

STARTERS		WOOD GRILL	SEAFOOD	DESSERTS
BREWHOUSE APPETIZER TOWER Garlic Prawns, Calamari, ALASKA Smoked Salmon Dip. 38.95		We use KACHEMAK BAY Alder wood for grilling. This imparts a unique subtle smoky flavor to ALASKA seafood and meats.	We are proud to support our ALASKAN Fishermen and are committed to sustainable fisheries.	BrewHouse desserts are handcrafted by our pastry Chef Kretshen Cruz Rosa.
SIMPLY THE BEST CALAMARI Buttermilk battered calamari, jalapeño lime aioli, jalapeño chips. 16.95 <i>Gluten Free Available</i>		ALDER WOOD–GRILLED RIBEYE• Simply grilled 16 oz. 28 day-aged corn fed beef, garlic herb butter, roasted potatoes, brussels sprout. 49.95 <i>Gluten Free</i>	ALASKA ALDER GRILLED SALMON• ALASKA salmon, house-made BBQ glaze, garlic mashed potatoes, grilled asparagus, balsamic vinaigrette tossed mixed greens. 36.95 Substitute Alaska King Salmon. 44.95 <i>Gluten Free</i>	ORIGINAL PEANUT BUTTER PIE* Chocolate cookie crust, creamy peanut butter filling, Guittard chocolate ganache, chocolate sauce. 10.95
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 <i>Gluten Free Available</i>		PEPPERCORN CRUSTED STEAK• Alderwood grilled 8 oz. sirloin sliced thin, GBH Oatmeal Stout demi glace, mashed potatoes, harvest vegetable blend, crisp onion straws. 31.95 <i>Gluten Free Available</i>	HERB CRUSTED ALASKA HALIBUT• FRESH ALASKA halibut coated with basil pesto & house bread crumb mix, garlic mashed potatoes, roasted tomato vinaigrette tossed seasonal greens. 42.95 <i>Gluten Free Available</i>	WORLD FAMOUS BREAD PUDDING* Vanilla custard, apples, golden raisins, caramelized pecans, Yukon Jack sauce. 10.95
ALE FONDUE WITH PRETZELS Boar’s Head® Vermont white cheddar, BrewHouse IPA fondue sauce, Bavarian pretzel stick, crisp sweet gherkin. 15.95 <i>Vegetarian</i>		ROTISSERIE ROASTED BBQ RIBS BBQ pork baby back ribs, Jamaican jerk rub, BrewHouse root beer braised, spicy BrewHouse BBQ sauce, apple-craison slaw, jalapeño cornbread skillet with maple butter. 31.95	CRAB STUFFED HALIBUT• PANKO DUSTED FRESH ALASKA HALIBUT, crab, artichoke, cream cheese, sauteed spinach, garlic mashed potatoes, beurre blanc. 49.95	FLOURLESS CHOCOLATE TORTE A silky flourless chocolate torte, port cherry sauce, sweet cream, shaved chocolate. 10.95 <i>Gluten Free</i>
SWEET AND SPICY WINGS Crisp breaded chicken wings tossed in sweet and spicy sriracha, and red hot BBQ, topped with blue cheese crumbles. 15.95		CILANTRO-GINGER ROTISSERIE CHICKEN Cilantro herb stuffed chicken, 5-spice citrus jus, garlic mashed potatoes, sauteed vegetable blend. 25.95	SEARED AHI TUNA• Pepper rubbed Ahi, jasmine rice, wasabi aioli, soy mustard, housemade bean sprout kimchee, cilantro oil. Served rare. 31.95 <i>Gluten Free Available</i>	CRÈME BRÛLÉE * Classic vanilla custard, Alaska Birch sugar crust, fresh seasonal berries, almond tuile cookie. 10.95 <i>Gluten Free Available</i>
GARLIC PRAWNS All natural Pacific white prawns, garlic, artichoke hearts, tomato, fresh herbs, red pepper flakes, rustic spent grain bread croutons. 16.95 <i>Gluten Free Available</i>		PETITE FILET, SHRIMP AND SCALLOPS• 28 day-aged custom cut petite filet, Alaska Scallops and PACIFIC white shrimp skewer, beurre blanc, garlic herb roasted potatoes, French green beans. 58.95 <i>Gluten Free</i>	BLACKENED ALASKA ROCKFISH • Pan seared ALASKA rockfish, jasmine rice, three pepper spice, hot soy mustard, ripe avocado, traditional pico de gallo salsa. 29.95 <i>Gluten Free Available</i>	APPLE CRUMBLE CHEESECAKE Cinnamon graham cracker, spiced cream cheese filling, caramelized apple crumb, salted caramel. 10.95
SKILLET JALAPEÑO CORNBREAD With maple butter. 7.95		PASTA	SEAFOOD FETTUCCINE ALASKA sockeye salmon, shrimp, wild all natural scallops, and ALASKA cod with mushrooms, spinach, red peppers, and garlic cream. 31.95 <i>Gluten Free Available</i>	TILLAMOOK ICE CREAM <i>Vanilla bean. 4.95 Gluten Free</i>
RUSTIC SPENT GRAIN BREAD* MADE IN A FACILITY WITH NUTS With sweet fig and chive butters. 7.95 <i>Our Rustic Spent Grain bread is baked daily by Europa bakery utilizing malted grains from the brewing process, in the Old World Style.</i>		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 <i>Vegan. Gluten Free Available</i>	FISH AND CHIPS• BREWHOUSE Blonde ale battered ALASKA true cod, apple–craisin slaw. 23.95 Substitute Fresh ALASKA halibut. 32.95	SORBET Flavor of the day. 4.95 <i>Vegan & Gluten Free</i>
