STARTERS

BrewHouse APPETIZER TOWER

Garlic prawns, calamari, ALASKA smoked salmon dip. 34.95

SIMPLY THE BEST CALAMARI

Buttermilk battered calamari, jalapeño lime aïoli, jalapeño chips. 15.95 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. 14.95 Gluten Free Available

ALE FONDUE WITH PRETZELS

Boar's Head® Vermont white cheddar, BrewHouse IPA fondue sauce, pretzels, crisp sweet gherkin. 13.95 Vegetarian

GARLIC PRAWNS

Jumbo all natural Pacific white prawns, garlic, artichoke hearts, tomato, fresh herbs, red pepper flakes, potato rosemary bread croutons. 15.95 Gluten Free Available

SKILLET JALAPENO CORNBREAD

With maple butter. 7.95

ROSEMARY POTATO BREAD

With sweet fig and chive butter. 6.95

DAILY SOUP

Our soup is always housemade. Ask your server about today's selection. 8.95

HEARTY ALASKA SEAFOOD CHOWDER

ALASKA seafood, roasted corn, shaved fennel, sweet red peppers, crisp bacon, creamy crab broth, splash of dry sherry. 10.95

WEDGE SALAD

Crisp iceburg, blue cheese, hickry smoked bacon, green onion, sweet grape tomato. 9.95

CLASSIC CAESAR

Crisp hearts of romaine, housemade croutons, shaved Parmesan. 9.95 Gluten Free Available

BrewHouse BLUE*

Seasonal mixed greens, red flame grapes, caramelized pecans, blue cheese crumbles. 9.95 Gluten Free



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.

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

WOOD GRILL

We use KACHEMAK BAY Alder wood for grilling. This imparts a unique subtle smoky flavor to ALASKA seafood & meats.

ALDER WOOD-GRILLED RIBEYE®

Simply grilled 16 oz. 28 day-aged corn fed beef, garlic herb butter, roasted potatoes, Brussels sprouts, SITKA SOUND smoked sea salt. 42.95 *Gluten Free*

PEPPERCORN CRUSTED STEAK®

Petite tender sliced thin, rustic fries, roasted tomato vinaigrette tossed seasonal greens. 30.95 Gluten Free Available

ROTISSERIE ROASTED BBQ RIBS

BBQ pork spareribs, Jamaican jerk rub, BrewHouse root beer braised, spicy BrewHouse BBQ sauce, apple-craison slaw, jalapeno cornbread skillet with maple butter. 29.95

CILANTRO-GINGER ROTISSERIE CHICKEN

Cilantro herb stuffed chicken, citrus 5-spice jus, garlic mashed potatoes and maple butter glazed baby carrots. 24.95

PETITE FILET & SHRIMP®

28 day-aged custom cut petite filet, PACIFIC white prawns, herb butter, garlic herb roasted potatoes, grilled brocollini, SITKA SOUND smoked sea salt. 40.95 Gluten Free

GRILLED PETITE TENDER WEDGE SALAD*

Crisp iceberg, blue cheese, hickory smoked bacon, green onion, sweet tomato, thinly sliced petite tender, balsamic glaze. 24.95

PASTA

SEAFOOD FETTUCCINE

ALASKA sockeye salmon, shrimp, Manila clams and ALASKA cod with mushrooms, spinach, red peppers and garlic cream. 28.95 Gluten Free Available

FETTUCCINE JAMBALAYA

Pan seared chicken, Andouille sausage, shrimp, spicy Mamou sauce. 26.95 Gluten Free Available

ROASTED VEGETABLE SPAGHETTI

Roasted artichoke, tomato, broccolini and mushroom, roasted tomato vinaigrette, spinach, garlic and vegan mozzarella . 19.95 Vegan, Gluten Free Available

SANDWICHES

GRILLED STEAK SANDWICH®

Toasted Dutch crunch roll, creamy blue cheese, grilled red onions, grilled tomato, balsamic dressed arugula, fries. 22.95

BREWHOUSE DINNER BURGER

Bacon onion jam, Cambozola, grilled red onion, arugula, brioche bun, french fries, house pickled vegetables. 20.95

DOUBLE DIPPED CHICKEN

Fried chicken breast with spicy aioli, crisp pepper bacon, Boar's Head® Vermont cheddar and jalapeno-pickle slaw. Served on a fresh brioche bun with fries. 16.95

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.

