

STARTERS		WOOD GRILL	SEAFOOD	DESSERTS
BREWHOUSE APPETIZER TOWER Garlic Prawns, Calamari, ALASKA Smoked Salmon Dip. 38.95		We use KACHEMAK BAY Alder wood for grilling. This imparts a unique subtle smoky flavor to ALASKA seafood and meats.	We are proud to support our ALASKAN Fishermen and are committed to sustainable fisheries.	BrewHouse desserts are handcrafted by our pastry Chef Kretshen Cruz Rosa.
SIMPLY THE BEST CALAMARI Buttermilk battered calamari, jalapeño lime aioli, jalapeño chips. 16.95 <i>Gluten Free Available</i>		ALDER WOOD–GRILLED RIBEYE• Simply grilled 16 oz. 28 day-aged corn fed beef, garlic herb butter, roasted potatoes, brussels sprout. 56.95 <i>Gluten Free Available</i>	ALASKA ALDER GRILLED SALMON• ALASKA salmon, house-made BBQ glaze, garlic mashed potatoes, grilled asparagus, balsamic vinaigrette tossed mixed greens. 36.95 Substitute Alaska King Salmon. 44.95 <i>Gluten Free Available</i>	ORIGINAL PEANUT BUTTER PIE* Chocolate cookie crust, creamy peanut butter filling, Guittard chocolate ganache, chocolate 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. 15.95 <i>Gluten Free Available</i>		PEPPERCORN CRUSTED STEAK• Alderwood grilled 8 oz. sirloin sliced thin, GBH Oatmeal Stout demi glace, mashed potatoes, harvest vegetable blend, crisp onion straws. 31.95 <i>Gluten Free Available</i>	HERB CRUSTED ALASKA HALIBUT• FRESH ALASKA halibut coated with basil pesto & house bread crumb mix, garlic mashed potatoes, roasted tomato vinaigrette tossed seasonal greens. 42.95 <i>Gluten Free Available</i>	WORLD FAMOUS BREAD PUDDING* Vanilla custard, apples, golden raisins, caramelized pecans, Yukon Jack sauce. 10.95
ALE FONDUE WITH PRETZELS Boar’s Head® Vermont white cheddar, BrewHouse IPA fondue sauce, Bavarian pretzel stick, crisp sweet gherkin. 15.95 <i>Vegetarian</i>		ROTISSERIE ROASTED BBQ RIBS 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. 31.95	CRAB STUFFED HALIBUT• PANKO DUSTED ALASKA HALIBUT, crab, artichoke, cream cheese, sauteed spinach, garlic mashed potatoes, beurre blanc. 49.95	S’MORES BROWNIE SKILLET Oven warmed dark chocolate brownie, honey graham crackers, mini marshmallow, splash of GBH Oatmeal Stout, white chocolate chips, chocolate sauce, vanilla ice cream. 10.95
SWEET AND SPICY WINGS Crisp breaded chicken wings tossed in sweet and spicy sriracha, and red hot BBQ, topped with blue cheese crumbles. 15.95		CILANTRO-GINGER ROTISSERIE CHICKEN Cilantro herb stuffed chicken, 5-spice citrus jus, garlic mashed potatoes, sauteed vegetable blend. 25.95	SEARED AHI TUNA• Pepper rubbed Ahi, jasmine rice, wasabi aioli, soy mustard, housemade bean sprout kimchee, cilantro oil. Served rare. 31.95 <i>Gluten Free Available</i>	CRÈME BRÛLÉE * Classic vanilla custard, Alaska Birch sugar crust, fresh seasonal berries, almond tuile cookie. 10.95 <i>Gluten Free Available</i>
GARLIC PRAWNS All natural Pacific white prawns, garlic, artichoke hearts, tomato, fresh herbs, red pepper flakes, rustic spent grain bread croutons. 16.95 <i>Gluten Free Available</i>		PETITE FILET, SHRIMP AND SCALLOPS• 28 day-aged custom cut petite filet, Alaska Scallops and PACIFIC white shrimp skewer, beurre blanc, garlic herb roasted potatoes, French green beans. 58.95 <i>Gluten Free</i>	BLACKENED ALASKA ROCKFISH • Pan seared ALASKA rockfish, jasmine rice, three pepper spice, hot soy mustard, ripe avocado, traditional pico de gallo salsa. 29.95 <i>Gluten Free Available</i>	KEY LIME CHEESECAKE Classic graham cracker crust, key lime spiked cream cheese filling, vanilla creme anglaise, candied lime zest. 10.95
SKILLET JALAPEÑO CORNBREAD With maple butter. 7.95		PASTA	FISH AND CHIPS• BREWHOUSE Blonde ale battered ALASKA true cod, apple–craisin slaw. 25.95 Substitute Fresh ALASKA halibut. 35.95	TILLAMOOK ICE CREAM <i>Vanilla bean. 4.95 Gluten Free</i>
RUSTIC SPENT GRAIN BREAD* MADE IN A FACILITY WITH NUTS With sweet fig and chive butters. 7.95 <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>		SEAFOOD FETTUCCINE ALASKA sockeye salmon, shrimp, wild all natural scallops, and ALASKA cod with mushrooms, spinach, red peppers, and garlic cream. 31.95 <i>Gluten Free Available</i>	SHRIMP & GRITS• 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. 29.95	SORBET Flavor of the day. 4.95 <i>Vegan & Gluten Free</i>
