STARTERS

BrewHouse APPETIZER TOWER•
Garlic Prawns, Calamari, Alaska Smoked Salmon Dip. 39.95

SIMPLY THE BEST CALAMARI
Buttermilk battered calamari, jalapeño lime aioli, jalapeño chips. 17.95
Gluten Free Available

Alaskan 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 sweet pickle chips. 16.95
Gluten Free Available

ALE FONDUE WITH PRETZELS
Boar's Head® Vermont white cheddar, BrewHouse IPA fondue sauce, Bavarian pretzel stick, sweet pickle chips. 16.95
Vegetarian

CORN RIBS ELOTE
Crispy fried sweet corn ribs, garlic butter, Tajin-cojita dust, Mexican crema, cilantro, fresh lime jalapeño aioli. 13.95
Eat 'em like ribs! Nibble the kernels off the cob and avoid biting down on the cob itself.

GARLIC SHRIMP•
All natural Pacific white shrimp, garlic cream sauce, artichoke hearts, tomato, fresh herbs, red pepper flakes, rustic spent grain bread croutons. 17.95
Gluten Free Available

SKILLET JALAPEÑO CORNBREAD
With maple butter. 8.95

RUSTIC SPENT GRAIN BREAD* made in a facility with nuts
With sweet fig and chive butters. Half 4.50 Full 8.95

Our Rustic Spent Grain bread is baked daily by Europa Bakery utilizing malted grains from the brewing process, in the Old World Style.

DAILY SOUP
Our soup is always homemade. Ask your server about today's selection.
Cup 9.95 Bowl 12.95

HEARTY Alaskan SEAFOOD CHOWDER
Alaska seafood, roasted corn, shaved fennel, sweet red peppers, bacon, creamy crab and clam broth, splash of dry sherry.
Cup 11.95 Bowl 14.95

ASIAN CHOP SALAD*
Fresh arugula, cilantro, shaved onion, Alaska bean sprout, edamame beans, crisp wonton, macadamia nuts creamy wasabi ginger dressing.
Ala 11.95 Entrée 16.95
Gluten Free Available

CLASSIC CAESAR
Crisp hearts of romaine, homemade croutons, shaved Parmesan.
Ala 11.95 Entrée 16.95
Gluten Free Available

BREWHOUSE BLUE*
Seasonal mixed greens, red flame grapes, caramelized pecans, blue cheese crumbles and blue cheese dressing. Ala 11.95 Entrée 16.95
Gluten Free Available

-Salad and entree enhancers-

ALASKA GOLDEN KING CRAB• 10 OZ	64.95
ALASKA HALIBUT•	27.95
ALASKA SALMON• FILET 6OZ	22.95
GRILLED SHRIMP & SCALLOPS SKEWER•	19.95
GRILLED SIRLOIN•	19.95
PEPPER-SEARED AHI•	16.95
ALASKA SALMON FILET• 4OZ	16.95
GRILLED SHRIMP• (5)	10.95
GRILLED CHICKEN BREAST	9.95
ALASKA 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, sesame, and wheat).

WOOD GRILL

We use Kachemak Bay Alderwood for grilling.
This imparts a unique, subtle, smoky flavor to Alaska seafood and meats.

PEPPERCORN CRUSTED STEAK•
Alderwood grilled 8 oz sirloin sliced thin, GBH Oatmeal Stout demi glace, mashed potatoes, harvest vegetable blend, crisp onion straws. 32.95 *Gluten Free Available*

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. 25.95

LEMON HERB ROTISSERIE CHICKEN
Rosemary lemon stuffed chicken, garlic truffle sauce, herb roasted potatoes, crisp Brussel sprouts, grape tomatoes, gremolata and parmesan dust. 27.95 *Gluten Free Available*

PASTA

SEAFOOD FETTUCCINE•
Alaska salmon, shrimp, wild all natural scallops, and Alaska cod with mushrooms, spinach, red peppers, pepper flakes, and garlic cream. 32.95 *Gluten Free Available*

FETTUCCINE JAMBALAYA•
Pan seared chicken, Andouille sausage, shrimp, spicy Mamou sauce. 27.95 *Gluten Free Available*

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
Vegan. Gluten Free Available

SANDWICHES

MEDITERRANEAN GRILLED SALMON•
Alder grilled ALASKA salmon, coriander spice, olive remoulade, sliced tomato, cucumber, feta, balsamic dressing, ciabatta roll, served with fries. 25.95 *Gluten Free Available*

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. 18.95

BrewHouse LUNCH BURGER•
Alderwood grilled fresh beef patty brushed with our house made burger zest, iceberg lettuce, tomato, red onion, pickles, BrewHouse dressing on a fresh Europa brioche bun. Choice of aged Boar's Head Vermont cheddar, blue cheese crumbles, or deli swiss. Served with fries. 19.95
Add crisp pepper bacon 1.95
Gluten Free and Vegetarian Available
Gluten Free Burger with Salad add 1.95

