

STARTERS

MEXICAN STREET CORN 🌽🌶️ Roasted jalapeño corn, vegan chorizo, vegan cheese, sliced avocado, vegan sriracha mayonnaise, cilantro and lime juice. Served with tortilla chips. | 11.99

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. | 15.99

HOUSE MADE CHICKEN TENDERS Southern-style hand-breaded crispy chicken tenders with honey mustard sauce. | 12.99 Add fries or tots. +1.99

AWARD WINNING SMOKED WINGS 🏆 Our tender chicken wings are slow smoked to perfection with our signature 49er dry rub. Served with pickled carrot ribbons. | 15.99

PAN FRIED BRUSSELS SPROUTS Crispy Brussels sprouts, bacon, sriracha maple and honey glaze. | 10.49

YAK-A-DILLA 🌿🌶️ Alaskan-raised yak! Flour tortilla stuffed with yak meat, sautéed peppers and onions, Monterey Jack and Mexican cheese. Served with salsa verde and poblano cilantro mayo. | 14.99

CHICKEN NACHOS Crispy tortilla chips, grilled chicken, black olives, melted cheddar and Monterey jack cheeses, pico de gallo, radish, pickled jalapeño and aji peppers, cilantro, 49er beer cheese sauce, freshly diced avocado and lemon sour cream. | 16.99

49TH STATE CALAMARI Lightly breaded, tender calamari fried with sliced jalapeño and aji peppers, tossed with fresh parsley and our custom blend of seasoning. Served with Siam sauce. | 15.99



ENTREE SALADS

CLASSIC CAESAR A crispy romaine salad tossed in house-made creamy Caesar dressing with freshly grated Parmesan cheese and garlic herb croutons. | 10.99 Halibut +17.99 | Chicken +6.99 | Steak +9.99 Salmon +11.99

BAJA STEAK SALAD 🥩 Grilled 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

BOWLS

ANCHO CHILI AK SALMON BOWL 🌶️🐟 Ancho chili spiced Alaskan Sockeye salmon, brown red rice and quinoa blend, black beans, cotija cheese, crispy tortilla chips, roasted corn, tomatoes, house pickled red onions, avocado, and pickled jalapeño and aji peppers with spicy honey mustard dressing. | 23.99

SPICY BUDDHA BOWL 🌿🥗 A vegan delight! Turmeric rice, fresh avocado, crispy sriracha chick peas, arugula, roasted sweet potatoes, fresh red cabbage, cucumbers, and cashews drizzled with a tahini date dressing. | 18.99

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

YUM YUM CHICKEN BOWL Crispy chicken tossed in a sweet and spicy peanut sauce with fresh shredded radish, carrot, and bell pepper, diced cucumbers and shredded red cabbage. Served over our sweet turmeric coconut rice and finished with sesame seeds. | 18.99

VISIT OUR GIFTSHOP

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

BAR SNACKS

ALASKA 8 STAR LAGER LOAF 🌿🍷 Toasted, fresh baked mini loaf made with spent grain and our Alaska Eight Star Lager served with honey butter made with locally sourced Snowbee Honey*. | 3.99

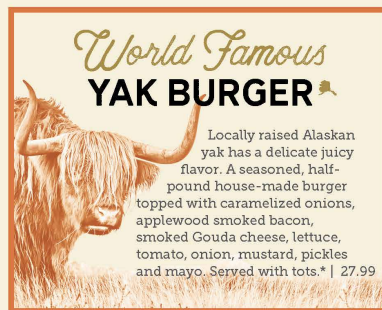
CRISPY CAULIFLOWER 🌿🥦 Cauliflower dusted in chickpea flour and fried, then, tossed in 49er hot sauce and served with vegan blue cheese sauce. | 10.99

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, sriracha mayo, kabayaki sauce, shredded nori and bonito flakes. | 17.99

BAVARIAN HANDMADE PRETZEL 🌿🍷 This labor of love, handmade pretzel is served with our 49er beer cheese sauce. It's our brewer's favorite! | 11.49

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



SOUP & SIDE SALAD

ADD A LAGER LOAF | 2.99

ALASKAN SEAFOOD CHOWDER 🍷 Creamy chowder teeming with fresh Alaskan King salmon, Kachemak Bay halibut and baby clams. | BOWL 10.99 CUP 7.49

BUFFALO CHILI 🌶️🐮 Delicious blend of Alaska's Indian Valley free range buffalo, red beans, onions, garlic and 14 spices topped with shredded cheddar and green onions. | BOWL 10.99 CUP 7.49

GARDEN SALAD 🌿🥗 Mixed greens, carrots, radishes, red onions, cucumbers and tomatoes. | 8.49

ICEPICK WEDGE 🥗 Iceberg lettuce, crispy bacon, tomato, blue cheese crumbles and scallions draped in our tangy blue cheese dressing. | 9.99

PUB FAVORITES

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. | 2 piece 24.99 3 piece 29.99



Ring Crabby GRILLED CHEESE

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



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

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. | 15.99

SMÖK'D CHEESESTEAK Premium, house-smoked, shaved ribeye, smoked gouda, sautéed peppers and onions, and garlic butter on a Parisian roll. Served with brewpub fries. | 19.99

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

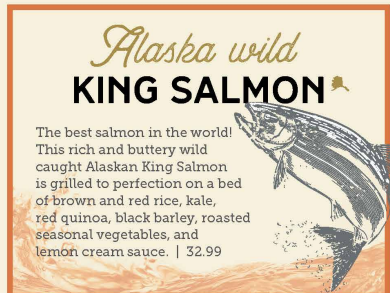
CARNE ASADA TACOS Tender, marinated steak, lemon sour cream, shredded lettuce, pico de gallo, Cheddar and Monterey jack cheeses in corn and flour blend tortillas. Served with chips and salsa fresca. | 18.99
Add avocado \$2.99

THE 49ER'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 fresca. | 24.99

MAINS

CIDER BRAISED REINDEER STEW 🍷🐻 Tender reindeer braised in local Arctic Roots Cider with root vegetables, creamy mashed potatoes, and lingonberry jam. | 28.99

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 seasonal vegetables. | 33.99



ADD 1LB OF KING CRAB TO ANY ORDER

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

PUB PIZZAS

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

OUR PIZZA DOUGH IS HANDMADE DAILY WITH OUR AWARD-WINNING ALASKA BEER. WE ADD A TOUCH OF STAR LAGER FOR A FULL FLAVORED BEER CRUST!