18.95 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. 19.95

Gluten Free and Vegetarian Available

SEAFOOD

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

ALASKA ALDER GRILLED SALMON®

ALASKA sockeye salmon, lemon garlic vermouth butter, alder grilled potatoes, brocollini, baby tomatoes, avocado lime verde. 32.95 *Gluten Free*

HERB CRUSTED ALASKA HALIBUT®

FRESH ALASKA halibut coated with basil pesto & spent grain bread crumbs, garlic mashed potatoes, roasted tomato vinaigrette tossed seasonal greens. 40.95 Gluten Free Available

SEARED AHI TUNA®

Pepper rubbed, jasmine rice, wasabi aïoli, soy mustard, housemade bean sprout kimchee & cilantro oil. Served rare. 29.95 Gluten Free Available

BLACKENED ALASKA COD •

Pan seared ALASKA cod, jasmine rice, three pepper spice, hot soy mustard, ripe avocado & traditional pico de gallo salsa. 29.95 Gluten Free Available

"ALL IN" FISH AND CHIPS.

BrewHouse Amber ale battered Alaska true cod, Alaska seafood chowder, apple-craisin slaw. 28.95

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. 28.95

FRESH CATCH•

We work with our network of FISHERMEN to bring you the freshest seasonal catch. Ask your server what we selected for you this evening.

MIXED SEAFOOD GRILL

Wild all natural scallops, PACIFIC white prawns, ALASKA sockeye, lemon garlic vermouth butter, avocado basil lime verde, Brussels sprouts, baby carrots. 42.95 Gluten Free

BERING SEA KING CRAB LEGS

Full pound and a quarter of ALASKA KING crab steamed to order. Drawn butter, garlic herb roasted potatoes, grilled broccolini. 129.95 *Gluten Free*

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.

MOZZARELLA AND TOMATO

Housemade marinara, mozzarella, Roma tomato, garlic and fresh basil. 14.95 Vegetarian. Gluten Free and Vegan Available

BREWER'S PIE

Spicy coppa and pepperoni, Alaska grown and produced Italian and Andouille sausage, crisp bacon and fresh mozzarella with housemade marinara. 16.95 Gluten Free Available

DOUBLE SAUSAGE MUSHROOM Gluten Free Available

Alaska grown and produced spicy Italian sausage and Andouille, caramelized fennel, mushrooms, fresh mozzarella and housemade marinara. 15.95

THAI CHICKEN* Gluten Free Available

Toasted peanuts, vegetables, tomato, red onion, cilantro, Thai chili, five cheese blend. 15.95

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

 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

ORIGINAL PEANUT BUTTER PIE*

Chocolate cookie crust, creamy peanut butter filling, Guittard chocolate ganache, chocolate sauce. 10.95

CHOCOLATE OVERLOAD CAKE

Tillamook vanilla ice cream, Ghirardelli chocolate sauce. 10.95

DONUTS

Served with maple bourbon sauce, fried to order and dusted with cinnamon anise sugar. 10.95

WORLD FAMOUS BREAD PUDDING*

Vanilla custard, apples, currants, caramelized pecans, Yukon Jack sauce. 10.95

TILLAMOOK ICE CREAM

Vanilla bean. 4.95 Gluten Free

SORBET

Flavor of the day. 4.95 Vegan & Gluten Free

NEW YORK STYLE CHEESECAKE*

Freshly made in house, served with a strawberry compote, almond tuile. 10.95

GLUTEN FREE BEER

GREEN'S GF 160Z BOTTLE - AMBER ALE 13.95

GHOSTFISH *GF* – Pale ale, Belgian white, IPA, & Grapefruit IPA 6.50

SELTZERS AND CIDERS

ALASKAN BREWING CO. HARD SELTZER 7.95 Lemon Lime or Cherry Grapefruit

DOUBLE SHOVEL 9.50

SEATTLE CIDER CO. SEMI-SWEET HARD CIDER 9.50

NON ALCOHOLIC BEVERAGES

HEINEKEN NON ALCOHOLIC BEER 5.95

LEMONADE 3.95

SAN PELLEGRINO

Plain or Blood Orange. 4.95

BLACKBERRY BASIL LEMONADE

Lemonade, blackberries and fresh basil. 5.95

SPARKLING EARL GREY PALMER

Earl Grey tea, lemonade, simple syrup and honey. 5.95

BLUEBERRY CRUSHBlueberries, pineapple & cranberry juice, soda, fresh mint. 5.95

#OIITO

Traditional, raspberry or pomegranate. 5.95 ITALIAN SODA

Raspberry or pomegranate. 5.95

HOUSE BREWED ROOT BEER

Rich & full bodied, with sarsaparilla, sassafras & just a hint of vanilla. Natural cane sugar. 4.95

