STARTERS

BrewHouse APPETIZER TOWER

Garlic prawns, calamari, ALASKA smoked salmon dip. 26.95

SIMPLY THE BEST CALAMARI

Buttermilk battered calamari, jalapeño lime aïoli, jalapeño chips. 13.95 Gluten Free Available

ALASKA SMOKED SALMON DIP

Alder smoked ALASKA sockeye salmon, lightly dressed with Greek yogurt, lemon zest, capers and dill. Served with alder-grilled artisan bread and crisp sweet gherkins. 13.50 Gluten Free Available

ALE FONDUE WITH PRETZELS

White cheddar, BrewHouse IPA fondue sauce, pretzels, crisp sweet gherkin. 12.95 Vegetarian

GARLIC PRAWNS

Jumbo all natural Pacific white prawns, garlic, artichoke hearts, tomato, fresh herbs, red pepper flakes, potato rosemary bread. 14.95 *Gluten Free Available*

WAGYU BEEF SLIDERS

Mishima Reserve Wagyu beef, roasted horseradish onion aïoli, crispy sweet onions, brioche bun. 4.95 each or 3 for 13.95

MAC & CHEESE

Corkscrew pasta, lobster cream sauce, sharp white cheddar, Parmesan bread crumb topping. 10.95

ROSEMARY POTATO BREAD

With sweet fig and chive butter. 5.95

GRILLED ASPARAGUS

Alder grilled with garlic herb butter. 6.95

FRENCH ONION SOUP

Swiss cheese, buttermilk fried onions, toasted baguette. 9.95

HEARTY ALASKA SEAFOOD CHOWDER

ALASKA seafood, roasted corn, shaved fennel, sweet red peppers, crisp bacon, creamy crab broth, splash of dry sherry. 8.95

SUMMER HARVEST SALAD

Strawberries, seasonal mixed greens, kale, red onion, chevre cheese, pumpkin seeds, balsamic dressing. 8.95

CLASSIC CAESAR

Crisp hearts of romaine, housemade croutons, shaved Parmesan. 8.95 Gluten Free Available

BrewHouse BLUE*

Seasonal mixed greens, red flame grapes, caramelized pecans, blue cheese crumbles. 8.95 Gluten Free



Please be aware that our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat).

PASTA

SEAFOOD FETTUCCINE

ALASKA sockeye salmon, shrimp, Manila clams and ALASKA cod with mushrooms, spinach, red peppers and garlic cream. 25.95 Gluten Free Available

FETTUCCINE JAMBALAYA

Pan seared chicken, ALASKA grown and produced Andouille sausage, shrimp, spicy Mamou sauce. 22.95 Gluten Free Available

CHILI-PRAWN MAC & CHEESE

Corkscrew pasta, lobster cream sauce, chili smoked all natural Pacific white prawns, crisp bacon, white cheddar, Parmesan bread crumb topping. 21.95

PRAWN SCAMPI

Thin spaghetti, butter, garlic, herbs, artichoke hearts, lemon, grape tomato, Parmesan garlic bread. 24.95

SANDWICHES

GRILLED RIBEYE SANDWICH®

Toasted Dutch crunch roll, creamy blue cheese, grilled red onions, grilled tomato, balsamic dressed arugula, fries. 19.95

DOUBLE DIPPED CHICKEN

Fried chicken breast with spicy aioli, crisp pepper bacon, aged Tillamook cheddar and jalapeno-pickle slaw. Served on a fresh brioche bun with fries. 14.95

WOOD GRILLED BREWHOUSE BURGER®

Wood grilled fresh beef patty, shaved red onion, tomato, pickles, iceberg, BREWHOUSE dressing on a brioche bun. Choice of blue cheese crumbles, aged Tillamook cheddar or deli Swiss. Served with fries. 13.95 Gluten Free and Vegetarian Available Add crisp pepper bacon. 1.95

FRENCH DIP

Thin shaved Mishima Reserve Wagyu beef, herb butter, toasted Dutch crunch roll, au jus, fries. 16.95 With smoked provolone and caramelized onions, add 1.00

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.

