

STARTERS

AWARD WINNING SMOKED WINGS ✓ Our tender chicken wings are slow smoked to perfection with our signature 49er dry rub. Served with pickled carrot ribbons. | 14.99

YAK-A-DILLA 🍷 Alaskan-raised yak! Flour tortilla stuffed with yak meat, roasted peppers, caramelized onions, Monterey Jack and Mexican cheese. Served with pico de gallo, salsa verde and poblano cilantro mayo. | 14.99

HOUSE MADE CHICKEN TENDERS Southern-style hand-breaded crispy chicken tenders with honey mustard sauce. | 12.99

HALIBUT POT STICKERS 🍷 Pan-fried dumplings filled with Alaskan halibut, shitake mushrooms, ginger, garlic and cabbage. Served with sesame ginger dipping sauce. | 13.99

MEXICAN STREET CORN ✓ Our Roasted jalapeño corn, vegan chorizo, Daytona cheese, sliced avocado, vegan sriracha mayonnaise, cilantro and lime juice. Served with tortilla chips. | 12.99

49TH STATE CALAMARI Lightly breaded tender calamari with our cocktail sauce and Siam sauce with a fresh lemon. | 13.99



CHICKEN NACHOS 🍷 Crispy tortilla chips, black olives, melted cheddar and Monterey Jack cheeses, pico de gallo, radish, red Fresno chilies, cilantro, 49er beer cheese sauce, freshly diced avocado and lemon sour cream. | 16.99 + AK YAK | 2.99

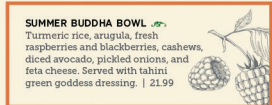
CRAB ARTICHOKE DIP Creamy blend of crab with artichoke hearts, Parmesan cheese, roasted garlic, and fresh spinach. Baked golden brown and served with warm pita slices. | 13.99

HUMMUS PLATTER 🍷 Creamy hummus topped with crispy chickpeas, red onions, tomatoes, feta cheese, and Kalamata olives. Drizzled with extra virgin olive oil, sprinkled with za'atar, and served with warm pita slices. | 12.99

ENTRÉE SALADS

ALASKA HALIBUT CAESAR 🍷 Seared Alaskan halibut atop crispy romaine tossed in house made creamy Caesar dressing and with freshly grated Parmesan cheese and garlic herb croutons. | 17.49

CRISPY ASIAN CHICKEN SALAD Crispy chicken, Mandarin orange segments, almond slivers, shredded romaine, fresh cabbage, cucumbers, red bell peppers, sesame seeds, cilantro, scallions and wonton crisps. | 16.99



BAJA STEAK SALAD 🍷 Fillet steak skewer, radish, avocado, cabbage and shredded romaine, roasted corn, red onion, red bell pepper, salsa fresca, Monterey Jack and cheddar cheeses and cilantro lime vinaigrette. | 17.99

TUNA POKE BOWL Fresh marinated ahi tuna poke with golden turmeric rice, edamame, mango chutney, wakame salad, sesame cabbage, diced avocado, furikake and crispy nori. | 23.99

VEGETARIAN VEGAN PUB FAVORITE GLUTEN SENSITIVE
MADE WITH SUSTAINABLE ALASKAN FISH * BASED ON AVAILABILITY

BAR SNACKS

LAGER LOAF 🍷 Fresh baked mini loaf made with spent grain and our Alaska 8 Star Lager served with honey butter made with locally sourced Snow Bee Honey. | 3.99

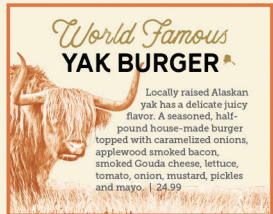
CRISPY CAULIFLOWER ✓ Cauliflower dusted in chickpea flour and fried, then, tossed in 49er hot sauce and served with vegan blue cheese sauce. | 9.99

AVOCADO FRIES 🍷 Tender strips of avocado lightly breaded and fried. Served with our brushfire sauce for dipping. | 10.99

TUNA NACHOS Crisp wonton skins, marinated tuna, red onion, scallions, freshly diced avocado, sriracha mayo, kabayaki sauce, shredded nori and bonito flakes. | 14.99

