

BRUNCH BLOODY MARYS

You choose from our selected spirits and salts and let our bartenders create the perfect Bloody Mary for you! 9.95

ADD A BEER “SNIT” 1.75

THE VODKAS

Svedka Vodka

Absolut Peppar Vodka

Anchorage Distillery Ghost Pepper Vodka

Rogue Distillery Spruce Gin

Cuervo Tradicional Silver Tequila

THE SALTS

Spicy / Bacon / Kosher

WEEKEND LIBATIONS

ORANGE JUICE 3.95

MIMOSA 7.95

STARTERS

BREWHOUSE APPETIZER TOWER

Garlic prawns, calamari, ALASKA smoked salmon dip. 37.95

SIMPLY THE BEST CALAMARI

Buttermilk battered calamari, jalapeño lime aioli, 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. 14.95 *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. Cup 8.95 Bowl 10.95

HEARTY ALASKA SEAFOOD CHOWDER

ALASKA seafood, roasted corn, shaved fennel, sweet red peppers, crisp bacon, creamy crab broth, splash of dry sherry. Cup 10.95 Bowl 12.95

WEDGE SALAD

Crisp iceberg, blue cheese, hickory 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.

BRUNCH PLATES

Brunch served from 11:00AM to 3PM

ALASKA SEAFOOD SCRAMBLE•

Three fresh Wilcox Farms organic eggs, house smoked ALASKA salmon, shrimp, Alaska crab, lemon hollandaise and chives, served over housemade fluffy buttermilk biscuits with your choice of brunch potatoes or chipotle and smoked Gouda grits. 16.95 *Gluten Free Available*

HUNTERS SKILLET BREAKFAST

Fresh Wilcox Farms organic eggs, toasted hash browns, bacon, ALASKA reindeer sausage, cheddar cheese, caramelized onions with avocado tomatillo salsa, chipotle sour cream and a toasted English muffin. 16.95 *Gluten Free Available*

THE CLASSIC•

Three fresh Wilcox Farms organic eggs any style with hickory smoked SUGAR CREEK FARMS pepper bacon and grilled ALASKA reindeer sausage with your choice of brunch potatoes or chipotle and smoked Gouda grits and a toasted English muffin. 15.95 *Gluten Free Available*

STEAK AND EGGS•

Choice Midwest corn fed, petite tender grilled with BREWHOUSE signature seasoning, three fresh eggs and your choice of rosemary country potatoes or chipotle and smoked Gouda grits with a toasted English muffin. 19.95

BISCUITS AND GRAVY

Rich breakfast sausage gravy with fluffy housemade buttermilk biscuits, a rasher of hickory smoked SUGAR CREEK FARMS pepper bacon and your choice of brunch potatoes or chipotle and smoked Gouda grits. 14.95

BIG SALADS & SANDWICHES

GRILLED STEAK SANDWICH•

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

DOUBLE DIPPED CHICKEN

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

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 Boar’s Head® Vermont cheddar or deli Swiss. Served with fries. 16.95 *Gluten Free and Vegetarian Available*
Add crisp pepper bacon. 1.95

FRENCH DIP

Thin shaved prime grade beef, herb butter, toasted Dutch crunch roll, au jus, fries. 17.95
With smoked provolone and caramelized onions, add 1.00

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*

GRILLED PETITE TENDER WEDGE SALAD•

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

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

LUNCH PLATES

ALASKA ALDER GRILLED SALMON•

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

HERB CRUSTED ALASKA HALIBUT*

ALASKA halibut coated with basil pesto & house bread crumb mix, garlic mashed potatoes, roasted tomato vinaigrette tossed seasonal greens. 35.95 *Gluten Free Available*

SEARED AHI TUNA*

Pepper rubbed, jasmine rice, wasabi aioli, soy mustard, housemade bean sprout kimchee & cilantro oil. Served rare. 25.95 *Gluten Free Available*

FISH AND CHIPS•

BREWHOUSE Blonde ale battered ALASKA cod, rustic fries, housemade dill pickle tartar. 20.95

Substitute ALASKA halibut. 30.95

BAJA FISH TACOS•

Seared ALASKA cod, jalapeño aioli, tomatillo salsa, grilled corn-wheat flour tortilla, blue corn chips & pico de gallo. 16.95 *Gluten Free Available*