16.95 Vegetarian Available

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. 17.95

Gluten Free and Vegetarian Available

GRILLED PETITE TENDER WEDGE SALAD*

Crisp iceberg, blue cheese, hickory smoked bacon, green onion, sweet tomato, thinly sliced petite tender, balsamic glaze. 20.95

STRAWBERRY SCALLOP GRAIN BOWL*

Wild all natural scallops, strawberries, kale, chevre cheese, quinoa, pumpkin seeds, craisins, candied pecans and balsamic dressing. 20.95 Gluten Free and Vegetarian Available

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.

SEAFOOD

We are proud to support our Alaskan Fishermen & are committed to sustainable fisheries.

ALASKA ALDER GRILLED SALMON®

FRESH ALASKA sockeye salmon, lemon garlic vermouth butter, alder grilled potatoes, asparagus, baby tomatoes, avocado lime verde. 28.95 *Gluten Free*

HERB CRUSTED ALASKA HALIBUT®

FRESH ALASKA halibut coated with basil pesto & spent grain bread crumbs, mashed potatoes, roasted tomato vinaigrette tossed seasonal greens. 29.95 Gluten Free Available

SEARED AHI TUNA®

Pepper rubbed, jasmine rice, wasabi aïoli, soy mustard, housemade bean sprout kimchee & cilantro oil. Served rare. 20.95 Gluten Free Available

ALASKA SNOW CRAB STUFFED ROASTED COD **

ALASKA cod and snow crab, braised spinach, parmesan, artichokes, garlic mashed potatoes, chive beurre blanc. 21.95

FISH AND CHIPS.

BREWHOUSE Amber ale battered ALASKA cod, rustic fries, housemade dill pickle tartar. 16.95 Substitute fresh ALASKA halibut. 25.95

BAJA FISH TACOS•

Seared ALASKA cod, jalapeño aïoli, avocado tomatillo salsa, flour & corn tortilla with ALASKA grown potato chips. 15.95 Gluten Free Available

SHRIMP & GRITS•

Pacific white prawns gently sauteed with ALASKA grown and produced Andouille and Italian sausage, blackening spice, green onion. Served over smoked Gouda and chipotle grits with a sunny side up Wilcox Farms organic egg. 19.95

BERING SEA KING CRAB LEGS

Full pound and a half of RED KING crab steamed to order. Drawn butter, garlic herb roasted potatoes, grilled asparagus. 79.95

Gluten Free

SPECIALTIES

We use Kachemak Bay Alder wood for grilling. This imparts a unique subtle smoky flavor to Alaska seafood & meats.

PEPPERCORN CRUSTED STEAK*

Petite tender sliced thin, rosemary sea salt fries, roasted tomato vinaigrette tossed seasonal greens. 22.95 Gluten Free

BrewHouse SHEPHERD'S PIE

Braised beef, carrot, celery, onions, rosemary, thyme, mashed potatoes. 20.95

FRIED CHICKEN

Buttermilk fried chicken breast, Andouille sausage gravy, mashed potato, sunny-side up Wilcox Family Farms egg. 19.95

BRICK OVEN PIZZAS

Our pizza dough is handmade each morning using an old world rye flour starter and allowed to slowly rise and proof for 48 hours. We bake our pizzas in our brick oven at 600°F for a superior crisp and tender crust.

Gluten free pizzas produced in the same area as other gluten products.

FRESH MOZZARELLA AND TOMATO

Housemade marinara, fresh mozzarella, Roma tomato, garlic and fresh basil. 11.95 Vegetarian. Gluten Free and Vegan Available

SKEWER'S PIE

Spicy coppa and pepperoni, Alaska grown and produced Italian and Andouille sausage, crisp bacon and fresh mozzarella with housemade marinara. 15.95 Gluten Free Available

DOUBLE SAUSAGE MUSHROOM Gluten Free Available Alaska grown and produced spicy Italian sausage and Andouille, caramelized fennel, oyster mushrooms, fresh mozzarella and housemade marinara. 13.95

Gluten free pizza dough \$2.00 Subsitute Daiya mozzarella vegan cheese \$2.00

DESSERTS

ORIGINAL PEANUT BUTTER PIE*

Chocolate cookie crust, creamy peanut butter filling, Guittard chocolate ganache, chocolate sauce. 9.95