BAVARIAN HANDMADE PRETZEL 🍷 This labor of love, handmade pretzel is served with our 49er beer cheese sauce. It's our brewer's favorite! | 10.99

SMÖK GLAZED POPCORN 🍷 Popcorn coated in our Smök Lager and jalapeño glaze. | 2.99



SOUP & SALAD

ALASKAN SEAFOOD CHOWDER 🍷 Creamy chowder teeming with fresh Alaskan king salmon, Kachemak Bay halibut and baby clams. | BOWL 10.99 CUP 6.99 + LAGER LOAF | 2.99

GARDEN SALAD ✓ Mixed greens, carrots, radishes, red onions, cucumbers and tomatoes. | 7.49

ICERBK WEDGE () Iceberg lettuce, crispy bacon, tomato, blue cheese crumbles and scallions draped in our tangy blue cheese dressing. | 8.99

SIDE CAESAR Chopped romaine with creamy housemade Caesar dressing, Parmesan cheese and garlic herb croutons. | 8.99



PUB FAVORITES

49TH STATE'S FAMOUS HALIBUT & CHIPS 🍷 Kachemak Alaskan halibut in our light and crispy beer batter, seasoned brewpub fries, creamy coleslaw, house-made tartar sauce and malt vinegar. | 26.99

CHIPOTLE CHICKEN WRAP Tender grilled chicken with melted Monterey jack and cheddar cheeses, applewood-smoked peppered bacon, lettuce, diced tomato and chipotle mayo. Served with a side salad. | 14.99

KOREAN PULLED PORK SANDWICH 🍷 Our pork is born and raised right here in Alaska using our spent grain to ensure complete sustainability. The pork is spiced, rubbed and slow roasted to perfection; then, it is smothered in our Korean BBQ sauce and topped with sesame Asian slaw. Served with brewpub fries. | 15.99



BAKED MAC-N-CHEESE 🍷 An American classic. Elbow macaroni noodles, creamy Alfredo and aged cheddar cheese sauce, topped with Parmesan breadcrumbs and baked in an iron skillet. | 14.99

PIT-SMOKED TURKEY CLUB Slow smoked, shaved turkey breast, applewood-smoked peppered bacon, creamy havarti cheese, stone-ground mustard aioli, lettuce and tomato on toasted ciabatta. Served with brewpub fries. | 14.99

49TH STATE CRAB MELT Crispy crab cake, lemon herb aioli, tomato, cheddar cheese, arugula and freshly sliced avocado on a toasted pub bun. Served with a side salad. | 18.99

BREWPUB REUBEN 🍷 Beer-braised corned beef, sauerkraut, house-made thousand island dressing and Swiss cheese on marbled rye. Served with brewpub fries. | 16.99

49TH STATE'S FAMOUS HALIBUT TACOS 🍷 Macerated and grilled Kachemak yak halibut nestled in corn and flour blend tortillas with cabbage, Monterey Jack and Mexican cheeses, salsa fresca, cilantro and house-made lemon sour cream. Served with chips and salsa. | 24.99

ASK YOUR SERVER ABOUT
The catch of the day!

STONE FIRED PIZZAS

OUR PIZZA DOUGH IS HANDMADE DAILY AND SLOW AGED FOR 2 TO 3 DAYS ALLOWING FOR FULL FLAVOR FERMENTATION AND EASIER DIGESTION. WE USE THE HIGHEST QUALITY TOMATOES AND CHEESES AVAILABLE FOR ALL OF OUR PIZZAS.

AVAILABLE IN 10" PERSONAL OR 14" SIZES
SUBSTITUTE 12" GLUTEN FREE CRUST | 2.99

CLASSIC CHEESE 🍷 | 10.99 14.99

DRAG LINE Double pepperoni, red sauce, black olives, fresh oregano, Parmesan, mozzarella and provolone cheeses. | 13.99 25.99

MARGHERITA 🍷 House red sauce, fresh mozzarella cheese and fresh basil. | 11.99 19.49

THE PROSPECTOR Red sauce, mozzarella and provolone cheeses, pepperoni, sausage, red onion, green pepper, mushroom and Mama Li's pickled peppers. | 12.99 21.99