HOUSE BREWED CREAM SODA

Creamy with big vanilla flavors & natural carbonation. Natural cane sugar. 4.95

FRESH BREWED KALADI BROTHERS COFFEE

BrewHouse blend, deep roasted by KALADI BROTHERS of

*Contains nuts or nut products

"ALASKA'S CRAFT BREWERY" BREWED IN ALASKA BY ALASKANS FOR ALASKANS OUR FLAGSHIP BEERS

Jon I Dhasiiii Dhais	
BLONDE	6.95
Crisp and refreshing. Centennial hop aroma and smooth creamy fi Premium two row barley from the Pacific Northwest lets this beer s	nish. shine.
Alcohol: 4.76%. BUs: 15 Starting gravity: 11.00 Plato (1.044 S.G.)	
AMBER 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.)	6.95
INDIA PALE ALE Our special double dry hopping regime using Simcoe and Amarillo hops with special English floor malted barley round out this IPA.	7.50

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

BAVARIAN HEFEWEIZEN
6.95
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.)

IMPERIAL BLONDE

Snifter 7.95
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

CASK CONDITIONED ALE	Price may vary.
Served in the traditional English style from a bee	r engine and served
at 52°F. Ask your server about today's selection.	_

IPA SAMPLER A sampler of our current IPA's. IPA, Hazy IPA, Cask IPA, Tangerine IPA, and Blood Orange XX IPA	11.95
DUNKELWEIZEN Alcohol: 6.10. BUs: 18.4 Starting Gravity: 14.89 Plato (1.061 S.G.)	<i>7</i> .95
HAZY IPA Alcohol: 7.07. BUs: 5. Starting Gravity: 17.40 Plato (1.072 S.G.)	7.95
TANGERINE IPA Alcohol: 4.4. BUs: 40. Starting Gravity: 10.50 Plato (1.042 S.G.)	<i>7</i> .95
BLACKBERRY IPA Alcohol: 7.38. BUs: 58. Starting Gravity: 16.80 Plato (1.069 S.G.)	<i>7</i> .95
OKTOBERFEST Alcohol: 6.37. BUs: 15. Starting Gravity: 16.00 Plato (1.065 S.G.)	<i>7</i> .95
VANILLA PORTER Alcohol: 4.88. BUs: 17. Starting Gravity: 15.5 Plato (1.063 S.G.)	7.95

DRY HOPPED PHILLY SOUR
Snifter 7.95
Alcohol: 4.16 BUs: O. Starting Gravity: 11.00 Plato (1.044 S.G.)

BLOOD ORANGE XX IPA Snifter 7.95 Alcohol: 9.44 BUs: 100. Starting Gravity: 20.20 Plato (1.084 S.G.)

IMPERIAL PUMPKIN

Alcohol: 8.12 BUs: 14. Starting Gravity: 14.89 Plato (1.061 S.G.)

WHITE WINES

ROSÉ	glass	bottl
Barnard Griffin Rose, COLUMBIA VALLEY 21 Bieler Pere et Fils AIX-EN-PROVENCE, FRANCE 20	9.95	37.95 36.95
CHARDONNAY		30.7
Line 39, California 20	11.95	45.9
Sonoma-Cutrer Russian River Valley California 21	14.95	57.95
Jordan Russian River Valley California 18	14.75	62.9
Rombauer Napa Valley California 21		64.9
PINOT GRIS		
Left Coast, The Orchard WILLAMETTE VALLEY 21		40.9
Joel Gott Willamette Valley Oregon 21	12.95	49.95
RIESLING		
Pacific Rim COLUMBIA VALLEY 21	9.95	37.9
Schloss Vollrads GERMANY 19		48.95
SAUVIGNON BLANC		
Yealands NEW ZEALAND 21	11.95	45.95
Daou Paso Robles California 21		48.95
Dog Point, New Zealand 21		48.95
Domaine Hippolyte, SANCERRE FRANCE 21		56.95
OTHER WHITES		
Saracco Moscato D' Asti ITALY 21	11.95	45.95
Hugel Gewürtraminer, ALSACE, FRANCE 14		42.9
Terrazas Reserva, Torrontes, ARGENTINA 18		45.95
SPARKLING		
Codorniu Cava, Spain NV	9.95	
Scharffenberger Brut MENDOCINO COUNTY NV		42.95
Roederer Estate Brut Rose ANDERSON VALLEY NV		54.95
Moët & Chandon White Star CHAMPAGNE FRANCE NV		65.9

