STARTERS

BrewHouse APPETIZER TOWER

Garlic prawns, calamari, ALASKA smoked salmon dip. 38.95

SIMPLY THE BEST CALAMARI

Buttermilk battered calamari, jalapeño lime aïoli, jalapeño chips. 16.95 Gluten Free Available

ALASKA SMOKED SALMON DIP

Alder smoked ALASKA sockeye salmon, lightly dressed with Greek yogurt, lemon zest, capers and dill. Served with Rustic Spent Grain bread and crisp sweet gherkins. 15.95 *Gluten Free Available*

ALE FONDUE WITH PRETZELS

Boar's Head® Vermont white cheddar, BrewHouse IPA fondue sauce, Bavarian pretzel stick, crisp sweet gherkin. 15.95 Veaetarian

GARLIC PRAWNS

All natural Pacific white prawns, garlic, artichoke hearts, tomato, fresh herbs, red pepper flakes, rustic spent grain bread croutons. 16.95 *Gluten Free Available*

SKILLET JALAPENO CORNBREAD

With maple butter. 7.95

RUSTIC SPENT GRAIN BREAD* MADE IN A FACILITY WITH NUTS

With sweet fig and chive butter. 7.95

Our Rustic Spent Grain bread is baked daily by Europa bakery utilizing malted grains from the brewing process, in the Old World Style.

DAILY SOUP

Our soup is always housemade. Ask your server about today's selection. Cup 9.95 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 13.95

KALE AND APPLE WINTER SALAD*

Fresh kale, spinach, and Napa cabbage, roasted brussel sprouts, bacon, diced apples, dried cranberries, goat cheese, candied pumpkin seeds, Dijon maple vinaigrette, balsamic glaze. 10.95

Gluten Free

CLASSIC CAESAR

Crisp hearts of romaine, housemade croutons, shaved Parmesan. 10.95

Gluten Free Available

BREWHOUSE BLUE*

Seasonal mixed greens, red flame grapes, caramelized pecans, blue cheese crumbles. 10.95

Gluten Free

-Salad enhancers-Add your favorite salad topping

ALASKAN HALIBUT	22.95
ALASKA KING SALMON (REFRESH)	22.95
GRILLED SCALLOPS (5)	19.95
GRILLED SIRLOIN	18.95
PEPPER SEARED AHI	16.95
ALASKAN SALMON FILET	15.95
ALASKA COD FILET	12.95
GRILLED SHRIMP (5)	10.95
ALDERWOOD GRILLED CHICKEN BREAST	9.95
ALASKAN SMOKED SALMON	9.95

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

We unconditionally guarantee all food, beverages & service. Substitutions welcome. For parties of 8 or more, an 18% gratuity will be added to your check.

SPECIALTIES

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

PEPPERCORN CRUSTED STEAK•

Alderwood grilled 8oz. sirloin sliced thin, GLACIER BREWHOUSE Oatmeal Stout demi glace, mashed potatoes, harvest vegetable blend, crisp onion straws. 30.95 *Gluten Free Available*

ROTISSERIE ROASTED BBQ RIBS

BBQ pork baby back ribs, Jamaican jerk rub, BREWHOUSE rootbeer braised, spicy BrewHouse BBQ sauce, apple-craison slaw, jalapeno cornbread skillet with maple butter. 24.95

CILANTRO-GINGER ROTISSERIE CHICKEN

Cilantro herb stuffed chicken, citrus 5-spice jus, garlic mashed potatoes, sauteed vegetable blend. 25.95

PASTA

SEAFOOD FETTUCCINE

ALASKA sockeye salmon, shrimp, wild all natural scallops and ALASKA cod with mushrooms, spinach, red peppers and garlic cream. 31.95 Gluten Free Available

FETTUCCINE JAMBALAYA

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

VEGAN SAUSAGE AND VEGETABLE SPAGHETTI

Sauteed spicy vegan sausage, mushroom, artichoke, roasted red pepper, grape tomatoes, spinach, pepper flake, garlic, tomato marinara, vegan cheese, fresh basil . 22.95

Vegan. Gluten Free Available

SANDWICHES

GRILLED SALMON BLT

Alder grilled Sockeye salmon on fresh baked Focaccia, crisp pepper bacon, basil aioli, ripe tomatoes, crisp romaine. Served with fries. 24.95 Gluten Free Available

DOUBLE DIPPED CHICKEN

Fried chicken breast with jalapeno aiol, crisp pepper bacon, aged Boar's Head® Vermont cheddar and jalapeno-pickle slaw. Served on a fresh Europa brioche bun with fries. 17.95