I SEE NORTHERN LIGHTS 🍷 Alfredo sauce, mozzarella and provolone cheeses, button, shitake, and portobello mushrooms; fresh thyme and Parmesan. | 11.99 20.99

GOLD RUSH Ranch sauce, mozzarella and provolone cheeses, grilled chicken, bacon and Roma tomatoes. | 12.99 22.99



KODIAK BEAR 🍷 Red sauce, mozzarella and provolone cheeses, pepperoni, beef, bacon and elk fennel sausage. | 13.99 26.49

SWEET BABY DALL 🍷 Red sauce, fennel sausage, goat cheese, roasted garlic cloves, fresh arugula and fireweed honey. | 13.49 24.99

THE HUNTER Carne asada, bacon, mushrooms, caramelized onions, mozzarella and provolone cheeses, BBQ sauce and cilantro. | 13.99 25.99

HOMESTEAD BBQ sauce, mozzarella and provolone cheeses, grilled chicken, bacon, smoked Gouda cheese and cilantro. | 13.99 24.99

BRUSHFIRE 🍷 Red sauce, reindeer sausage, Fresno chilies, Mama Li's pickled peppers, honey smothered Gouda, mozzarella and provolone cheeses and scallions. | 13.49 24.99



SMOKEJUMPER Buffalo hot sauce, grilled chicken, mozzarella and provolone cheeses, red onions, crumbled blue cheese, ranch and green onions. | 13.49 24.99



Prices and items subject to change. Normal kitchen operations involve shared cooking and preparation areas. We cannot guarantee that any menu item is free from any allergen. Consuming raw or undercooked meats, poultry, seafood, or eggs may cause illness. 15% gratuity added for dine-in parties of six or more.

Signature BURGERS

SLEEPING LADY 🍷 Hand pattied Moffitt Farms Alaskan beef, cheddar cheese, lettuce, tomato, onions, pickles, mayo and mustard. | 13.49

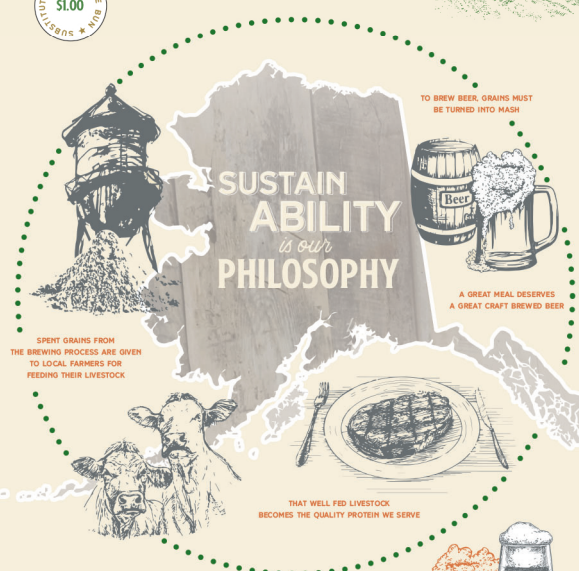
GOLD STAR PEAK 🍷 Hand pattied Moffitt Farms Alaskan beef, aged Swiss cheese, caramelized onions, roasted poblano mayo, and a combination of shitake, portobello and button mushrooms. | 14.99

MT. REDOUBT Our house patty with crispy, battered jalapeño slices, pico de gallo, pepper jack cheese and poblano cilantro aioli. Served on a toasted pub bun. | 15.99

MT. MAGNIFICENT Applewood smoked peppered bacon, aged smoked cheddar cheese, smashed potatoes, crispy onions, pickles and our Baked Blonde BBQ sauce. | 15.99

MT. HEALY Made with fresh avocado, bacon, Base Camp Sauce, white American cheese, lettuce, tomato and onion. | 15.99

Where's the Beef? **VEGAN BURGER** 🍷 An Impossible Burger™ patty, vegan special sauce, vegan cheddar, lettuce, onion and pickle on a pub bun. Served with a side salad. | 17.99