CHOCOLATE OVERLOAD CAKE

Tillamook vanilla ice cream, Ghirardelli chocolate sauce. 9.95

DONUTS

Served with birch bourbon sauce, fried to order and dusted with cinnamon anise sugar. 9.95

WORLD FAMOUS BREAD PUDDING*

Vanilla custard, apples, currants, caramelized pecans, Yukon Jack sauce. 9.95

BOTTLED BEER

HEINEKIN NON ALCOHOLIC BEER 4.95

GHOSTFISH GLUTEN FREE – BLONDE, PALE ALE & GRAPEFRUIT IPA 6.50

DOUBLE SHOVEL 9.50

SEATTLE CIDER CO. SEMI-SWEET HARD CIDER 9.50

NON ALCOHOLIC BEVERAGES

LEMONADE 3.95

SAN PELLEGRINO

Plain or orange. 3.95

BLACKBERRY BASIL LEMONADE

Lemonade, blackberries and fresh basil. 4.95

SPARKLING EARL GREY PALMER

Earl Grey tea, lemonade, simple syrup and honey. 4.95

BLUEBERRY CRUSH

Blueberries, pineapple & cranberry juice, soda, fresh mint. 4.95

MOJITO

Traditional, raspberry or pomegranate. 4.95

ITALIAN SODA

Raspberry or pomegranate. 4.95

HOUSE BREWED ROOT BEER

Rich & full bodied, with sarsaparilla, sassafras & just a hint of vanilla. Natural cane sugar. 4.50

HOUSE BREWED CREAM SODA

Creamy with big vanilla flavors & natural carbonation. Natural cane sugar. 4.50

FRESH BREWED KALADI BROTHERS COFFEE

BrewHouse blend, deep roasted by Kaladi Brothers of Anchorage; rich & full flavored. 3.95

* Contains nuts or nut products

 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.

"ALASKA'S CRAFT BREWERY" BREWED IN ALASKA BY ALASKANS FOR ALASKANS

OUR FLAGSHIP BEERS

BLONDE

Crisp and refreshing. Centennial hop aroma and smooth creamy finish.

Premium two row barley from the Pacific Northwest lets this beer shine.

Alcohol: 4.76%. BUs: 15 Starting gravity: 11.00 Plato (1.044 S.G.)

AMBER

6.50

Malty, medium bodied, with hints of chocolate and caramel from the crystal malt, Munich malt, roast barley and Cascade hops.

Alcohol: 5.67%. BUs 25. Starting gravity: 14.25 Plato (1.058 S.G.)

Our special double dry hopping regime using Simcoe and Amarillo hops with special English floor malted barley round out this IPA.

Alcohol: 6.35%. BUs 55. Starting gravity: 15.50 Plato (1.063 S.G.)

BAVARIAN HEFEWEIZEN
6.50
Fruity aromas of banana and clove. Made with premium German pilsner malt and German Tettnang hops. Low bitterness, refreshing and smooth.

Alcohol: 5.00%. BUs 17. Starting gravity: 12.50 Plato (1.050 S.G.)

OATMEAL STOUT
Premium pale malt from the Pacific Northwest, various dark malts and crystal malts combine with the rolled oats. Nitrogenated.

Alcohol: 5.61%. BUs 21 Starting gravity: 16.0 Plato (1.065 S.G.)

RASPBERRY WHEAT
Loaded with Northwest red raspberries. Tart and satiating, this beer is red in color and boasts fruity flavors of red raspberries.

Alcohol: 4.76%. BUs 12 Starting gravity: 11.0 Plato (1.044 S.G.)

7.50

IMPERIAL BLONDE
Slightly malty, creamy, and smooth. Honey is used to attain the high yet seductive alcohol level. Served in a snifter.

Alcohol: 9.00%. BUs 24 Starting gravity: 20.0 Plato (1.083 S.G.)

SPECIALTY/SEASONAL BEERS

BELGIAN STRONG
7.50
Alcohol: 10.5. BUs: 50. Starting Gravity: 22.20 Plato (1.093 S.G.)
"Who Dares Wins - Belgian Strong Ale" A collaboration brew with the great minds of both Bleeding Heart Brewing and Glacier BrewHouse. This beer is strong just like the breweries that thought it up!