GLUTEN FREE CRUST | +2.99

CLASSIC CHEESE 🥬 | 11.99

PEPPERONI Double pepperoni, red sauce, fresh oregano, Parmesan, mozzarella and provolone cheeses. | 13.99

MARGHERITA 🍄 House red sauce, fresh mozzarella cheese and fresh basil. | 12.99

Red sauce, mozzarella and provolone cheeses, pepperoni, sausage, red onion, green pepper, mushroom and Mama Lil's pickled peppers. | 15.99

'SHROOMS 🍄 Alfredo sauce, mozzarella and provolone cheeses, button, shiitake, and portobello mushrooms fresh thyme and Parmesan. | 14.99

CHICKEN RANCH Ranch sauce, mozzarella and provolone cheeses, grilled chicken, bacon and Roma tomatoes. | 14.99

Red sauce,
ground elk,
sliced
reindeer
sausage, roasted
red peppers,
and fresh
mozzarella. | 15.99

MEAT LOVERS 🍷 Red sauce, mozzarella and provolone cheeses, pepperoni, bacon and elk fennel sausage. | 15.99

FIREWEED 🍷 Red sauce, elk fennel sausage, goat cheese, roasted garlic cloves, fresh arugula and fireweed honey. | 15.99

BBQ CHICKEN Blonde Eagle Ale BBQ sauce, mozzarella and provolone cheeses, grilled chicken, bacon, smoked Gouda cheese and cilantro. | 14.99

SPICY REINDEER 🦌 Red sauce, reindeer sausage, Fresno chilies, Mama Lil's pickled peppers, honey, smoked Gouda, mozzarella and provolone cheeses and scallions. | 15.99

50TH STATE Red sauce, mozzarella and provolone cheeses, smoked Canadian bacon, pineapple, applewood smoked bacon and sweet Peruvian peppers. | 15.99

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

VEGAN CASHEW ✓ Red sauce, house-made cashew "parmesan cheese" and extra virgin olive oil. | 13.99

Signature
BURGERS

SLEEPING LADY 🍷 Hand pattied Moffitt Farms Alaskan beef, cheddar cheese, lettuce, tomato, onions, pickles, mayo and mustard. | 16.99

GOLD STAR PEAK Aged Swiss cheese, caramelized onions, roasted poblano mayo, and a combination of shiitake, portobello and button mushrooms. | 17.99

ELK SMASH 🍌 Ground elk pattie with white American cheese, sautéed onion, pickles, chipotle mayo served on a pretzel bun with side of tots.* | 22.99

MT. MAGNIFICENT Applewood smoked peppered bacon, aged smoked cheddar cheese, smashed potatoes, crispy onions, and our Blonde Eagle Ale BBQ sauce. | 18.99

Impossible™ Summit VEGAN BURGER ✓
A blackened Impossible Burger™ with vegan mozzarella, roasted poblano vegan aioli, lettuce, tomato, and caramelized onion. | 18.99

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

The logo for Forty Ninth Frontier Soda is a shield-shaped emblem. At the top, it reads "FORTY NINTH" in a bold, black, sans-serif font, with "FORTY-NINTH STATE BREWING" in a smaller font directly below it. The word "FRONTIER" is prominently displayed in the center in a large, bold, black, sans-serif font. Below "FRONTIER", the word "Soda" is written in a stylized, cursive script font. The entire logo is set against a light tan background with a thin black border.

Wild Blueberry Cream
Root beer
Cola
Spruce Tip

BEVERAGES

HOUSE-MADE LEMONADE | 3.99

HOUSE-MADE LEMONADE

With fresh strawberries and thyme. | 4.49
With fresh muddled raspberries. | 4.49

SOFT DRINKS, ICED TEA, JUICES Coke, Diet Coke, Coke Zero, Sprite, Cherry Coke, Dr. Pepper, orange soda, freshly brewed unsweetened tropical tea, orange/grapefruit/cranberry/pineapple juice. | 3.29

FRONTIER LIME SPARKLING GLACIER WATER | 3.99

HOT TEA, COFFEE, COCOA | 3.49

**SUSTAIN
ABILITY**
is our
PHILOSOPHY

TO BREW BEER, GRAINS MUST
BE TURNED INTO MASH

A GREAT MEAL DESERVES
A GREAT CRAFT BREWED BEER

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

Please be advised we have added a 1.8% service fee to all checks to support our kitchen staff. 100% of the money is distributed to our kitchen staff. This service fee, added on top of their competitive wage combats the challenges our industry has faced due to Covid-19. Complicated federal labor laws prohibit us from requiring waitstaff to tip out the kitchen. We believe this 1.8% service charge makes for a better team culture at 49th Street Brewing. If you are unhappy with the quality of your meal, please ask for a manager so we can make it right.

David and Jesse

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.

We are a proud partner of
the Alaska Grown Restaurant
Recognition Program.

GET THE MOBILEBYTES APP

← DOWNLOAD @ GOOGLE PLAY
AND/OR @ APPLE APP STORE →

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