

STARTERS

BREWHOUSE APPETIZER TOWER

Garlic prawns, calamari, ALASKA smoked salmon dip. 38.95

SIMPLY THE BEST CALAMARI

Buttermilk battered calamari, jalapeño lime aioli, 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

Vegetarian

SWEET AND SPICY WINGS

Crisp breaded chicken wings tossed in sweet and spicy sriracha. Red hot BBQ, topped with blue cheese crumbles 15.95

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 12.95

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 and entree enhancers-

KING CRAB 10 OZ	64.95
ALASKAN HALIBUT	22.95
GRILLED SHRIMP & SCALLOPS SKEWER	19.95
GRILLED SIRLOIN	18.95
PEPPER SEARED AHI	16.95
ALASKAN SALMON FILET	13.95
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).

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 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 DIP

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

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. 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

*Contains nuts or nut products

SEAFOOD

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

ALASKA ALDER GRILLED SALMON•

ALASKA salmon, house-made BBQ glaze, garlic mashed potatoes, grilled asparagus, balsamic vinaigrette tossed mixed greens. 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. 23.95

Substitute Fresh ALASKA halibut. 34.95

BAJA FISH TACOS•

Seared ALASKA cod, jalapeno aioli, tomatillo salsa, 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*

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.

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*

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

GHOSTFISH GF – Pale Lager, IPA & Grapefruit IPA 7.95

SELTZERS AND CIDERS

ALASKAN BREWING CO. HARD SELTZER 7.95

Lemon Lime

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 CREAM SODA

4.95

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 TEA

Lemonade, pineapple, peach syrup and iced tea. 6.95

BLUEBERRY CRUSH

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

MOJITO

Traditional, raspberrry or blueberry. 6.95

ITALIAN SODA

Raspberrry, blueberry, peach or mandarin. 5.95

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

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.

WHITE WINES

Glass Bottle

ROSÉ

Justin Rose, Pasa Robles California 22	8.95	32.95
Les Sarrins, COTES DE PROVENCE FRANCE 21		36.95

CHARDONNAY

Kendall-Jackson, Santa Rose California 23	9.95	33.95
Sonoma-Cutrer, RUSSIAN RIVER VALLEY CALIFORNIA 21	15.50	57.95
Rombauer, CARNROS CALIFORNIA 21		64.95
Januik, COLUMBIA VALLEY WASHINGTON 20		64.95

PINOT GRIS

Rainstorm, WILLAMETTE VALLEY OREGON 22	11.95	42.95
Acrobat, Oregon 23		45.95

RIESLING

Bottoms up, Willamette Valley Oregon 20	9.95	37.95
Red Newt, FINGER LAKES NEW YORK 17		52.95

SAUVIGNON BLANC

Yealands, NEW ZEALAND 22	12.50	45.95
Domaine Hippolyte, SANCERRE FRANCE 21		56.95
Kim Crawford, New Zealand 23		59.95
Saint Clair, NEW ZEALAND 23		59.95

OTHER WHITES

Riunite Moscato, ITALY NV	10.95	39.95
Terrazas Reserva, Torrontes, ARGENTINA 18		45.95
Domaine's Schlumberger Riesling, Saering France 19		79.95

SPARKLING

Riondo Prosecco Extra Dry, Italy NV		35.95
Korbel Brut Rose, Sonoma California NV		39.95
La Saleta Brut, Barcelona, Spain NV	12.50	49.95
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

Substance, Columbia Valley 22	11.50	45.95
Hess Shirtail Ranches, NORTH COAST CALIFORNIA 19	13.50	49.95
Mount Veeder, NAPA VALLEY CALIFORNIA 19		64.95
Greenwing, Columbia Valley 22		65.95
Trapiche Medalla, Argentina 16		72.95
Silverado, Napa Valley California 18		79.95
Caymus, 50th Anniversary, Napa California 22		95.95

SHIRAZ/SYRAH/PETITE SIRAH

J Lohr Syrah, PASO ROBLES CALIFORNIA 21	10.95	41.95
Ovum Syrah, Colombia Oregon 21		54.95

PINOT NOIR

Sea Sun, Fairfield California 21	10.50	41.95
Duck Pond Natural Path, OREGON 21	13.50	49.95
Wairau River, Marlborough New Zealand		59.95
Goldeneye, ANDERSON VALLEY CALIFORNIA 19		76.95

OTHER REDS

Carnivor Zinfandel, CALIFORNIA 21	9.95	37.95
Portillo Malbec, MENDOZA ARGENTINA 21	9.95	37.95
Valpolicella, Allegrini Italy 22		47.95
1924 Ltd. Ed., Whiskey Barrel Aged Red Blend, California 21		62.95
Termes, Valdefinjas Spain 18		69.95

Local Vendors

We are a local company who believes 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

Denali Spirits

Europa Bakery

Kaladi Brother's Coffee

Linford of Alaska Inc

Mike's Quality Meats Inc.

Odom Corporation

RNDC

S & K Enterprises LLC

Homer, AK

Sagaya Corporation

Seafood of Alaska

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

MARCH 20—APR 2

WELCOME

BARTLETT HIGH SCHOOL STUDENTS

AROUND TOWN

THE FOURTH WALL
ACPA / March 21

UNIT SOUZOU
ACPA / March 21

CIRQUE KALABANTE AFRIQUE EN CIRQUE
ACPA / March 28 & 29

RIVER SPOON ANTHOLOGY
ACPA / March 28-30

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

Denali Spirits vodka, grape juice, Mandarin orange juice, fresh lemon and lime juice. 12.50

BREWHOUSE BOILERMAKER SERIES~ADULT ROOT BEER
In House Brewed Root Beer with Buffalo Trace Cream Bourbon
12.50

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

PICKLE MARTINI

907 Denali Spirits vodka, pickle brine, jalapeno tincture, house made celery salt. 12.95

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, grapefruit juice, fresh lime juice and simple syrup 11.50

BLOODY MARY

Denali Spirits, house made Mary mix, Blonde ale, pickled green bean and olive. 11.50

SANGRIA

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

WHITE SANGRIA

White wine, Peach Schnapps, triple sec, agave, fresh oranges and strawberries 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

Ask your server for today's selection. 13.95

LIQUOR FLIGHTS

REPOSADO

Volans, Amatitena, Cazcanes. 19.95

UNCLE NEAREST

Straight Rye, 1856 Premium Aged, 1884 Small Batch 17.95

RUM EXPLORER

Thailand, Australia, Guyana 17.95

OLD FORRESTER

1920 Prohibition Style, Rye, Statesman 18.95