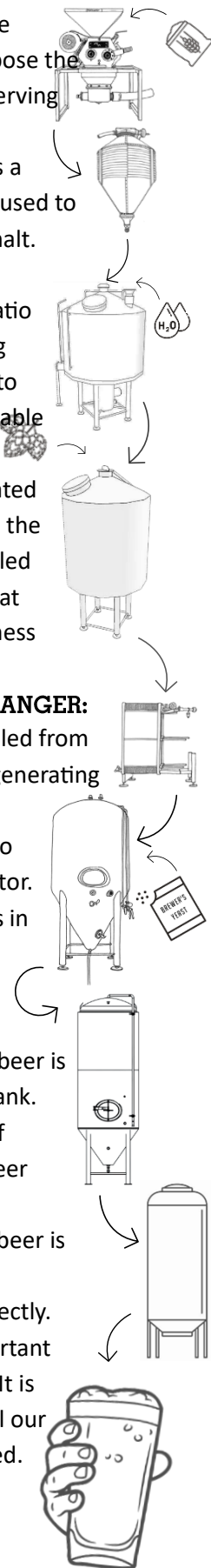


THE BREWING PROCESS

1. **THE MILL:** The malt kernels are cracked in the roller mill to expose the starchy endosperm while preserving the husks.
 2. **GRIST CASE:** The Grist Case is a hopper mounted on load cells used to precisely weigh the required malt.
 3. **MASH TUN:** Cracked malt and water are mixed at a specific ratio and temperature. This mashing process uses natural enzymes to convert malt starch to fermentable sugars.
 4. **BREW KETTLE:** The sugar created in the mash tun is drawn off to the Brew Kettle in a liquid form called wort. It is in the Brew Kettle that hops are introduced for bitterness and flavor.
 5. **PLATE & FRAME HEAT EXCHANGER:** The sweet, hopped wort is cooled from boiling to fermentation temp generating hot water for subsequent use.
 6. **FERMENTOR:** Yeast is added to the cooled wort in the Fermentor. The yeast consumes the sugars in the sweet wort to produce alcohol and CO₂.
 7. **CONDITIONING TANK:** After fermentation is complete, the beer is transferred to a conditioning tank. Aging allows for by-products of fermentation to mellow and beer clarification to naturally occur.
 8. **SERVING TANK:** The finished beer is moved to 15 bbl serving tanks, carbonated, and dispensed directly.
 9. **YOUR GLASS:** The most important vessel in the brewing process. It is here that the culmination of all our efforts can be tasted and judged.
- Cheers!**

Head Brewer,
Drew Weber



ALASKA'S CRAFT BREWERY

GLACIER BREWHOUSE is a *Brewpub* – A combination of a restaurant and a brewery. Our Brewery brews our seven flagship beers and many seasonal, rotating beers, including a cask-conditioned selection. We specialize in oak aging beers in our magnificent “Wall of Wood”. We use Hungarian, Ukrainian, and French oaks, virgin oaks and oaks previously used in making bourbon, whiskey, and wine. Tours available upon request!

BEER TO GO

½ GALLON GROWLERS (64OZ)

- CRAFT BEERS ARE \$8.50 - \$9.50 + JUG FEE.
- HIGH GRAVITY BEERS ARE \$13.95 - \$21.95 + JUG FEE.

The Jug Fee is \$7.00 and non-refundable. Trade your previous growler in for another beer to have the fee waived.

**Cask conditioned and other small batch beers are not available in growlers.*

GROWLER TUESDAYS

Specially priced growlers.

**Does not include Jug Fee.*

\$6.00-\$9.00 Growlers of our Craft Beers.

\$9.00-\$11.00 growlers of our Specialty Beers.

\$15.00-\$19.00 growlers for our select High Gravity Beers.

KEGS TO GO

5-Gallon Keg of BrewHouse Beer.

907-792-3772

We can also fill personal kegs!

Call the Brewery or ask your server today.

\$48 for a 5-gallon keg of soda or

\$119 for a 15.5-gallon keg of soda

Blonde *Pint 7.50*
Crisp and refreshing. Our Blonde Ale has a light straw color. The malt body is light and complimented by a mild cascade hop aroma and a smooth creamy finish. Premium two row barley from the Pacific Northwest lets this beer shine.
Alcohol: 4.76% by volume. BU's 15

Amber *Pint 7.50*
Malty, medium bodied, and balanced out with hints of chocolate and caramel from the crystal malt, Munich malt, and roast malt. Cascade hops complement the malt sweetness perfectly.
Alcohol: 5.67% by volume. BU's 25

India Pale Ale *Pint 7.50*
This is our green giant. If you like hop aroma, flavor, and a clean, crisp, balanced, bitterness, you will love this beer. Our special double dry hopping regime takes place in the aging tank as well as the serving tank. Simcoe and Amarillo hops render incredible floral and citrus aromas. Special English and floor malted barley provides the backbone necessary to round out this fruity, unfiltered, session-like IPA.
Alcohol: 6.35% by volume. BU's 55