WOOD GRILLED BREWHOUSE BURGER

Wood grilled fresh beef patty brushed with our house made burger zest, shaved red onion, tomato, pickles, iceberg, BREWHOUSE dressing on a fresh Europa brioche bun. Choice of blue cheese crumbles, aged Boar's Head Vermont cheddar or deli Swiss. Served with fries. 17.95 Add crisp pepper bacon. 1.95 Gluten Free and Vegetarian Available

French Die

Thin shaved Alderwood smoked roasted beef, garlic butter toasted fresh Europa sandwich roll, au jus, fries. 18.95 With smoked gouda cheese and caramelized onions, add 1.00

Not available after 3pm

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. 19.95

Veaetarian 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. 20.95 Gluten Free and Vegan Available

Blue Plate Special

Ask your server about today's selection Served with coffee, tea or soda Monday—Friday only

SEAFOOD

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

ALASKA ALDER GRILLED SALMON•

ALASKA salmon, lemon dill butter, roasted Yukon gold potatoes, seasonal vegetables, baby tomatoes, avocado lime verde. 36.95 Substitute "refresh" Alaska King Salmon 43.95 Gluten Free

HERB CRUSTED ALASKA HALIBUT•

FRESH ALASKA halibut coated with basil pesto & house bread crumb mix, garlic mashed potatoes, roasted tomato vinaigrette tossed seasonal greens. 36.95 Gluten Free Available

SEARED AHI TUNA•

Pepper rubbed, jasmine rice, wasabi aioli, soy mustard, housemade bean sprout kimchee & cilantro oil. Served rare. 26.95 Gluten Free Available

BLACKENED ALASKA ROCKFISH •

Pan seared ALASKA rockfish, jasmine rice, three pepper spice, hot soy mustard, ripe avocado & traditional pico de gallo salsa. 27.95

Gluten Free Available

FISH AND CHIPS•

BREWHOUSE Blonde ale battered ALASKA cod, rustic fries. 21.95 Substitute Fresh ALASKA halibut. 32.95

BAJA FISH TACOS•

Seared ALASKA cod, jalapeno aioli, tomatillo salsa, avocado lime verde, grilled corn-wheat flour tortilla, blue corn chips & pico de gallo. 17.95 Substitute Fresh Alaska halibut 27.95 *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. 25.95

BERING SEA KING CRAB LEGS

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

BRICK OVEN PIZZAS

Our pizza dough is handmade each morning using our old world Caputo "00" Pizzeria Flour and Glacier BrewHouse Amber Ale starter, allowed to slowly proof for 48 hours. We bake our pizzas in our brick hearth oven at 600*F for a superior crisp and tender crust.

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

MOZZARELLA AND TOMATO

Housemade marinara, mozzarella, Roma tomato, garlic and fresh basil. 15.95 Vegetarian.. Gluten Free and Vegan Available

BREWER'S PIE

Spicy coppa and pepperoni, Italian and Andouille sausage, crisp bacon and mozzarella with housemade marinara. 17.95 Gluten Free Available

NORDIC HEAT

Alaskan reindeer summer sausage, mushroom mix, caramelized onions, fresh jalapeno peppers, blue cheese crumbles, cheese blend, sundried tomato pesto and stoneground mustard remoulade. 17.95 Gluten Free Available

ROTISSERIE RANCH

Alder smoked rotisserie chicken, parmesan cream sauce, 3 cheese blend, chopped bacon, roasted garlic, red onions, tomato and ranch. 17.95 Gluten Free Available

Gluten free pizza dough \$2.00 Substitute 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.

*Contains nuts or nut products

DESSERTS

BrewHouse desserts are handcrafted by our pastry Chef Kretshen Cruz Rosa.

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, golden raisins, caramelized pecans, Yukon Jack sauce. 10.95

FLOURLESS CHOCOLATE TORTE

A silky flourless chocolate torte, port poached cherry sauce, sweet cream, shaved chocolate. 10.95 *Gluten Free*

CRÈME BRÛLÉE *

Classic vanilla custard, Alaska Birch sugar crust, fresh seasonal berries. Almond tuile cookie. 10.95 *Gluten Free Available*

MANGO SWIRL CHEESECAKE

Classic graham cracker crust, tart mango cream cheese filling, ginger lime sauce, mango anglaise, candied ginger. 10.95

