

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• FRESH ALASKA salmon, house-made BBQ glaze, garlic mashed potatoes, grilled asparagus, balsamic vinaigrette tossed mixed greens. 39.95 Substitute Alaska King Salmon ~ M.P. <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, citrus 5-spice jus, garlic mashed potatoes, sauteed vegetable blend. 25.95 *there is pork in the jus	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	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>	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>	SORBET Flavor of the day. 4.95 <i>Vegan & Gluten Free</i>
DAILY SOUP Our soup is always housemade. Ask your server about today’s selection. Cup 9.95 Bowl 12.95		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>	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	GLUTEN FREE BEER
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		FETTUCCHINE JAMBALAYA Pan seared chicken, Andouille sausage, shrimp, spicy Mamou sauce. 26.95 <i>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>	GHOSTFISH GF – Pale Lager, IPA & Grapefruit IPA 7.95
ASIAN CHOP SALAD* Fresh arugula, cilantro, shaved onion, ALASKA bean sprout, edamame, creamy wasabi ginger dressing, cripy wontons and chopped macadamia nuts. Ala 9.95 Entrée 14.95 <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
CLASSIC CAESAR Crisp hearts of romaine, housemade croutons, shaved Parmesan. Ala 10.95 Entrée 13.95 <i>Gluten Free Available</i>		GRILLED SALMON BLT Fresh Alder grilled Sockeye salmon on fresh baked Focaccia, crisp pepper bacon, basil aioli, ripe tomatoes, crisp romaine served with fries. 25.95 <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.	ALASKAN BREWING CO. HARD SELTZER 8.95 Lemon Lime
BREWHOUSE BLUE* Seasonal mixed greens, red flame grapes, caramelized pecans, blue cheese crumbles. Ala 10.95 Entrée 14.95 <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>	MOZZARELLA AND TOMATO Housemade marinara, mozzarella, Roma tomato, garlic, fresh basil. 15.95 <i>Vegetarian.. Gluten Free and Vegan Available</i>	DOUBLE SHOVEL HARD CIDER 10.50
-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>	LEMONADE 3.95
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	SAN PELLEGRINO Plain or rotating flavor. 5.95
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>		BLACKBERRY BASIL LEMONADE Lemonade, blackberries, and fresh basil. 6.95
ALASKAN SALMON FILET 6OZ	22.95			TROPICAL TEA Lemonade, pineapple, peach syrup, and iced tea. 6.95
GRILLED SHRIMP & SCALLOPS SKEWER	19.95			BLUEBERRY CRUSH Blueberries, pineapple and cranberry juice, soda, fresh mint. 6.95
GRILLED SIRLOIN	18.95			LONA LEMONADE FIZZ In House brewed non-alcoholic beer, fresh raspberry puree, fresh lemon juice (contains 0.05% alcohol) 6.95
PEPPER SEARED AHI	16.95			ITALIAN SODA Raspberry, blueberry, strawberry, peach, or mandarin. 5.95
ALASKAN SALMON FILET 4OZ	16.95			FRESH BREWED KALADI BROTHERS COFFEE BREWHOUSE blend, blend, deep roasted by KALADI BROTHERS of ANCHORAGE; rich & full flavored. 4.50
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 & wheat).</i>				

WHITE WINES

Glass Bottle

ROSÉ
Justin Rose, Pasa Robles California 21 11.95 45.95
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 8.95 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
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 22 9.95 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
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

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

JUNE 12—25

WELCOME

SILVER MOON
SILVER NOVA
SUMMIT
CARIBBEAN PRINCESS
NOORDAM
VIKING VENUS
RUBY PRINCESS
CORAL PRINCESS
SEVEN SEAS EXPLORER
RADIANCE OF THE SEAS
SAPPHIRE PRINCESS
NIEUW AMSTERDAM
NOWEGIAN JADE
SEVEN SEAS MARINER

AROUND TOWN

ARI SHAFFIR
ACPA / June 18

MAYOR'S MARATHON
Downtown / June 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

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

Alaskan Old Fashion- Wrack Line Rye whisky, and barrel-aged bitters by Port Chilkoot Distillery. 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