

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. 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 JALAPENO CORNBREAD	
With maple butter. 7.95	
RUSTIC SPENT GRAIN BREAD* MADE IN A FACILITY WITH NUTS	
With sweet fig and chive butter. 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	
KALE AND APPLE WINTER SALAD*	
Fresh kale, spinach, and Napa cabbage, roasted brussel sprouts, bacon, diced apples, dried cranberries, goat cheese, candied pumpkin seeds, Dijon maple vinaigrette, balsamic glaze. 10.95	
<i>Gluten Free</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).

SPECIALTIES	
We use KACHEMAK BAY Alder wood for grilling. This imparts a unique subtle smoky flavor to ALASKA seafood & meats.	
PEPPERCORN CRUSTED STEAK•	
Alderwood grilled 8oz. sirloin sliced thin, GLACIER BREWHOUSE Oatmeal Stout demi glace, mashed potatoes, harvest vegetable blend, crisp onion straws. 30.95	
<i>Gluten Free Available</i>	
ROTISSERIE ROASTED BBQ RIBS	
BBQ pork baby back ribs, Jamaican jerk rub, BREWHOUSE rootbeer braised, spicy BrewHouse BBQ sauce, apple-craison slaw, jalapeno cornbread skillet with maple butter. 24.95	
CILANTRO-GINGER ROTISSERIE CHICKEN	
Cilantro herb stuffed chicken, citrus 5-spice jus, garlic mashed potatoes, sauteed vegetable blend. 25.95	
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>	
FETTUCCINE JAMBALAYA	
Pan seared chicken, Andouille sausage, shrimp, spicy Mamou sauce. 26.95	
<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>	
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>	
DOUBLE DIPPED CHICKEN	
Fried chicken breast with jalapeno aiol, crisp pepper bacon, aged Boar’s Head® Vermont cheddar and jalapeno–pickle slaw. Served on a fresh Europa brioche bun with fries. 17.95	
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, aged Boar’s Head Vermont cheddar or deli Swiss. Served with fries. 17.95	
Add crisp pepper bacon. 1.95	
<i>Gluten Free and Vegetarian Available</i>	
FRENCH DIP	
Thin shaved Alderwood smoked roasted beef, garlic butter toasted fresh Europa sandwich roll, au jus, fries. 18.95	
With smoked gouda cheese and caramelized onions, add 1.00	
<i>Not available after 3pm</i>	
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 Available</i>	
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. 20.95	
<i>Gluten Free and Vegan Available</i>	
BLUE PLATE SPECIAL	
Ask your server about today’s selection. Served with coffee, tea or soda. <i>Monday–Friday only</i>	
*Contains nuts or nut products	

SEAFOOD	
We are proud to support our ALASKAN Fishermen & 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 “refresh” Alaska King Salmon 43.95	
<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. 36.95	
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	
BLACKENED ALASKA ROCKFISH •	
Pan seared ALASKA rockfish, jasmine rice, three pepper spice, hot soy mustard, ripe avocado & traditional pico de gallo salsa. 27.95	
<i>Gluten Free Available</i>	
FISH AND CHIPS•	
BREWHOUSE Blonde ale battered ALASKA cod, rustic fries. 23.95	
Substitute Fresh ALASKA halibut. 34.95	
BAJA FISH TACOS•	
Seared ALASKA cod, jalapeno aioli, tomatillo salsa, grilled corn-wheat flour tortilla, blue corn chips & pico de gallo. 17.95	
Substitute Fresh Alaska halibut 27.95	
<i>Gluten Free Available</i>	
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. 25.95	
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 600°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 and 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 and mozzarella with housemade marinara. 17.95	
<i>Gluten Free Available</i>	
NORDIC HEAT	
Alaskan reindeer summer sausage, mushroom mix, caramelized onions, fresh jalapeno peppers, blue cheese crumbles, cheese blend, sundried tomato pesto and 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, tomato and ranch. 17.95	
<i>Gluten free pizza dough \$2.00</i>	
<i>Substitute Daiya mozzarella vegan cheese \$2.00</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.	

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</i>	
<i>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 & just a hint of vanilla. Natural cane sugar. 4.95	
HOUSE BREWED CREAM SODA	
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. 6.95	
TROPICAL TEA	
Lemonade, pineapple, peach syrup and iced tea. 6.95	
BLUEBERRY CRUSH	
Blueberries, pineapple & 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, peach or mandarin. 5.95	
HEINEKEN NON ALCOHOLIC BEER 8.95	
FRESH BREWED KALADI BROTHERS COFFEE	
BREWHOUSE blend, blend, deep roasted by KALADI BROTHERS of ANCHORAGE; rich & full flavored. 4.50	
<i>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.</i>	

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 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.



LUNCH 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 ACPA / May 1
PULSE DANCE COMPANY ACPA / May 2 & 3
ANCHORAGE CIVIC ORCHESTRA ACPA / May 3
IRA GLASS ACPA / May 3
ASIAN CULTURE NIGHT ACPA / May 9
DANCING THROUGH THE AGES ACPA / May 9 & 10
NORTHERN SYNCOPATIONS ACPA / May 10

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 Cream Bourbon 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, 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 & 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

House aged with American oak. George Dickel Rye whiskey, 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 FORRESTER

1920 Prohibition Style, Rye, Statesman 18.95