TILLAMOOK ICE CREAM

Vanilla bean. 4.95 Gluten Free

SORBET

Flavor of the day. 4.95 Vegan & Gluten Free

GLUTEN FREE BEER

GHOSTFISH GF - Pale Lager, IPA & Grapefruit IPA 7.95

SELTZERS AND CIDERS

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

DOUBLE SHOVEL HARD CIDER 10.50

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 ORANGE SCREAMSICLE

In spirit of fall and Halloween we've brought back the Screamsicle! Like it's frozen counterpart this non-alcoholic soda is orangey, sweet treat

JIPPING GINGER BEER - ALASKA BEACH TRIBE SODA WORKS 6.95

LEMONADE 3.95

SAN PELLEGRINO

Plain or rotating flavor. 4.95

BLACKBERRY BASIL LEMONADE

Lemonade, blackberries and fresh basil. 6.95

TROPICAL TEALemonade, pineapple, peach syrup and iced tea. 6.95

BLUEBERRY CRUSH

Blueberries, pineapple & cranberry juice, soda, fresh mint. 6.95

MOIITO

Traditional, raspberry or blueberry. 6.95

ITALIAN SODA

Raspberry, blueberry, peach or mandarin. 5.95

LAGUITA'S HOPPY REFRESHER 6.95

HEINEKEN NON ALCOHOLIC BEER 5.95

FRESH BREWED KALADI BROTHERS COFFEE

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

WHITE WINES		
WIIII WINID	Glass	Bottle
ROSÉ Revelation Rose, Goose Ridge Washington 22 Les Sarrins, COTES DE PROVENCE FRANCE 21	10.95	41.95 36.95
CHARDONNAY Milbrandt Family, COLUMBIA VALLEY WASHINGTON 21 Sonoma-Cutrer, RUSSIAN RIVER VALLEY CALIFORNIA 21 Rombauer, CARNOS CALIFORNIA 21	13.95 15.50	53.95 57.95 64.95

41.95 36.95 53.95 57.95 64.95 Januik, COLUMBIA VALLEY WASHINGTON 20 64.95 PINOT GRIS 12.50 45.95

Joel Gott, WILLAMETTE VALLEY OREGON 22 Acrobat, Oregon 23 45.95 RIESLING Bottoms up, Willamette Valley Oregon 20 9.95 37.95 Dr. Lo, Germany - Alcohol removed 10.50 40.95

Red Newt, FINGER LAKES NEW YORK 17 52.95 SAUVIGNON BLANC Yealands, NEW ZEALAND 22 12.50 45.95 Daou, PASO ROBLES CALIFORNIA 22 48.95 Kim Crawford, NEW ZEALAND 22 52.95

Domaine Hippolyte, SANCERRE FRANCE 21 56.95 **OTHER WHITES** Risata Moscato, D' Asti ITALY 22 12.95 Terrazas Reserva, Torrontes, ARGENTINA 18 45.95 Domaine's Schlumberger Riesling, Saering France 19 79.95

Korbel Brut Rose, Sonoma California NV 39.95 Toca Brut Cava, SPAIN NV 12.50 42.95 Roederer Estate Brut Rose, ANDERSON VALLEY CALIFORNIA NV 54.95 Argyle Brut, OREGON 18 69.95 J. Charpentier Brut, Villers Sous Chatillon France NV 95.95

RED WINES

MERLOT Rook, Washington 19 9.95 37.95 Chateau Ste. Michelle 'Indian Wells', COLUMBIA VLY WA 19 13.95 45.95 L'Ecole No 41, COLUMBIA VALLEY WASHINGTON 19 52.95 Pend d'Orielle, Washington 20 58.95 **CABERNET SAUVIGNON** Bonanza Fairfield, CALIFORNIA NV 11.50 45.95 Hess Shirtail Ranches, NORTH COAST CALIFORNIA 19 13.50 49.95 Caymus, FAIRFIELD CALIFORNIA 22 59.95 Mount Veeder, NAPA VALLEY CALIFORNIA 19 64.95 Silverado, Napa Valley California 18 79.95 Delille Cellars Four Flags, RED MOUNTAIN WASHINGTON 20

82.95 Caymus, 50th Anniversary, NAPA VALLEY CALIFORNIA 22 95.95 SHIRAZ/SYRAH/PETITE SIRAH J Lohr Syrah, PASO ROBLES CALIFORNIA 21 10.95 41.95 Alceno Syrah, Jumilla Spain 18 12.95 42.95 Bogle Petite Sirah, Clarksburg California 17 45.95 PINOT NOIR

Sea Sun, Fairfield California 21 10.50 41.95 Duck Pond Natural Path, OREGON 21 13.50 49.95 Browne, Willamette Valley, Oregon 19 52.95 Hahn SLH, SANTA LUCIA HIGHLANDS CALIFORNIA 19 59.95 Goldeneye, Anderson Valley California 19 76.95 OTHER REDS Carnivor Zinfandel, CALIFORNIA 21 9.95 37.95 Portillo Malbec, MENDOZA ARGENTINA 21 37.95 Valpolicella, Allegrini Italy 22 47.95

69.95

Termes, Valdefinjas Spain 18

Local Vendors

We are a local company who belives in partnering with local vendors to help the Alaska economy grow and flourish.

