

STARTERS	
BREWHOUSE APPETIZER TOWER	
Garlic Prawns, Calamari, ALASKA Smoked Salmon Dip. 38.95	
SIMPLY THE BEST CALAMARI	
Buttermilk battered calamari, jalapeño lime aioli, jalapeño chips. 16.95 <i>Gluten Free Available</i>	
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>	
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>	
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	
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>	
SKILLET JALAPEÑO CORNBREAD	
With maple butter. 7.95	
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>	
DAILY SOUP	
Our soup is always housemade. Ask your server about today’s selection. Cup 9.95 Bowl 12.95	
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 13.95	
ASIAN CHOP SALAD*	
Fresh arugula, cilantro, shaved onion, ALASKA bean sprout, edamame, creamy wasabi ginger dressing, cripy wontons and chopped macadamia nuts. 9.95 <i>Gluten Free Available</i>	
CLASSIC CAESAR	
Crisp hearts of romaine, housemade croutons, shaved parmesan. 10.95 <i>Gluten Free Available</i>	
BREWHOUSE BLUE*	
Seasonal mixed greens, red flame grapes, caramelized pecans, blue cheese crumbles. 10.95 <i>Gluten Free Available</i>	
-Salad and entree enhancers-	
KING CRAB 10 OZ	64.95
ALASKAN HALIBUT	22.95
GRILLED SHRIMP & SCALLOPS SKEWER	19.95
GRILLED SIRLOIN	18.95
PEPPER SEARED AHI	16.95
ALASKAN SALMON FILET	13.95
ALASKA COD FILET	12.95
GRILLED SHRIMP (5)	10.95
ALDERWOOD GRILLED CHICKEN BREAST	9.95
ALASKAN SMOKED SALMON	9.95

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

WOOD GRILL	
We use KACHEMAK BAY Alder wood for grilling. This imparts a unique subtle smoky flavor to ALASKA seafood and meats.	
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>	
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>	
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	
CILANTRO-GINGER ROTISSERIE CHICKEN	
Cilantro herb stuffed chicken, citrus 5-spice jus, garlic mashed potatoes, sauteed vegetable blend. 25.95 *there is pork in the jus	
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>	
PASTA	
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>	
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>	
FETTUCCINE JAMBALAYA	
Pan seared chicken, Andouille sausage, shrimp, spicy Mamou sauce. 26.95 <i>Gluten Free Available</i>	
SANDWICHES	
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>	
BREWHOUSE DINNER BURGER	
Bacon onion jam, Cambozola, red onion, tomato, arugula, fresh Europa brioche bun, french fries. 21.95 <i>Gluten Free and Vegetarian Available</i>	
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	
BIG SALADS	
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>	
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 <i>Gluten Free and Vegan Available</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.

SEAFOOD	
We are proud to support our ALASKAN Fishermen and are committed to sustainable fisheries.	
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>	
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>	
CRAB STUFFED HALIBUT•	
PANKO DUSTED ALASKA HALIBUT, crab, artichoke, cream cheese, sauteed spinach, garlic mashed potatoes, beurre blanc. 49.95	
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>	
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>	
FISH AND CHIPS•	
BREWHOUSE Blonde ale battered ALASKA true cod, apple–craisin slaw. 25.95 Substitute Fresh ALASKA halibut. 35.95	
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	
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>	
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>	
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.	
MOZZARELLA AND TOMATO	
Housemade marinara, mozzarella, Roma tomato, garlic, fresh basil. 15.95 <i>Vegetarian.. Gluten Free and Vegan Available</i>	
BREWER’S PIE	
Spicy coppa and pepperoni, Italian and Andouille sausage, crisp bacon, mozzarella, housemade marinara. 17.95 <i>Gluten Free Available</i>	
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>	
ROTISSERIE RANCH	
Alder smoked rotisserie chicken, parmesan cream sauce, 3 cheese blend, chopped bacon, roasted garlic, red onions, tomatoes, ranch. 17.95	

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

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	
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	
CRÈME BRÛLÉE *	
Classic vanilla custard, Alaska Birch sugar crust, fresh seasonal berries, almond tuile cookie. 10.95 <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	
TILLAMOOK ICE CREAM	
<i>Vanilla bean. 4.95 Gluten Free</i>	
SORBET	
Flavor of the day. 4.95 <i>Vegan & Gluten Free</i>	
GLUTEN FREE BEER	
GHOSTFISH GF – Pale Lager, IPA & Grapefruit IPA 7.95	
SELTZERS AND CIDERS	
ALASKAN BREWING CO. HARD SELTZER 8.95	
Lemon Lime	
DOUBLE SHOVEL HARD CIDER 10.50	
NON ALCOHOLIC BEVERAGES	
HOUSE BREWED ROOT BEER	
Rich & full bodied, with sarsaparilla, sassafras, and 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. 5.95	
BLACKBERRY BASIL LEMONADE	
Lemonade, blackberries, and fresh basil. 6.95	
TROPICAL TEA	
Lemonade, pineapple, peach syrup, and iced tea. 6.95	
BLUEBERRY CRUSH	
Blueberries, pineapple and cranberry juice, soda, fresh mint. 6.95	
LONA LEMONADE FIZZ	
In House brewed non-alcoholic beer, fresh raspberry puree, fresh lemon juice (contains 0.05% alcohol) 6.95	
ITALIAN SODA	
Raspberry, blueberry, strawberry, peach, or mandarin. 5.95	
FRESH BREWED KALADI BROTHERS COFFEE	
BREWHOUSE blend, blend, deep roasted by KALADI BROTHERS of ANCHORAGE; rich & full flavored. 4.50	

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			
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 15—28
WELCOME
ASD HIGH SCHOOL GRADUATES
SILVER MOON
SILVER NOVA
SUMMIT
CARIBBEAN PRINCESS
ROALD AMUNDSEN
NOORDAM
VIKING VENUS
CORAL PRINCESS
SEVEN SEAS EXPLORER
RIVIERA
RADIANCE OF THE SEAS
SAPPHIRE PRINCESS
NEUW AMSTERDAM
NOWEGIAN JADE
SEVEN SEAS MARINER
AROUND TOWN
DAVID SEDARIS
<i>ACPA / May 16</i>
THE SEASONS BY ANCHORAGE BALLET
<i>ACPA / May 17</i>
AYO SPRING CELEBRATION
<i>ACPA / May 18</i>
ARCTIC ENTRIES
<i>ACPA / May 21</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 *our bloody mary mix does contain gluten*

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
Green River 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