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 13.95		VEGAN SAUSAGE AND VEGETABLE SPAGHETTI 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>	MIXED SEAFOOD GRILL Alder wood grilled wild all natural Alaska scallops, Pacific white shrimp, ALASKA sockeye, lemon herb butter, classic beurre blanc, garlic parmesan roasted potatoes, brussels sprout. 46.95 <i>Gluten Free Available</i>	GLUTEN FREE BEER
KALE AND APPLE WINTER SALAD* Fresh kale, spinach, and Napa cabbage, roasted brussels sprout, bacon, diced apples, dried cranberries, goat cheese, candied pumpkin seeds, dijon maple vinaigrette, balsamic glaze. 10.95 <i>Gluten Free</i>		FETTUCCINE JAMBALAYA Pan seared chicken, Andouille sausage, shrimp, spicy Mamou sauce. 26.95 <i>Gluten Free Available</i>	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> Gluten free pizzas produced in the same area as gluten products.	GHOSTFISH GF – Pale Lager, IPA & Grapefruit IPA 7.95
CLASSIC CAESAR Crisp hearts of romaine, housemade croutons, shaved parmesan. 10.95 <i>Gluten Free Available</i>		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 vegetables. 129.95 <i>Gluten Free</i>	SELTZERS AND CIDERS
BREWHOUSE BLUE* Seasonal mixed greens, red flame grapes, caramelized pecans, blue cheese crumbles. 10.95 <i>Gluten Free Available</i>		GRILLED SALMON BLT Alder grilled Sockeye salmon on fresh baked Focaccia, crisp pepper bacon, basil aioli, ripe tomatoes, crisp romaine served with fries. 24.95 <i>Gluten Free Available</i>	MOZZARELLA AND TOMATO Housemade marinara, mozzarella, Roma tomato, garlic, fresh basil. 15.95 <i>Vegetarian.. Gluten Free and Vegan Available</i>	ALASKAN BREWING CO. HARD SELTZER 8.95 Lemon Lime
-Salad and entree enhancers-		DOUBLE DIPPED CHICKEN 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. 17.95	NORDIC HEAT Alaskan reindeer summer sausage, mushroom mix, caramelized onions, fresh jalapeño peppers, blue cheese crumbles, cheese blend, sundried tomato pesto, stoneground mustard remoulade. 17.95 <i>Gluten Free Available</i>	DOUBLE SHOVEL HARD CIDER 10.50
KING CRAB 10 OZ 64.95		BIG SALADS	ROTISSERIE RANCH Alder smoked rotisserie chicken, parmesan cream sauce, 3 cheese blend, chopped bacon, roasted garlic, red onions, tomatoes, ranch. 17.95	NON ALCOHOLIC BEVERAGES
ALASKAN HALIBUT 22.95		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. 19.95 <i>Vegetarian and Gluten Free Available</i>	ALASKAN 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. 20.95 <i>Gluten Free Available</i>	HOUSE BREWED ROOT BEER Rich & full bodied, with sarsaparilla, sassafras, and just a hint of vanilla. Natural cane sugar. 4.95
GRILLED SHRIMP & SCALLOPS SKEWER 19.95		ALASKA SALMON 10 OZ 64.95	BREWER’S PIE Spicy coppa and pepperoni, Italian and Andouille sausage, crisp bacon, mozzarella, housemade marinara. 17.95 <i>Gluten Free Available</i>	HOUSE BREWED CREAM SODA Creamy with big vanilla flavors & natural carbonation. Natural cane sugar. 4.95
GRILLED SIRLOIN 18.95		ALASKAN HALIBUT 22.95	SEALED AHI TUNA 49.95	BLACKBERRY BASIL LEMONADE Lemonade, blackberries, and fresh basil. 6.95
PEPPER SEARED AHI 16.95		GRILLED SHRIMP (5) 10.95	SEALED AHI TUNA 49.95	TROPICAL TEA Lemonade, pineapple, peach syrup, and iced tea. 6.95
ALASKAN SALMON FILET 13.95		ALASKAN HALIBUT 22.95	SEALED AHI TUNA 49.95	BLUEBERRY CRUSH Blueberries, pineapple and cranberry juice, soda, fresh mint. 6.95
ALASKA COD FILET 12.95		GRILLED SHRIMP (5) 10.95	SEALED AHI TUNA 49.95	LONA LEMONADE FIZZ In House brewed non-alcoholic beer, fresh raspberry puree, fresh lemon juice (contains 0.05% alcohol) 6.95
GRILLED SHRIMP (5) 10.95		ALDERWOOD GRILLED CHICKEN BREAST 9.95	SEALED AHI TUNA 49.95	ITALIAN SODA Raspberry, blueberry, strawberry, peach, or mandarin. 5.95
ALDERWOOD GRILLED CHICKEN BREAST 9.95		ALASKAN SMOKED SALMON 9.95	SEALED AHI TUNA 49.95	HEINEKEN NON-ALCOHOLIC BEER 8.95
ALASKAN SMOKED SALMON 9.95				FRESH BREWED KALADI BROTHERS COFFEE BREWHOUSE blend, blend, deep roasted by KALADI BROTHERS of ANCHORAGE; rich & full flavored. 4.50