PHILLY CHEESESTEAK•
Seared steak tips, caramelized onion, mushrooms, roasted red peppers fresh jalapenos and provolone. Served on a toasted garlic-butter Parisian roll. Served with fries. 21.95

BIG SALADS

CHILI LIME SHRIMP*•
Alder wood grilled Pacific white shrimp and sweet pineapple with chili glaze, sesame dressed romaine, spinach and arugula, crisp apple, candied pecan, cilantro, and Mandarin orange. 20.95
Vegetarian Available

AHI TUNA POKE BOWL*•
Hawaiian style ahi tuna over warm sesame jasmine rice, red cabbage. Edamame, carrots, cucumber, avocado, crispy wontons, furikake and spicy sriracha mayo. Substitute marinated firm tofu 22.95
Gluten Free Available

• These items are cooked to order and 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.

BBQ Grilled SALMON•
Alderwood grilled Alaska BBQ salmon, balsamic reduction, garlic mashed potatoes, grilled asparagus, balsamic dressed greens, crispy potatoes straws. 39.95 *Gluten Free Available*
Substitute Alaska King Salmon ~ MP
Gluten Free Available

HERB CRUSTED Alaska HALIBUT•
Alaska halibut coated with basil pesto and house bread crumb mix, garlic mashed potatoes, roasted tomato vinaigrette tossed seasonal greens. 39.95 *Gluten Free Available*

SEARED AHI TUNA•
Pepper rubbed Ahi, jasmine rice, wasabi aioli, soy mustard, housemade bean sprout kimchee, cilantro oil. *Served Rare.* 28.95
Gluten Free Available

BLACKENED Alaska ROCKFISH •
Pan seared Alaska rockfish, jasmine rice, three pepper spice, hot soy mustard, ripe avocado, French green beans, pico de gallo salsa. 29.95
Gluten Free Available

FISH & CHIPS•
BrewHouse Blonde ale battered Alaska cod, apple–craisin slaw, rustic fries. 24.95
Substitute Alaska halibut. 38.95

BAJA FISH TACOS•
Seared Alaska cod, jalapeño aioli, avocado crema, grilled corn-wheat flour tortilla, blue corn chips, and pico de gallo. 18.95
Substitute Alaska halibut•. 29.95
Gluten Free Available

SHRIMP & GRITS•
Pacific white shrimp gently sauteed with bacon, Andouille and Italian sausage, blackening spice, green onion. Served over smoked Gouda and chipotle grits with a sunny side up, Wilcox Farms organic egg. 27.95

BERING SEA KING CRAB LEGS•
Full $1^{1/4}$lb. of Alaska Golden King crab steamed to order. Drawn butter, garlic parmesan roasted potatoes, seasonal vegetables. 129.95
Gluten Free

BRICK OVEN PIZZAS

*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.*

Gluten free pizzas produced in the same area as gluten products

MOZZARELLA & TOMATO
Housemade marinara, mozzarella, Roma tomato, garlic, fresh basil. 16.95 *Vegetarian.. Gluten Free and Vegan Available*

BREWER'S PIE
Spicy coppa and pepperoni, Italian and Andouille sausage, crisp bacon, mozzarella, housemade marinara. 18.95 *Gluten Free Available*

BEE STING
Spicy coppa, garlic, red onion, pepperoncini, feta and crushed red pepper. Finished with basil and a house-made hot Sriracha honey. 18.95

PINEAPPLE EXPRESS
Alder smoked rotisserie chicken, zippy BBQ pizza sauce, 2 cheese blend, chopped bacon, pineapple, shaved red onion, jalapeno and fresh cilantro. 18.95

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

*Contains nuts or nut products

Blue Plate Specials
Ask your server about today's selection.
Served with coffee, tea or soda.

ZERO BELOW "COCKTAILS"

All "Cocktails" on This List Are ZERO ALCOHOL
(Ask Server About Adding Alcohol to Any Drink)

LYCHEE SQUEEZE
Light and refreshing with Lychee puree and Lime sour. 6.95

PRICKLY PEAR COLLINS
Tart and fruity blend of Pineapple, Prickly Pear, and Lemon. 6.95

COCONUT COLDBREW MARTINI
Smooth Kaladi Cold Brew infused with Coconut and Vanilla Cream. 7.95

BOTANICAL COOLER
Cool and refreshing with cucumber, mint, and a kiss of Jalapeño. 7.95