RED WINES

MERLOT		
Rook Washington State 19	9.95	37.95
Wild Horse Central Coast 18		38.95
Chateau Ste. Michelle COLUMBIA VALLEY 18	11.95	45.95
L'Ecole Nº 41 Columbia Valley 15		52.95
CABERNET SAUVIGNON		
Liberty School Paso Robles 20	10.95	41.95
Hess Shirtail Ranches NORTH COAST 19	12.95	49.95
Mount Veeder NAPA VALLEY 18		64.95
Daou Reserve Paso Robles California 19		78.95
Delille Cellars Four Flags RED MOUNTAIN, WA 16		82.95
SHIRAZ/SYRAH/PETITE SIRAH		
J Lohr Syrah Paso Robles 20	10.95	41.95
Two Hands Gnarly Dudes Shiraz BAROSSA VALLEY 19		52.95
PINOT NOIR		
Angeline California 20	8.95	33.95
Duck Pond Natural Path OREGON 21	12.95	49.95
Hahn SLH Santa Lucia Highlands California 19		59.95
Goldeneye Anderson Valley 19		76.95
OTHER REDS		
Portillo Malbec MENDOZA, ARGENTINA 20	9.95	37.95
Boneshaker Zinfandel LODI CALIFORNIA 19	11.95	45.95
Ghost Pines Zinfandel CALIFORNIA 16		44.95
Marietta Arme California 16		42.95
Bonny Doon Le Cigare Volant CALIFORNIA 11		42.95
Tenuta Di Arceno Chianti Classico Reserva ITALY 16		46.95
Matchbook Arsonist California 18		48.95
Layer Cake Malbec MENDOZA, ARGENTINA 20		52.95
Loudenne Le Chateau BORDEAUX-MEDOC, FRANCE 16		54.95
Smith & Hook Red Blend CENTRAL COAST, CALIFORNIA 19		59.95
Trinchero Forte Napa Valley, California 12		68.95



DINNER MENU

NOVEMBER 10TH - 23RD

WELCOME

ALASKA FARM BUREAU
THE ALEUT CORPORATION
ALASKA CHILDREN'S ALLIANCE
ALASKA SCHOOL COUNSELOR ASSOC.
RESOURCE DEVELOPMENT COUNCIL

AROUND TOWN

KANEKOA

ACPA | November 11th

CELEBRATE THE MUSIC "VETERAN'S DAY TRIBUTE"

ACPA | November 12th

ANCHORAGE SYMPHONY "BACH & BEYOND"

ACPA | November 12th

KALEIDOSCOPE 3.0

ACPA | November 19th

CHRISTMAS ARTS & CRAFTS EMPORIUM

Dena'ina | November 19th & 20th

GROWLER TUESDAY

64 oz. of Pure Pleasure! These crazy prices are only available on Tuesdays and do not include Growler Glass fee of \$5.00



GBrewHouseAK

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

MARGARITA

Corazon Blanco tequila, fresh lime sour and a splash of BREWHOUSE Blonde. 11.95

LEMON DROP

360 Citrus vodka, Limoncello and fresh lemon sour. 10.95

HUCKLEBERRY COLLINS

360 vodka, Limoncello, lemon juice, huckleberry. 11.50

TORONTO

Ezra Brooks bourbon, Fernet Branca, Chartreuse, cinnamon, Angostura bitters, simple syrup. 11.95

THE LAST WORD

50 FATHOM's gin from Haines, Alaska, Luxardo Maraschino, Chartreuse, fresh lime juice 13.95

ROSEMARY LIME COOLER

Fresh rosemary, Bellringer gin, cranberry, fresh lime sour. 10.50

SOUR

Ezra Brooks bourbon, fresh lemon juice, simple syrup, egg white, red wine float. 11.95

SPICY MEZCAL COOLER

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

MOSCOW MULE

360 vodka, ginger liqueur, lime sour, ginger beer. 10.95

BLOODY MARY

360 vodka, housemade Mary mix, BREWHOUSE Blonde ale, pickled green bean and red cherry pepper. 10.95

SANGRIA

Red wine, blackberry brandy, triple sec, fresh orange & lime, splash of soda. 9.95

BARREL AGED GEORGE DICKEL MANHATTAN

House aged with American oak. George Dickel Rye whiskey, Vya sweet vermouth & Fee Brothers Whiskey Barrel-Aged bitters. 13.95

BARREL AGED SAZERAC

George Dickel rye, Port Chilkoot Green Siren absinthe from Haines, Alaska, and Peychaud's bitters. 13.95

WHISKEY FLIGHTS

NORTHWEST

Dry Fly Bourbon 101, Rogue Dead Guy, Port Chilkoot 14.95

JAPANESE

Suntory Toki, Fuji Single Grain, & Hibiki Harmony 15.95

BARRELL CRAFT

Batch 31 Bourbon, Armida, Seagrass 21.95

WHISTLEPIG

Piggyback Rye 6 yr, Small Batch Rye 10 yr, Old World Cask 12 yr 18.95