CASK CONDITIONED ALEServed in the traditional English style from a beer engine and served at 52°F. Ask your server about today's selection.

BLACKBERRY IPA
Alcohol: 7.38. BUs: 58. Starting Gravity: 16.80 Plato (1.069 S.G.)

KEY LIME WHEAT
Alcohol: 5.00. BUs: 17. Starting Gravity: 12.50 Plato (1.050 S.G.

COFFEE "N" CREAM ALE
Alcohol: 5.20. BUs: 10. Starting Gravity: 12.70 Plato (1.051 S.G.)

IMPERIAL PORTER Snifter 7.50
Alcohol: 8.03. BUs: 35. Starting Gravity: 17.80 Plato (1.071 S.G.)

IMPERIAL COCONUT ALE
Alcohol: 9.00 BUs: 24. Starting Gravity: 20.00 Plato (1.083 S.G.)

RUSSIAN IMPERIAL STOUT

Alcohol: 10.82. BUs: 55. Starting Gravity: 25.10 Plato (1.106 S.G.)

JIM BEAM AGED BARLEYWINE Snifter 7.95 Alcohol: 11.24. BUs: 80. Starting Gravity: 27.10 Plato (1.115 S.G.)

"BARREL TO BAR"

We have found these wonderful wines and bring them to you on tap. It's a great way to enjoy a quality glass or bottle of wine and the carbon friendly packaging is great for the environment. Enjoy!

glass liter

45.95

47.95

RED BLEND (ZINFANDEL/SYRAH/PETITE SIRAH/CARIGNANE)

Marietta Lot #66, California NV 9.95 34.95

WHITE WINES

WHILE MINES		1 441 .
ROSÉ	glass	bottle
Barnard Griffin Rose, COLUMBIA VALLEY 18 M.Chapoutier Belleruche COTES-DU-RHONE, FRANCE 16	8.95	33.95 34.95
CHARDONNAY		
North by Northwest, COLUMBIA VALLEY 15 Macrostie SONOMA COAST 17	10.95	41.95 42.95
Sonoma-Cutrer Russian River Valley 18 Hartford Court Russian River Valley 13	13.95	53.95 64.95
PINOT GRIS		
Chehalem WILLAMETTE VALLEY 18 Kris Cuvée ITALY 18	11.95	42.95 45.95
Santa Margherita, Alto Adige, Italy 17		49.95
RIESLING		
Two Vines Washington NV Hugel Alsace France 14	9.95	37.95
		40.95
SAUVIGNON BLANC	10.05	70.05
Echo Bay New ZEALAND 19 Cottat Vieilles Vignes SANCERRE, FRANCE 17 Rochioli RUSSIAN RIVER 13	10.95	39.95 46.95 73.95
OTHER WHITES		
Alamos, Torrontes, Salta, Argentina 16 Hugel Gewürtraminer, Alsace, France 13		30.95 39.95
SPARKLING		
Zardetto Prosecco Italy NV	8.95	38.95
Scharffenberger Brut MENDOCINO COUNTY NV		39.95
Santa Margherita Brut Rosé Italy Bollinger Champagne, France NV		49.95 69.95
RED WINES		
MERLOT		
Leese Fitch California 17	8.95	33.95
Seven Falls COLUMBIA VALLEY 16 Freemark Abbey NAPA VALLEY 13	10.95	41.95 44.95
L'Ecole Nº 41 COLUMBIA VALLEY 13		49.95
CABERNET SAUVIGNON		47.75
SledgeHammer California 19	9.95	37.95
Kiona Estates Cuvee COLUMBIA VALLEY 16		41.95
Duckhorn Decoy Sonoma County 17		49.95
Mount Veeder Napa Valley 17		59.95
SHIRAZ/SYRAH/PETITE SIRAH		
J Lohr Syrah Paso Robles 18	9.95	37.95
R AMADOR COUNTY 16 Yangarra South Australia 15		43.95
PINOT NOIR		45.95
Mont Pellier California 16	7.95	29.95
ERATH OREGON 16	11.95	45.95
Goldeneye Anderson Valley 17	,,,	72.95
OTHER REDS		
Argento Malbec, MENDOZA, ARGENTINA 19	8.95	33.95
Terrazas Reserva, Malbec, MENDOZA, ARGENTINA 13		49.95
Ravenswood Besieged, Old Vine Red, SONOMA 14	9.95	37.95
Ridge East, Bench, Dry Creek CA 16	10.05	53.95
Cantina Zaccagnini, Italy 16 Banfi Riserva Chianti Classico, ITALY 16	10.95	41.95 38.95
Marietta Christo Lot #3 CALIFORNIA 15		39.95
Bonny Doon Le Cigare Volant CALIFORNIA 11		39.95