ALPENGLOW SPRITZ
Effervescent, Sweet, and Refreshing twist on a classic favorite. With NA Prosecco and Apertivo. 10.95

BLUEBERRY CRUSH
Blueberries, Pineapple, and Cranberry with a bit of Mint. 6.95

BLACKBERRY BASIL LEMONADE
Blackberries, Lemonade, and fresh Basil. 6.95

TROPICAL TEA
Iced Tea with Lemonade, Pineapple, and Peach. 6.95

STRAWBERRY JALAPENO FIZZ
Light and sweet with a little heat, with strawberry puree, jalapenos, and NA Prosecco 11.95



REÀL SODAS



Try One of Our Tart & Refreshing
Fruit Sodas Made with REÀL Puree and house made lemon sour
Raspberry, Strawberry, Blueberry, Peach, Lychee, Coconut. 6.95

NON-ALCOHOLIC BEVERAGES

HOUSE BREWED ROOT BEER
Rich and full bodied, with sarsaparilla, sassafras, and just a hint of vanilla. Natural cane sugar. 4.95

HOUSE BREWED CREAM SODA 4.95

LEMONADE OR ICED TEA 4.50
Add Raspberry, Strawberry, Blueberry, Peach, Lychee, or Coconut Flavor 1.00

DRAFT ZIP KOMBUCHA Blueberry Mary 7.95

SAN PELLEGRINO Plain or rotating flavor. 5.95

REDBULL 4.95

HOUSE BREWED NON-ALCOHOLIC AMBER BEER 7.50

STELLA NON-ALCOHOLIC BEER 6.95

SEASONAL HOT APPLE CIDER WITH WHIP 4.50

FOUNTAIN DRINKS 4.50

FRESH BREWED Kaladi Brothers COFFEE
BrewHouse blend, dark roasted by Kaladi Brothers of Anchorage, rich, and full flavored. 4.50

ASK YOUR SERVER ABOUT DESSERTS

BrewHouse desserts are handcrafted by our pastry Chef Kretshen Cruz Rosa.

We unconditionally guarantee all food, beverages & service. Substitutions welcome. For parties of 6 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		
Revelation, Goose Ridge Wa 23		39.95
Barnard Griffin Rose, Columbia Valley Wa 24	11.95	42.95
CHARDONNAY		
Kendall-Jackson, Santa Rosa Ca 23	10.95	33.95
Francis Coppola, Monterey Ca 24	11.95	44.95
Louis Jadot Macron Villages, Maconnais France 24		64.95
Rombauer, Carnros Ca 23		118.95
PINOT GRIS		
Rainstorm, Willamette Valley Or 22	11.95	42.95
Alsace “Hugel”, France 20		65.95
Jermann, Fruili-Venezia Giulia, Italy 22		72.95
RIESLING		
Hogue , Columbia Valley Wa 23	10.95	41.95
Schmitt Sohne, Germany 23		48.95
Red Newt, Finger Lakes NY 17		65.95
SAUVIGNON BLANC		
Matua, New Zealand 23	10.50	39.95
Sonoma Cutrer, Ca 24	13.95	54.95
Kim Crawford, New Zealand 23		59.95
Rock Block, Wa 22		76.95
OTHER WHITES		
MezzaCorona Moscato, Italy 24		39.95
Aveleda Alvarinho, Portugal 24		45.95
Domaine's Schlumberger Riesling, Saering France 19		79.95
SPARKLING		
Opera Prima Brut, Cava Spain	8.95	32.95
Mionetto Prosecco, Italy NV	10.95	40.95
Korbel Brut Rose, Sonoma Ca		47.95
J. Charpentier Brut, Villers Sous Chatillon France		155.95

RED WINES

MERLOT		
Bogle, Ca 22	9.95	35.95
J Lohr Los Osos, Paso Robles Ca 23	12.95	49.95
Chateau Ste Michelle Indian Valley, Wa 20		59.95
Pend d’Orielle, Wa 20		61.95
CABERNET SAUVIGNON		
Liberty School, Paso Robles, Ca 23	11.50	43.95
Joel Gott 815, Ca 22	14.95	57.95
Amavi Cellars, Walla Walla, Wa 22		99.95
Caymus, Napa Ca 23		120.95
SHIRAZ / SYRAH / PETITE SIRAH		
Chat. Ste. Michelle, Columbia Valley Wa 20	11.95	41.95
San Simeons, Paso Robles Ca 20		70.95
Ovum Syrah, Columbia Or 21		96.95
PINOT NOIR		
Angeline, Ca 24	10.50	39.95
Rock Point, Or 23	13.95	54.95
Benton Lane, Willamette Valley Or 23		65.95
Louis Latour Bourgogne, France 23		85.95
OTHER REDS		
Camila Malbec, Mendoza Argentina 22	9.95	36.95
Carnivor Zinfandel, Ca 22	10.95	37.95
Glacier Bear Black Currant, Homer Ak 22		54.95
Rosso Di Montalcino, Franceschi, Italy 22		61.95
Termes, Valdefinjas Spain 18		94.95

BEER, SELTZER, CIDER

Ghostfish GF – Pale Lager, and Grapefruit IPA 8.95

SELTZERS & CIDERS

Alaskan Brewing Co. Hard Seltzer – Cherry Grapefruit 10.50

Double Shovel Hard Cider 10.50

Local Vendors

We are a local company who believes in partnering with local vendors to help the Alaska economy grow and flourish.