DAILY SOUP Our soup is always housemade. Ask your server about today’s selection. Cup 9.95 Bowl 10.95		SANDWICHES	SHRIMP & GRITS• PACIFIC white shrimp 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. 29.95	GLUTEN FREE BEER
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		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 <i>Gluten Free Available</i>	MIXED SEAFOOD GRILL Alder wood grilled wild all natural Alaska scallops, Pacific white shrimp, ALASKA sockeye, lemon herb butter, classic beurre blanc, garlic parmesan roasted potatoes, brussels sprout. 46.95 <i>Gluten Free</i>	GHOSTFISH GF – Pale Lager, IPA & Grapefruit IPA 7.95
KALE AND APPLE WINTER SALAD* Fresh kale, spinach, and Napa cabbage, roasted brussels sprout, bacon, diced apples, dried cranberries, goat cheese, candied pumpkin seeds, dijon maple vinaigrette, balsamic glaze. 10.95 <i>Gluten Free</i>		DOUBLE DIPPED CHICKEN Fried chicken breast with jalapeño aioli, crisp pepper bacon, Boar’s Head® Vermont cheddar, and jalapeño–pickle slaw. Served on a fresh Europa brioche bun with fries. 17.95	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 <i>Gluten Free</i>	SELTZERS AND CIDERS
CLASSIC CAESAR Crisp hearts of romaine, housemade croutons, shaved parmesan. 10.95 <i>Gluten Free Available</i>		BIG SALADS	BRICK OVEN PIZZAS <i>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 500°F for a superior crisp and tender crust.</i> Gluten free pizzas produced in the same area as gluten products.	ALASKAN BREWING CO. HARD SELTZER 7.95 Lemon Lime
BREWHOUSE BLUE* Seasonal mixed greens, red flame grapes, caramelized pecans, blue cheese crumbles. 10.95 <i>Gluten Free</i>		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 <i>Vegetarian Available</i>	MOZZARELLA AND TOMATO Housemade marinara, mozzarella, Roma tomato, garlic, fresh basil. 15.95 <i>Vegetarian.. Gluten Free and Vegan Available</i>	DOUBLE SHOVEL HARD CIDER 10.50
-Salad Enhancers-		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 <i>Gluten Free Available</i>	BREWER’S PIE Spicy coppa and pepperoni, Italian and Andouille sausage, crisp bacon, mozzarella, housemade marinara. 17.95 <i>Gluten Free Available</i>	NON ALCOHOLIC BEVERAGES
Add your favorite salad topping			NORDIC HEAT Alaskan reindeer summer sausage, mushroom mix, caramelized onions, fresh jalapeño peppers, blue cheese crumbles, cheese blend, sundried tomato pesto, stoneground mustard remoulade. 17.95 <i>Gluten Free Available</i>	HOUSE BREWED ROOT BEER Rich & full bodied, with sarsaparilla, sassafras, and just a hint of vanilla. Natural cane sugar. 4.95
ALASKAN HALIBUT	22.95		ROTISSERIE RANCH Alder smoked rotisserie chicken, parmesan cream sauce, 3 cheese blend, chopped bacon, roasted garlic, red onions, tomatoes, ranch. 17.95 <i>Gluten Free Available</i>	HOUSE BREWED CREAM SODA Creamy with big vanilla flavors & natural carbonation. Natural cane sugar. 4.95
GRILLED SCALLOPS (5)	19.95		<i>Gluten free pizza dough \$2.00</i> <i>Substitute Daiya mozzarella vegan cheese \$2.00</i>	NATURAL CANE SUGAR Natural cane sugar. 4.95
GRILLED SIRLOIN	18.95			BLACKBERRY BASIL LEMONADE Lemonade, blackberries, and fresh basil. 6.95
PEPPER SEARED AHI	16.95			TROPICAL TEA Lemonade, pineapple, peach syrup, and iced tea. 6.95
ALASKAN SALMON FILET	15.95			BLUEBERRY CRUSH Blueberries, pineapple and cranberry juice, soda, fresh mint. 6.95
ALASKA COD FILET	12.95			MOJITO (NON-ALCOHOLIC) Traditional, raspberry, blueberry, strawberry, or peach 6.95
GRILLED SHRIMP (5)	10.95			ITALIAN SODA Raspberry, blueberry, strawberry, peach, or mandarin. 5.95
ALDERWOOD GRILLED CHICKEN BREAST	9.95			HEINEKEN NON-ALCOHOLIC BEER 5.95
ALASKAN SMOKED SALMON	9.95			FRESH BREWED KALADI BROTHERS COFFEE BREWHOUSE blend, blend, deep roasted by KALADI BROTHERS of ANCHORAGE; rich & full flavored. 3.95
<i>Please be aware that our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat).</i>				<i>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.</i>