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. 24.95

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*

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, Italian and Andouille sausage, crisp bacon and mozzarella with housemade marinara. 16.95 *Gluten Free Available*

DOUBLE SAUSAGE MUSHROOM *Gluten Free Available*

Spicy Italian sausage and Andouille, caramelized fennel, mushrooms, 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

** 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

WORLD FAMOUS BREAD PUDDING*

Vanilla custard, apples, currants, caramelized pecans, Yukon Jack 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

APPLE CRUMBLE CHEESECAKE

Cinnamon graham cracker, spiced cream cheese filling, caramelized apple crumb, salted caramel. 10.95

TILLAMOOK ICE CREAM

Vanilla bean. 4.95 *Gluten Free*

SORBET

Flavor of the day. 4.95 *Vegan & Gluten Free*

GLUTEN FREE BEER

GREEN’S GF 16OZ 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

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

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 CRUSH

Blueberries, pineapple & cranberry juice, soda, fresh mint. 5.95

MOJITO

Traditional, raspberry or pomegranate. 5.95

ITALIAN SODA

Raspberry or pomegranate. 5.95

HEINEKEN NON ALCOHOLIC BEER 5.95

FRESH BREWED KALADI BROTHERS COFFEE

BREWHOUSE blend, deep roasted by KALADI BROTHERS of ANCHORAGE; rich & full flavored. 3.95

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.

** Contains nuts or nut products*

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

OUR FLAGSHIP BEERS

BLONDE 6.95
Alcohol: 4.76%. BUs: 15 Starting gravity: 11.00 Plato (1.044 S.G.)

AMBER 6.95
Alcohol: 5.67%. BUs 25. Starting gravity: 14.25 Plato (1.058 S.G.)

INDIA PALE ALE 7.50
Alcohol: 6.35%. BUs 55. Starting gravity: 15.50 Plato (1.063 S.G.)

BAVARIAN HEFEWEIZEN 6.95
Alcohol: 5.00%. BUs 17. Starting gravity: 12.50 Plato (1.050 S.G.)

OATMEAL STOUT 7.50
Alcohol: 5.61%. BUs 21 Starting gravity: 16.0 Plato (1.065 S.G.)

RASPBERRY WHEAT 7.50
Alcohol: 4.76%. BUs 12 Starting gravity: 11.0 Plato (1.044 S.G.)

IMPERIAL BLONDE Snifter 7.95
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 beer engine and served at 52°F. Ask your server about today's selection.

IPA SAMPLER 11.95
A sampler of our current IPA's. IPA, Hazy IPA, Cask IPA, Tangerine IPA, and Blackberry IPA

COLLABORATION SELTZER W BLEEDING HEART 7.95
Alcohol: 7.40. BUs: 5.

MILKSHAKE HAZY RASPBERRY IPA 7.95
Alcohol: 6.20. BUs: 8. Starting Gravity: 14.5 Plato (1.593 S.G.)

HOPPED UP PASSION FRUIT WHEAT 7.95
Alcohol: 6.38% BUs 10 Starting Gravity: 13.90 Plato (1.056 S.G.)

HAZY IPA 7.95
Alcohol: 7.07. BUs: 5. Starting Gravity: 17.40 Plato (1.072 S.G.)

YENTNA GLACIER IPA 7.95
Alcohol: 6.30% BU's:45. Starting Gravity: 15.4

TANGERINE IPA 7.95
Alcohol: 4.4. BUs: 40. Starting Gravity: 10.50 Plato (1.042 S.G.)

BLACKBERRY IPA 7.95
Alcohol: 7.38. BUs: 58. Starting Gravity: 16.80 Plato (1.069 S.G.)

VANILLA PORTER 7.95
Alcohol: 4.88. BUs: 17. Starting Gravity: 15.5 Plato (1.063 S.G.)

MANGO BELGIAN Snifter 7.95
Alcohol: 8.33 BUs: 17.49. Starting Gravity: 16.7 Plato (1.005 S.G.)

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

NITRO CHOCOLATE CHERRY STOUT Snifter 7.95
Alcohol: 8.00% BUs: 35. Starting Gravity: 17.1 Plato (1.070 S.G.)

BIG WOODY BARLEYWINE Snifter 8.50
Alcohol: 11.24% BUs: 80. Starting Gravity: 27.1 Plato (1.115 S.G.)