Bavarian Hefeweizen *Hefe 7.50*
This Bavarian style unfiltered wheat beer boasts huge fruity aromas of banana and clove. Made in a traditional style with premium German pilsner malt and German Tettnang hops. Low bitterness, refreshing, and smooth. We serve it without a lemon unless the guest requests one.
Alcohol: 5.00% by volume. BU's 17

Oatmeal Stout *Mug 7.50*
A full bodied opaque black ale with flavors chocolate and roast. Premium pale malt from the Pacific Northwest provides the base while dark malts and crystal malts combine with the rolled oats to give you a luscious velvet mouthfeel. U.S. Perle hops are used. Nitrogenated.
Alcohol: 5.61% by volume. BU's 21

Raspberry Wheat *Hefe 7.50*
An unfiltered wheat beer loaded with 210 pounds of real red raspberries. Tart and satiating, this beer is red in color and boasts fruity flavors of – what else – red raspberries. Low bitterness, refreshing and smooth.
Alcohol: 4.76% by volume. BU's 21

Imperial Blonde *Snifter 8.50*
High alcohol, slightly malty, creamy, and smooth. A half pound of honey per gallon is used to attain the high yet seductive alcohol level. The Denali climbers in Talkeetna call this beer the Ice Axe Ale.
Alcohol: 9.00% by volume. BU's 24

Beer Flights

Flagship *9.95*
Blonde, Amber, IPA, Bavarian Hefeweizen, Oatmeal Stout
Spring Session *12.95*
Strawberries and Cream, Imperial Paloma, Raspberry Wheat, Mint Chocolate Stout, Cabernet Sauvignon Stout
IPA Sampler *12.95*
IPA, Cask Conditioned Ale, Blackberry IPA, Fair-ly Hazy Dayz, Double IPA

Mint Chocolate Stout *Mug 7.95*
Despite piles of mint and chocolate this dark, sweet stout took almost NO girl scouts to make. Perfect for the cold, dark nights.
Alcohol: 6.3% by volume. BU's 21

Strawberries and Cream *Hefe 7.95*
Fresh fruit aroma bursts from this deliciously creamy draught. Brewed with lactose sugar and packed with over 10lbs of strawberries per barrel this light pink colored beer is sure to ignite some passion.
Alcohol: 5.0% by volume. BU's 10

Blackberry IPA *Pint 7.95*
This juicy unfiltered IPA was brewed with Simcoe, Amarillo, and Mosaic hops. Refreshing, fruity blackberry gives a gorgeous red and purple hue and a delicious semi-sweet flare to this thirst quencher.
Alcohol: 7.38% by volume. BU's 58

FAIR-ly Hazy Dayz IPA *Pint 7.95*
Aromas of Valencia orange and lemon verbena leap out of this hazy IPA with a generous amount of malted oats lending a pillowy and silky mouth feel. Double dry-hopped with over two pounds per barrel of Simcoe, Mosaic, and Citra.
Alcohol: 7.07% by volume. BU's 5

Imperial Paloma Ale *Snifter 8.50*
This crisp and tantalizing beer captures the essence of the classic Paloma, a staple cocktail from Mexico known for its vibrant and citrusy taste. The brewers have skillfully woven grapefruit and lime into the brewing process resulting in a flavor profile consisting of the refreshing tartness for which a Paloma is so well known.
Alcohol: 9.7% by volume. BU's 24

Hazy Double IPA *Snifter 8.50*
We gave our Hazy IPA an extra punch. Packed with Mosaic, Citra, and Simcoe hops this Double version is sure to spark delight with a bright burst of citrusy, hoppy magic.
Alcohol: 8.1% by volume. BU's 10

Double IPA *Snifter 8.50*
Hoppy is the word for this “Double IPA”. Over twice the amount of hops are used in this beer compared to our standard IPA. The bitterness is intense but held in check with a touch of malty, boozy sweetness. Light copper in color, this juicy hop monster is a hop-head's delight.
Alcohol: 7.36% by volume. BU's 140

Cabernet Sauvignon Stout *Snifter 8.50*
A full bodied black ale brewed with Australian Cabernet Sauvignon grapes. Chocolate and red wine dominate this beer brewed for Lavelles' Bistro in Fairbanks. Premium pale malt from the PNW help round out the wine and chocolate malt to create a lusciously dark tasting experience.
Alcohol: 6.0% by Volume. BU's 21

2019 WILD TURKEY BIG WOODY BARLEYWINE *Snifter 10.95*
Aged 5 years in Wild Turkey barrels. Flavors of sweet malt, bourbon, vanilla, and caramel balance this beer perfectly. No expense was spared with the use of English floor malt on this draught. A true Delight.
Alcohol: 10.4% by volume. BU's 28

Cask Conditioned Ale *Prices May Vary*
Served in the traditional English style from a beer engine and served at 52 F. Ask your server about today's selection.