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

- 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.

Gluten free pizza dough \$2.00
Substitute Daiya mozzarella vegan cheese \$2.00

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.

WHITE WINES		Glass	Bottle
ROSÉ			
Justin Rose, Pasa Robles California 22		8.95	32.95
Les Sarrins, COTES DE PROVENCE FRANCE 21			44.95
CHARDONNAY			
Kendall-Jackson, Santa Rosa California 23		9.95	33.95
Sonoma-Cutrer, RUSSIAN RIVER VALLEY CA 23		16.50	68.95
Januik, COLUMBIA VALLEY WA 21			86.95
Rombauer, CARNROS CA 23			118.95
PINOT GRIS			
Rainstorm, WILLAMETTE VALLEY OREGON 22		11.95	42.95
Acrobat, Oregon 23			45.95
RIESLING			
Bottoms Up, WILLAMETTE VALLEY OR 21		9.95	37.95
Fetzer, Mendocino County CA NV		9.95	38.95
Red Newt, FINGER LAKES NY 17			65.95
SAUVIGNON BLANC			
Yealands, NEW ZEALAND 23		12.50	45.95
Kim Crawford, New Zealand 23			59.95
Saint Clair, NEW ZEALAND 23			59.95
Domaine Hippolyte, SANCERRE FRANCE 21			91.95
OTHER WHITES			
Riunite Moscato, ITALY NV		10.95	39.95
Terrazas Reserva, TORRONTES, ARGENTINA 18			50.95
Domaine's Schlumberger Riesling, SAERING FRANCE 19			79.95
SPARKLING			
Riondo Prosecco Extra Dry, Italy NV			35.95
Korbel Brut Rose, SONOMA CA			47.95
La Saleta Brut, Barcelona, Spain NV		12.50	49.95
J. Charpentier Brut, VILLERS SOUS CHATILLON FRANCE			155.95

RED WINES			
MERLOT			
Rook, WASHINGTON 19		10.95	37.95
Chateau Ste. Michelle 'Indian Wells', COLUMBIA VLY WA 20		13.95	54.95
L'Ecole No 41, COLUMBIA VALLEY WA 19			52.95
Pend d'Orielle, WA 20			61.95
CABERNET SAUVIGNON			
Substance, Columbia Valley 22		11.50	45.95
Hess Shirtail Ranches, NORTH COAST CA 20		13.95	54.95
Mount Veeder, NAPA VALLEY CA 21			64.95
Greenwing, Columbia Valley 22			65.95
Trapiche Medalla, Argentina 16			72.95
Caymus, 50th Anniversary, Napa California 22			120.95
SHIRAZ / SYRAH / PETITE SIRAH			
J Lohr Syrah, PASO ROBLES CA 22		11.95	41.95
Ovum Syrah, Colombia Oregon 21			96.95
PINOT NOIR			
Sea Sun, FAIRFIELD CA 22		10.50	41.95
Duck Pond Natural Path, OR 22		13.50	49.95
Wairau River, Marlborough New Zealand 19			59.95
OTHER REDS			
Carnivor Zinfandel, CA 21		9.95	37.95
Portillo Malbec, MENDOZA ARGENTINA 23		10.95	39.95
Valpolicella, ALLEGRIINI ITALY 22			49.95
1924 Ltd. Ed., Whiskey Barrel Aged Red Blend, California 21			62.95
Termes, VALDEFINJAS SPAIN 18			94.95