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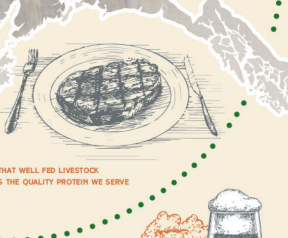
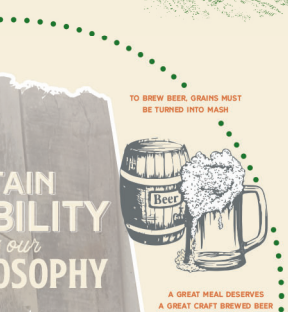
BEVERAGES

SOFT DRINKS, ICED TEA, JUICES Coke, Diet Coke, Coke Zero, Sprite, Cherry Coke, Dr. Pepper, orange soda, unsweetened or raspberry tea, orange/grapefruit/cranberry/pineapple juice. | 2.99

SAN PELLEGRINO | 3.49

HOT TEA, COFFEE, COCOA | 2.99

AK PALMER House-made lemonade and tea. | 2.99



VEGETARIAN VEGAN PUB FAVORITE GLUTEN SENSITIVE
MADE WITH SUSTAINABLE ALASKAN FISH * BASED ON AVAILABILITY

ANCHORAGE BREWPUB 717 WEST 3RD AVENUE 49TH STATE @ THE RAIL 721 DEPOT DRIVE DENALI BREWPUB MILE 248 PARKS HWY

STARTERS

AWARD WINNING SMOKED WINGS 🍗 Our tender chicken wings are slow smoked to perfection with our signature 49er dry rub. Served with pickled carrot ribbons. | 14.99

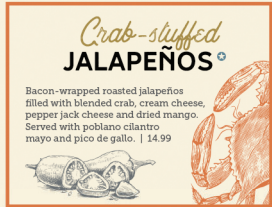
YAK-A-DILLA 🍷 Alaskan-raised yak! Flour tortilla stuffed with yak meat, roasted peppers, caramelized onions, Monterey Jack and Mexican cheese. Served with pico de gallo, salsa verde and poblano cilantro mayo. | 14.99

HOUSE MADE CHICKEN TENDERS Southern-style hand-breaded crispy chicken tenders with honey mustard sauce. | 12.99

HALIBUT POT STICKERS 🍤 Pan-fried dumplings filled with Alaskan halibut, shitake mushrooms, ginger, garlic and cabbage. Served with sesame ginger dipping sauce. | 13.99

MEXICAN STREET CORN 🌽 Roasted jalapeño corn, vegan chorizo, Daiya cheese, sliced avocado, vegan sriracha mayonnaise, cilantro and lime juice. Served with tortilla chips. | 12.99

49TH STATE CALAMARI Lightly breaded tender calamari with our cocktail sauce and Siam sauce with a fresh lemon. | 13.99



CHICKEN NACHOS 🌮 Crispy tortilla chips, black olives, melted cheddar and Monterey Jack cheeses, pico de gallo, radish, red Fresno chilies, cilantro, 49er beer cheese sauce, freshly diced avocado and lemon sour cream. | 16.99 *AKYAK | 2.99

CRAB ARTICHOKE DIP Creamy blend of crab with artichoke hearts, Parmesan cheese, roasted garlic, and fresh spinach. Baked golden brown and served with warm pita slices. | 13.99

HUMMUS PLATTER 🍷 Creamy hummus topped with crispy chickpeas, red onions, tomatoes, feta cheese, and Kalamata olives. Drizzled with extra virgin olive oil, sprinkled with za'atar, and served with warm pita slices. | 12.99

ENTRÉE SALADS

ALASKA HALIBUT CAESAR 🍷 Seared Alaskan halibut atop crispy romaine tossed in house made creamy Caesar dressing and with freshly grated Parmesan cheese and garlic herb croutons. | 17.49

CRISPY ASIAN CHICKEN SALAD Crispy chicken, Mandarin orange segments, almonds, and shreds, shredded romaine, fresh cabbage, cucumbers, red bell peppers, sesame seeds, cilantro, scallions and wonton crisps. | 16.99



BAJA STEAK SALAD 🍷 Fillet steak skewer, radish, avocado, cabbage and shredded romaine, roasted corn, red onion, red bell pepper, salsa fresca, Monterey Jack and cheddar cheeses and cilantro lime vinaigrette. | 17.99