10th and M Seafoods

Alaska Provisions

Alaska Sprouts

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 Import

Sysco

Turnagain Vines Distributing

US Foods



SCAN FOR A LINK TO OUR WEBSITE, SOCIALS, AND REVIEWS.

GLACIER BREWHOUSE EST 1996 Anchorage ALASKA

LUNCH MENU

NOVEMBER 27 – DECEMBER 9

WELCOME

BUREAU OF INDIAN AFFAIRS

AROUND TOWN

THE NUTCRACKER
ACPA / November 27 - 29

DOWNTOWN CHRISTMAS TREE LIGHTING
4th Ave / November 28

THE UGLY SWEATER HOLIDAY SHOW
ACPA / December 4 – 5

DAY AT THE PAC
ACPA / December 5

MEET THE HATTER
ACPA / December 5

TUBACHRISTMAS
ACPA / December 6

12 DAYS OF BARLEYWINE
ACPA / December 7 - 18

WE NOW HAVE CANS TO-GO!!!

Blonde, IPA, Hazy IPA, Imperial Blonde and Raspberry Wheat in 12 oz and 19.2 oz
Check out our beer menu for pricing.

12 DAYS OF BARLEYWINE

Be sure to join us December 7 – 18 to see what Head Brewer Drew and his team have aged for the 12 Days of Barleywine.
Everyone who gets a stamp all 12 days will receive a prize!

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 MANHATTAN
George Dickel Rye Whiskey, Vya Sweet Vermouth, and Fee Brothers Whiskey Barrel–Aged bitters. 16.95

GLACIER BREWHOUSE HARD LEMONADE
Denali Spirits Vodka, Grape juice, Mandarin, Lemon, and Lime juice. 13.50

BOILERMAKER SERIES~ADULT ROOT BEER
BrewHouse’s own Root Beer with Buffalo Trace Bourbon Cream 12.50

BREWHOUSE MARGARITA
Corazon Blanco Tequila, Lime sour, and a splash of Blonde ale. 12.50

JALAPEÑO PINEAPPLE MARGARITA
Alder Grilled Jalapeño and Pineapple infused Corazon tequila, fresh Lime and Pineapple juice, rimmed with tajin. 12.95

LEMON DROP
360 Citrus vodka, Limoncello, and Lemon sour. 13.95

BLUEBERRY RHUBARB COLLINS
House infused Blueberry Rhubarb Vodka, fresh Lemon, and Soda. 12.95

PICKLE MARTINI
907 Denali Spirits Vodka, Pickle Brine, Jalapeño tincture, and house made Celery Salt. 12.95

COLD BREWTINI
Coffee Liqueur, Crème de Cacao dark, 360 Vanilla Vodka, Kaladi Brother’s cold brew Coffee, and fresh made Whipped Cream. 14.95

ROSEMARY LIME COOLER
Fresh Rosemary, Gin, Cranberry, and Lime sour. 13.95

MOSCOW MULE
Denali Spirits Vodka, Lime sour, and Ginger Beer. 12.95

EMPRESS’ KISS
Absolut Mandarin, Triple Sec, Empress 1908 Gin, Orange bitters, and fresh sour mix. 18.95

BLOODY MARY
Denali Spirits Vodka, 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, Orange, Lime, and Soda. 11.95

SEASONAL COCKTAILS

BOURBON, SPICE, & EVERYTHING NICE
Denali Spirits Bourbon, Anchorage Distillery Cinnamon Moonshine, and warm Apple Cider. Topped with Whipped Cream and Cinnamon. 14.95

PEACHES & CREAM OLD FASHIONED
Basil Hayden Bourbon with Reál Peach Puree, and Peach Bitters, Topped with cream and cinnamon. 18.95

LIQUOR FLIGHTS

MILAGRO TEQUILA
Silver, Anejo, Cristalino 19.95

FOUR ROSES
Bourbon, Small Batch, Single Batch 15.95

WILLETT FAMILY BOURBON FLIGHT
Old Bardstown Estate, Willett Pot Still Reserve, Rowans Creek 22.95