2022 LAPHROAIG AGED IMPERIAL STOUT Snifter 8.50
Alcohol: 10.26% BUs: 50. Starting Gravity: 26.00 Plato (1.109 S.G.)

WHITE WINES

ROSÉ glass bottle
Barnard Griffin Rose, COLUMBIA VALLEY 21 9.95 37.95
Bieler Pere et Fils AIX-EN-PROVENCE, FRANCE 20 36.95

CHARDONNAY
Line 39, CALIFORNIA 21 11.95 45.95
Sonoma-Cutrer RUSSIAN RIVER VALLEY CALIFORNIA 21 14.95 57.95
Jordan RUSSIAN RIVER VALLEY CALIFORNIA 18 62.95
Rombauer NAPA VALLEY CALIFORNIA 21 64.95

PINOT GRIS
Left Coast, The Orchard WILLAMETTE VALLEY 21 40.95
Joel Gott WILLAMETTE VALLEY OREGON 21 12.95 49.95

RIESLING
Pacific Rim COLUMBIA VALLEY 21 9.95 37.95
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 15 42.95
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 65.95

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 N° 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 20 78.95
Delille Cellars Four Flags RED MOUNTAIN, WA 19 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 21 9.95 37.95
Boneshaker Zinfandel LODI CALIFORNIA 20 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
Smith & Hook Red Blend CENTRAL COAST, CALIFORNIA 19 59.95
Trinchero Forte NAPA VALLEY, CALIFORNIA 12 68.95



WEEKEND LUNCH MENU

WEEKEND BRUNCH (BREAKFAST)

Start the Weekend off right!

Brunch served from 11:00AM to 3PM

Lunch served from 11:00AM to 4PM

FEBRUARY 2 - 15

WELCOME

ALASKA STATEWIDE SPECIAL EDUCATION CONF.

AROUND TOWN

CIRQUE MECHANICS ZEPHYR
ACPA / February 3rd & 4th

THE VELVETEEN RABBIT
ACPA / February 4th

THE MOTH MAINSTAGE
ACPA / February 15th

VALENTINE'S DAY

Join us at the Glacier BrewHouse this Valentine's Day for an unforgettable experience. We have an amazing Valentine's menu created by Chef Budda Bej. Be sure to make your reservations now, before time runs out.

*www.glacierbrewhouse.com
or call: 907-274-2739*



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

GLACIER BREWHOUSE HARD LEMONADE
Distilled grain spirit, grape juice, Mandarin orange juice, fesh lemon and lime juice. 11.95

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

LEMON DROP 10.95
360 Citrus vodka, Limoncello and fresh lemon sour.

HUCKLEBERRY COLLINS 11.50
360 vodka, Limoncello, lemon juice and huckleberry.

RASPBERRY BREWJITO
Bacardi Raspberry Rum, mint leaves, BrewHouse Raspberry Wheat Beer, simply syrup and raspberry puree. 11.95

HONEY TRAP 11.50
Bellringer Gin, fresh lemon sour, honey, BrewHouse Tangerine IPA and orange bitters.

HOT BUTTERED RUM 11.95
Parrot Bay spiced rum with our house hot buttered rum batter topped with whipped cream.

EMPRESS' KISS 13.95
Absolut Mandrin, Cointreau, Empress 1908 gin, orange bitters and fresh sour mix.

ROSEMARY LIME COOLER 10.50
Fresh rosemary, Bellringer gin, cranberry and fresh lime sour.

SPICY MEZCAL COOLER 13.95
Del Maguey Vida mezcal, jalapeño and habañero pepper tincture, basil, fresh lime and a splash of soda.

MOSCOW MULE 10.95
360 vodka, ginger liqueur, lime sour and ginger beer.

POMEGRANATE CAIPIRINHA 10.95
Cachaça, pomegranate liqueur, ruby red grapefruit juice, fresh lime juice and simple syrup.

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

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

BARREL AGED GEORGE DICKEL MANHATTAN 13.95
House aged with American oak. George Dickel Rye whiskey, Vya sweet vermouth and Fee Brothers Whiskey Barrel-Aged bitters.

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

WHISKEY FLIGHTS

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

JAPANESE 15.95
Suntory Toki, Fuji Single Grain, Hibiki Harmony

BARRELL CRAFT 21.95
Batch 31 Bourbon, Armida, Seagrass

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