> 10th and M Seafoods Alaska Provisions Beach Tribe Alaska Bill's Distributing Capriccio Specialties Charlie's Produce Copper River Seafoods Europa Bakery Kaladi Brother's Coffee Linford of Alaska Inc Mike's Quality Meats Inc. Odom Corporation

S & K Enterprises LLC

Sagaya Corporation Seafood of Alaska

Homer, AK

RNDC

Homer, AK

Southern Glazers Wine and Spirits Specialty Imports Sysco Turnagain Vines Distributing US Foods



SCAN FOR A LINK TO OUR WEBSITE, SOCIALS AND REVIEWS.



LUNCH MENU

GROWLER TUESDAY

64 oz. of Pure Pleasure!

These crazy prices are only available on Tuesdays and do not include Growler Glass fee of \$7.00

> \$6.00 GROWLERS FOR OUR CRAFT BEERS **NEW - LIMITED SPECIAL RELEASE GROWLER** STYLE AND PRICE VARY WEEKLY

> > 907 274-BREW (2739)

737 West 5th Avenue, Anchorage AK 99501 www.GlacierBrewHouse.com

GENERAL MANAGER Carole Rios

EXECUTIVE CHEF Budda Bei

HEAD BREWER Drew Weber

COCKTAILS

GLACIER BREWHOUSE HARD LEMONADE

Titos, grape juice, Mandarin orange juice, fresh lemon and lime juice.

BREWHOUSE BOILERMAKER SERIES~ADULT ROOT BEER In House Brewed Root Beer with Buffalo Trace Cream Bourbon

MARGARITA

Corazon Blanco tequila, fresh lime sour and a splash of BREWHOUSE Blonde. 12.50

LEMON DROP

360 Citrus vodka, Limoncello and fresh lemon sour. 11.50

BLUEBERRY RHUBARB COLLINS

House infused Blueberry Rhubard vodka, fresh lemon juice and soda water. 12.95

EMPRESS' KISS

Absolut Mandrin, Cointreau, Empress 1908 gin, orange bitters and fresh sour mix. 14.50

KAMI-YUKI

Awayuki strawberry gin, Triple Sec, fresh lime juice. 11.50

COLD BREWTINI

Coffee Liqueur, Crème de Cacao dark, Stoli Vanilla, Kaladi Brother's cold brew coffee, fresh made whipped cream. 13.95

ROSEMARY LIME COOLER

Fresh rosemary, Bellringer gin, cranberry and fresh lime sour. 10.95

MOSCOW MULE

Sweet ginger vodka, lime sour and Jipping ginger beer. 11.95

POMEGRANATE CAIPIRISSIMA

Uruapan charanda blanco, pomegranate liqueur, ruby red grapefruit juice, fresh lime juice and simple syrup 11.50

BLOODY MARY

360 vodka, house made Mary mix, Blonde ale, pickled green bean and olive. 11.50

Red wine, blackberry brandy, triple sec, fresh orange & lime, splash of soda. 10.50

SPICED AND STORMY

Blackpool rum, new deal ginger, pineapple juice, Port Chilkoot bitters, & ginger beer. 12.95

BARREL AGED GEORGE DICKEL MANHATTAN

House aged with American oak. George Dickel Rye whiskey. Vya sweet vermouth and Fee Brothers Whiskey Barrel-Aged bitters. 14.95

BARREL AGED SAZERAC

George Dickel rye, absinthe from Haines, Alaska and Peychaud's bitters. 14.95

FEATURED OLD FASHION

BREWHOUSE OLD FASHION

Woodinville bourbon, Transatlanic Bitters. 13.95

LIQUOR FLIGHTS

REPOSADO

Volans, Amatitena, Cazcanes. 19.95

Straight Rye, 1856 Premium Aged, 1884 Small Batch 17.95

BARTENDERS CHOICE

Barrel Craft Arminda, Bourbon, Seagrass 17.95

RUM EXPLORER

Thailand, Australia, Guyana 17.95