Green Bean, and Olive. 12.95 our bloody mary mix does contain gluten	
<b>SANGRIA</b>	
Red wine, Blackberry Brandy, Triple Sec, Orange, Lime, and Soda. 11.95	
<b>BARREL AGED GEORGE DICKEL MANHATTAN</b>	
George Dickel Rye Whiskey house aged in American oak, Vya Sweet Vermouth, and Fee Brothers Whiskey Barrel-Aged bitters. 18.95	
<b>BARREL AGED SAZERAC</b>	
George Dickel Rye, Alaskan Absinthe, and Peychaud’s bitters. 17.95	

FEATURED COCKTAIL	
<b>BOURBON, SPICE, &amp; EVERYTHING NICE</b>	
Denali Spirits Bourbon, Anchorage Distillery Cinnamon Moonshine, and warm Apple Cider. Topped with Whipped Cream and Cinnamon. 13.95	

BREWHOUSE OLD FASHIONED	
ASK YOUR SERVER ABOUT THE FEATURED OLD FASHIONED	



LIQUOR FLIGHTS	
<b>TEQUILA FLIGHT</b>	
Milagro Silver, Anejo, Cristalino 19.95	
<b>FOUR ROSES</b>	
Bourbon, Small Batch, Single Batch 12.95	
<b>SINGLE MALT SCOTCH FLIGHT</b>	
Tobermory, Talisker, Lagavulin Distillers Edition 30.95	