Matchbook Arsonist CALIFORNIA 15

Château Lyonnat LUSSAC ST-EMILION, FRANCE 15



LUNCH MENU

JUNE 24TH - JULY 7TH

SOCIAL HOUR

Only available in the bar

Join us and friends for Social Hour. Every day, not just some days!

THREE TO SIX O'CLOCK & NINE TO CLOSE

ANY FLAGSHIP BEER (HALF)

SOCIAL HOUR RED SOCIAL HOUR WHITE 6.00

WAGYU BEEF SLIDER 4.00
FISH TACO 4.00
FONDUE WITH PRETZEL 8.00
CALAMARI 9.00
GARLIC PRAWNS 9.00
BREWHOUSE APPETIZER TOWER 19.00



GBrewHouseAK

907 274-BREW (2739)

737 WEST 5TH AVENUE, ANCHORAGE AK 99501

www.GlacierBrewHouse.com

GENERAL MANAGER Will Warren
EXECUTIVE CHEF Ricky Griffin



COCKTAILS ON TAP

MARGARITA

Corazon Blanco tequila, fresh sweet-&-sour and a splash of BREWHOUSE Blonde. 10.95

LEMON DROP

Svedka Citrus vodka, Limoncello and fresh lemon sour. 10.50

COCKTAILS

HUCKLEBERRY COLLINS

Svedka vodka, Limoncello, lemon juice, huckleberry. 10.95

TORONTO

Evan Williams bourbon, Fernet Branca, Green Chartreuse, cinnamon, Angostura bitters, simple syrup. 11.50

THE LAST WORD

AURORA gin from Anchorage, Alaska, Luxardo Maraschino, Green Chartreuse, fresh lime juice 13.95

ROSEMARY LIME COOLER

Fresh rosemary, Bellringer gin, cranberry, fresh lime sour. 9.95

SOUI

Evan Williams bourbon, fresh lemon juice, simple syrup, egg white, red wine float. 11.50

POMEGRANATE CAIPIRINHA

Cachaça, pomegranate liqueur, ruby red grapefruit juice, fresh lime juice, simple syrup 10.95

SPICY MEZCAL COOLER

Del Maguey Vida mezcal, jalapeño and habañero pepper tincture, basil, fresh lime, soda splash. 13.95

MOSCOW MULE

Svedka vodka, ginger liqueur, lime sour, ginger beer. 10.50

BLOODY MARY

Svedka vodka, housemade Mary mix, BREWHOUSE Blonde ale, pickled green bean and red cherry pepper. 10.50

SANGRIA

Red wine, blackberry brandy, triple sec, fresh orange & lime, splash of soda. 9.50

BARREL AGED RITTENHOUSE MANHATTAN

House aged in American oak barrels. Rittenhouse Rye whiskey, Vya sweet vermouth & Fee Brothers Whiskey Barrel-Aged bitters. 13.50

BARREL AGED SAZERAC

Rittenhouse rye, PORT CHILKOOT GREEN SIREN absinthe from Haines, Alaska, and Peychaud's bitters. 13.50

WHISKEY FLIGHTS

NORTHWES

Dry Fly bourbon 101, Rogue Dead Guy whiskey, Bull Run American whiskey. 13.95

KENTUCKY

Elijah Craig Small Batch bourbon, I.W. Harper bourbon, Four Roses Single Barrel bourbon. 13.95

RYE

George Dickel, Rittenhouse, Templeton 4 yr. 12.95

WHISTLEPIG

Piggyback Rye 6 yr, Small Batch Rye 10 yr, Old World Cask 12 yr 17.95