TUNA DOLFO BOWI Fresh marinated albac tuna poke with golden turmeric rice, edamame, mango chutney, wakame salad, sesame cabbage, diced avocado, furikake and crispy nori. | 23.99

🌱 VEGAN 🍷 PUB FAVORITE 🌾 GLUTEN SENSITIVE
MADE WITH SUSTAINABLE ALASKAN FOODS * BASED ON AVAILABILITY

BAR SNACKS

LAGER LOAF 🍷 Fresh baked mini loaf made with spent grain and our Alaska 8 Star Lager served with honey butter made with locally sourced Snow Bee Honey. | 3.99

CRISPY CAULIFLOWER 🍷 Cauliflower dusted in chickpea flour and fried, then, tossed in 49er hot sauce and served with vegan blue cheese sauce. | 10.99

AVOCADO FRIES 🍷 Tender strips of avocado lightly breaded and fried. Served with our brushfire sauce for dipping. | 10.99

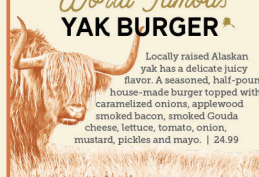
TUNA NACHOS Crisp wonton skins, marinated tuna, red onion, scallions, freshly diced avocado, arachacha mayo, kabayaki sauce, shredded nori and bonito flakes. | 14.99

BAVARIAN HANDMADE PRETZEL 🍷 This labor of love, handmade pretzel is served with our 49er beer cheese sauce. It's our brewer's favorite! | 10.99

SMÖK GLAZED POPCORN 🍷 Popcorn coated in our Smök Lager and jalapeño glaze. | 2.99



SOUP & SALAD



GARDEN SALAD 🍷 Mixed greens, carrots, radishes, red onions, cucumbers and tomatoes. | 7.49

ICERIPP WEDGE 🍷 Iceberg lettuce, crispy bacon, tomato, blue cheese crumbles and scallions draped in our tangy blue cheese dressing. | 8.99

SIDE CAESAR Chopped romaine with creamy housemade Caesar dressing, Parmesan cheese and garlic herb croutons. | 8.99

ALASKAN SEAFOOD CHOWDER 🍷 Creamy chowder teeming with fresh Alaskan king salmon, Kachemak Bay halibut and baby clams. | BOWL 10.99 CUP 6.99 * LARGER LOAF | 2.99

MEAT LOAF 🍷 Meatloaf wrapped in peppered Applewood bacon with our Smök Lager and mushroom demi-glace and topped with onion strings. Served with garlic smashed potatoes. | 24.99

GLACIER BAY SHRIMP BASKET Alaskan-sized, butterfied and breaded shrimp with brewpub fries and creamy coleslaw. Served with our classic cocktail sauce and signature tartar sauce. | 23.99

MAINS

49TH STATE'S FAMOUS HALIBUT AND CHIPS 🍷 Kachemak Alaskan halibut in our light and crispy beer batter, seasoned brewpub fries, creamy coleslaw, house made tartar sauce and malt vinegar. | 26.99



SMOKED BABY BACK RIBS A full rack of tender, fall-off-the-bone pork ribs that are dry-rubbed and smothered in our Baked Blonde sweet and spicy BBQ sauce. Served with creamy coleslaw and brewpub fries. | 27.99

PARMESAN AND ASIAGO CRUSTED HALIBUT 🍷 Fillet of fresh Kachemak Bay halibut topped with Parmesan and Asiago cheeses served with lemon butter sauce, garlic smashed potatoes and asparagus. | 28.99

49ER RIBEYE 🍷 14 oz seasoned ribeye with garlic butter. Served with garlic smashed potatoes and asparagus. | 32.99

FAMOUS CRAB CAKES Two Alaska-sized crab cakes served fresh with freshly sliced avocado and pico de gallo on a bed of lettuce with lemon herb mayo and crispy brewpub fries. | 24.99



49TH STATE'S FAMOUS HALIBUT TACOS 🍷 Blackened and grilled Kachemak Bay halibut nestled in corn and flour blend tortillas with cabbage, Monterey Jack and Mexican cheeses, salsa fresca, cilantro and house made lemon sour cream. Served with chips and salsa. | 24.99