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

Alaska Sprouts

Beach Tribe Alaska

Bill's Distributing

Capriccio Specialties

Charlie's Produce

Copper River Seafoods

Denali Spirits

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.



DINNER MENU

MAY 1—14
WELCOME
ALASKA SCIENCE OF READING SYMPOSIUM ALASKA WASTE AND WASTEWATER MANAGEMENT AMERICAN AGING ASSOCIATION UAA GRADUATES ASD HIGH SCHOOL GRADUATES NIEUW AMERSTERDAM SEVEN SEAS EXPLORER NOREGIAN JADE GRAND PRINCESS
AROUND TOWN
CONVERSATION WITH LIZ CHENEY <i>ACPA / May 1</i>
PULSE DANCE COMPANY <i>ACPA / May 2 & 3</i>
ANCHORAGE CIVIC ORCHESTRA <i>ACPA / May 3</i>
IRA GLASS <i>ACPA / May 3</i>
ASIAN CULTURE NIGHT <i>ACPA / May 9</i>
DANCING THROUGH THE AGES <i>ACPA / May 9 & 10</i>
NORTHERN SYNCOPATIONS <i>ACPA / May 10</i>

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 Denali Spirits vodka, grape juice, Mandarin orange juice, fresh lemon and lime juice 13.50
BREWHOUSE BOILERMAKER SERIES~ADULT ROOT BEER In House Brewed Root Beer with Buffalo Trace Bourbon Cream 12.50
MARGARITA Corazon Blanco tequila, fresh lime sour and a splash of BREWHOUSE Blonde 12.50
LEMON DROP 360 Citrus vodka, Limoncello, and fresh lemon sour. 11.50
BLUEBERRY RHUBARB COLLINS House infused Blueberry Rhubard vodka, fresh lemon juice, and soda water 12.95
PICKLE MARTINI 907 Denali Spirits vodka, pickle brine, jalapeno tincture, house made celery salt. 12.95
COLD BREWTINI Coffee Liqueur, Crème de Cacao dark, Stoli Vanilla, Kaladi Brother's cold brew coffee, fresh made whipped cream 14.95
ROSEMARY LIME COOLER Fresh rosemary, Bellringer gin, cranberry, and fresh lime sour 10.95
MOSCOW MULE Sweet ginger vodka, lime sour, and Jipping ginger beer 11.95
POMEGRANATE CAIPIRISSIMA Uruapan charanda blanco, pomegranate liqueur, ruby red grapefruit juice, fresh lime juice, and simple syrup 14.50
BLOODY MARY Denali Spirits, house made Mary mix, Blonde ale, pickled green bean, and olive 12.95 <i>our bloody mary mix does contain gluten</i>
SANGRIA Red wine, blackberry brandy, triple sec, fresh orange and lime, splash of soda 11.95
WHITE SANGRIA White wine, Peach Schnapps, triple sec, agave, fresh oranges and strawberries 12.95
BARREL AGED GEORGE DICKEL MANHATTAN George Dickel Rye whiskey house aged with american oak, Vya sweet vermouth, and Fee Brothers Whiskey Barrel-Aged bitters 18.95
BARREL AGED SAZERAC George Dickel rye, absinthe from Haines, Alaska, and Peychaud's bitters. 17.95
FEATURED OLD FASHIONED
BREWHOUSE OLD FASHIONED Bardstown bourbon with Denali Spirits Mothers Little Helper, orange bitters. 13.95
LIQUOR FLIGHTS
REPOSADO Volans, Postuma, Cazcanes. 19.95
UNCLE NEAREST Straight Rye, 1856 Premium Aged, 1884 Small Batch 17.95
RUM EXPLORER Thailand, Australia, Guyana 17.95
OLD FORESTER 1920 Prohibition Style, Rye, Statesman 18.95