

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		
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>		
CLASSIC CAESAR		
Crisp hearts of romaine, housemade croutons, shaved Parmesan. Ala 10.95 Entrée 13.95		
<i>Gluten Free Available</i>		
BREWHOUSE BLUE*		
Seasonal mixed greens, red flame grapes, caramelized pecans, blue cheese crumbles. Ala 10.95 Entrée 14.95		
<i>Gluten Free Available</i>		
-Salad and entree enhancers-		
KING CRAB 10 OZ	64.95	
ALASKAN HALIBUT	22.95	
ALASKAN SALMON FILET 6OZ	22.95	
GRILLED SHRIMP & SCALLOPS SKEWER	19.95	
GRILLED SIRLOIN	18.95	
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 & wheat).</i>		

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 *there is pork in the jus		
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. 25.95 <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>		
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>		

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. 39.95		
Substitute Alaska King Salmon. Market Price		
<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 <i>Gluten Free Available</i>		
SEARED AHI TUNA•		
Pepper rubbed, jasmine rice, wasabi aioli, soy mustard, housemade bean sprout kimchee & cilantro oil. Served rare. 26.95 <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. 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>		
<i>Gluten free pizzas produced in the same area as gluten products.</i>		
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		
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 & 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 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.



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 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
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 FORRESTER
1920 Prohibition Style, Rye, Statesman 18.95