BAKED MAC-N-CHEESE 🍷 An American classic. Elbow macaroni noodles, creamy Alfredo and aged cheddar cheese sauce, topped with Parmesan breadcrumbs and baked in an iron skillet. | 14.99

Meat Lovers Grilled Steak and Crispy Bacon..... 17.99
Seafood and Crab Meat Blend..... 21.99

GLACIER BAY SHRIMP BASKET Alaskan-sized, butterfied and breaded shrimp with brewpub fries and creamy coleslaw. Served with our classic cocktail sauce and signature tartar sauce. | 23.99

STONE FIRED PIZZAS OUR PIZZA DOUGH IS HANDMADE DAILY AND SLOW RISES FOR 2 TO 3 DAYS ALLOWING FOR FULL FLAVOR PENETRATION AND EASIER DIGESTION. WE USE THE HIGHEST QUALITY TOPPINGS AND CHEESES AVAILABLE FOR ALL OF OUR PIZZAS.

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OUR PIZZA DOUGH IS HANDMADE DAILY AND SLOW RISES FOR 2 TO 3 DAYS ALLOWING FOR FULL FLAVOR PENETRATION AND EASIER DIGESTION. WE USE THE HIGHEST QUALITY TOPPINGS AND CHEESES AVAILABLE FOR ALL OF OUR PIZZAS.

CLASSIC CHEESE 🍷 | 10.99 14.99

DRAG LINE Double pepperoni, red sauce, black olives, fresh oregano, Parmesan, mozzarella and provolone cheeses. | 13.99 25.99

MARGHERITA 🍷 House red sauce, fresh mozzarella cheese and fresh basil. | 11.99 19.49

THE PROSPECTOR Red sauce, mozzarella and provolone cheeses, pepperoni, sausage, red onion, green pepper, mushroom and Mama Li's pickled peppers. | 12.99 21.99

I SEE NORTHERN LIGHTS 🍷 Alfredo sauce, mozzarella and provolone cheeses, butternut, shiitake, and portobello mushrooms: fresh thyme and Parmesan. | 11.99 23.99

GOLD RUSH Ranch sauce, mozzarella and provolone cheeses, grilled chicken, bacon and Roma tomatoes. | 12.99 22.99

LOWER 48 IT AINT 🍷 Red sauce, ground elk sliced reindeer sausage, roasted red peppers and fresh mozzarella. | 13.49

KODIAK BEAR 🍷 Red sauce, mozzarella and provolone cheeses, pepperoni, beef, bacon and elk fennel sausage. | 13.99 26.49

SWEET BABY DALL 🍷 Red sauce, fennel sausage, goat cheese, roasted garlic cloves, fresh arugula and fireweed honey. | 13.49 24.99

THE HUNTER Carne asada, bacon, mushrooms, caramelized onions, mozzarella and provolone cheeses, BBQ sauce and cilantro. | 13.99 25.99

HOMESTEAD BBQ sauce, mozzarella and provolone cheeses, grilled chicken, bacon, smoked Gouda cheese and cilantro. | 13.99 24.99

BRUSHFIRE 🍷 Red sauce, reindeer sausage, Fresno chilies, Mama Li's pickled peppers, honey, smoked Gouda, mozzarella and provolone cheeses and scallions. | 13.49 24.99

CABIN FEVER Red sauce, mozzarella and provolone cheeses, smoked Canadian bacon, pineapple, applewood smoked bacon and sweet Peruvian peppers. | 14.99 26.99

SMOKEJUMPER Buffalo hot sauce, grilled chicken, mozzarella and provolone cheeses, red onions, crumbled blue cheese, ranch and green onions. | 13.49 24.99

VEGAN PIZZAS

VEGAN TUNDRA 🍷 Red sauce, spinach, caramelized onions, mushrooms and vegan mozzarella. | 15.99 25.99

VEGAN CASHW 🍷 Red sauce, house-made cashew "parmesan cheese" and extra virgin olive oil. | 13.99 22.99

VEGAN CHORIZO 🍷 Red sauce, vegan cheese, vegan chorizo, caramelized onions, roasted red peppers and cilantro. | 15.99 25.99