	Glass	Bottle
ROSÉ		
Revelation Rose, GOOSE RIDGE WA 22	10.95	41.95
Les Sarrins, COTES DE PROVENCE FRANCE 21		36.95
CHARDONNAY		
Milbrandt Family, COLUMBIA VALLEY WA 21	13.95	53.95
Sonoma-Cutrer, RUSSIAN RIVER VALLEY CA 21	15.50	57.95
Rombauer, CARNROS CA 21		64.95
Januik, COLUMBIA VALLEY WA 20		64.95
PINOT GRIS		
Rainstorm, WILLAMETTE VALLEY OREGON 22	11.95	42.95
Acrobat, Oregon 23		45.95
RIESLING		
Bottoms Up, WILLAMETTE VALLEY OR 20	9.95	37.95
Red Newt, FINGER LAKES NY 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 CA		39.95
La Saleta Brut, Barcelona, Spain NV	12.50	49.95
J. Charpentier Brut, VILLERS SOUS CHATILLON FRANCE		95.95

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 WA 19		52.95
Pend d'Orielle, WA 20		58.95
CABERNET SAUVIGNON		
Substance, Columbia Valley 22	11.50	45.95
Hess Shirtail Ranches, NORTH COAST CA 19	13.50	49.95
Mount Veeder, NAPA VALLEY CA 21		64.95
Greenwing, Columbia Valley 22		65.95
Trapiche Medalla, Argentina 16		72.95
Silverado, NAPA VALLEY CA 18		79.95
Caymus, 50th Anniversary, Napa California 22		95.95
SHIRAZ / SYRAH / PETITE SIRAH		
J Lohr Syrah, PASO ROBLES CA 21	10.95	41.95
Ovum Syrah, Colombia Oregon 21		54.95
PINOT NOIR		
Sea Sun, FAIRFIELD CA 21	10.50	41.95
Duck Pond Natural Path, OR 21	13.50	49.95
Wairau River, Marlborough New Zealand 19		59.95
Goldeneye, ANDERSON VALLEY CA 19		76.95
OTHER REDS		
Carnivor Zinfandel, CA 21	9.95	37.95
Portillo Malbec, MENDOZA ARGENTINA 21	9.95	37.95
Valpolicella, ALLEGRIINI ITALY 22		47.95
1924 Ltd. Ed., Whiskey Barrel Aged Red Blend, California 21		62.95
Termes, VALDEFINJAS SPAIN 18		69.95

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

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



HEAD BREWER *Drew Weber*

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

1920 Prohibition Style, Rye, Statesman 18.95