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ANCHORAGE BREWPUB 717 WEST 3RD AVENUE 49TH STATE @ THE RAIL 721 DEPOT DRIVE DENALI BREWPUB MILE 248 PARKS HWY

Signature BURGERS

SLEEPING LADY 🍷 Hand pattied Moffitt Farms Alaskan beef, cheddar cheese, lettuce, tomato, onions, pickles, mayo and mustard. | 13.49

GOLD STAR PEAK 🍷 Hand pattied Moffitt Farms Alaskan beef, aged Swiss cheese, caramelized onions, roasted poblano mayo, and a combination of shitake, portobello and button mushrooms. | 14.99

MT. REDOUBT Our house patty with crispy, battered jalapeño slices, pico de gallo, pepper jack cheese and poblano cilantro aioli. Served on a toasted pub bun. | 15.99

MT. MAGNIFICENT Applewood smoked peppered bacon, aged smoked cheddar cheese, smashed potatoes, crispy onions, pickles and our Baked Blonde BBQ sauce. | 15.99

MT. HEALY Made with fresh avocado, bacon, Base Camp Sauce, white American cheese, lettuce, tomato and onion. | 15.99

Where's the Beef? VEGAN BURGER 🍷 An Impossible Burger™ patty, vegan special sauce, vegan cheddar, lettuce, onion and pickle on a pub bun. Served with a side salad. | 17.99

OUR 1/2 LB BEST BURGERS ARE A BLEND OF FRESH GROUND CHUCK AND BRISKET AND COOKED MEDIUM WELL.

SERVED WITH PICKLES AND BREWPUB FRIES.



TO BREW BEER, GRAINS MUST BE TURNED INTO MASH.

SUSTAINABILITY IS OUR PHILOSOPHY

SPENT GRAINS FROM THE BREWING PROCESS ARE GIVEN TO LOCAL FARMERS FOR FEEDING THEIR LIVESTOCK

THAT WELL FED LIVESTOCK BECOMES THE QUALITY PROTEIN WE SERVE

SPECIALTY BEVERAGES

49TH STATE ROOT BEER OR BLUEBERRY CREAM SODA
Print 3.99 | Ice cream float 4.99

GET THE MOBILEBYTES APP
📱 DOWNLOAD A GOOGLE PLAY AND/OR A APPLE APP STORE

ANCHORAGE BREWPUB 717 WEST 3RD AVENUE 49TH STATE @ THE RAIL 721 DEPOT DRIVE DENALI BREWPUB MILE 248 PARKS HWY

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SANDWICHES

KING CRABBY GRILLED CHEESE 🍷 Grilled sourdough bread, crab meat blend, and Swiss and cream cheeses. Served with brewpub fries and our famous Alaskan seafood chowder for dipping. | 21.99

KOREAN PULLED PORK SANDWICH 🍷 Our pork is born and raised right here in Alaska using our spent grain to ensure complete sustainability. The pork is spiced, rubbed and slow roasted to perfection; then, it is smothered in our Korean BBQ sauce and topped with sesame Asian slaw. Served with brewpub fries. | 15.99

SOFT DRINKS, ICED TEA, JUICES Coke, Diet Coke, Coke Zero, Sprite, Cherry Coke, Dr. Pepper, orange soda, unsweetened or raspberry tea, orange/grapefruit/cranberry/pineapple juice. | 2.99

SAN PELLEGRINO | 3.49

HOT TEA, COFFEE, COCOA | 2.99

HOUSE-MADE LEMONADE | 2.99

With fresh strawberries and thyme. | 3.99
With fresh muddled raspberries. | 3.99
With fresh muddled blueberries. | 3.99

AK PALMER House-made lemonade and tea. | 2.99



TO BREW BEER, GRAINS MUST BE TURNED INTO MASH.

SUSTAINABILITY IS OUR PHILOSOPHY

SPENT GRAINS FROM THE BREWING PROCESS ARE GIVEN TO LOCAL FARMERS FOR FEEDING THEIR LIVESTOCK

THAT WELL FED LIVESTOCK BECOMES THE QUALITY PROTEIN WE SERVE

SPECIALTY BEVERAGES

49TH STATE ROOT BEER OR BLUEBERRY CREAM SODA
Print 3.99 | Ice cream float 4.99

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