

★ BREAKFAST ★

SERVED FROM 6AM - 11AM

CROISSANT Country ham and cheddar cheese croissant. | xx.xx

EVERYTHING BAGEL Reindeer, egg, and pepper jack cheese on an everything bagel. | xx.xx

PLAIN BAGEL Bacon, egg, and cheddar cheese on a plain bagel. | xx.xx

FRENCH TOAST French toast sticks with maple syrup. | xx.xx

★ APPETIZERS ★

HOUSE MADE CHICKEN TENDERS Southern-style hand-breaded crispy chicken tenders with honey mustard sauce. | 13.99 Add fries or tots +2.45



49TH STATE'S HANDMADE BAVARIAN PRETZEL

★ This labor of love, handmade pretzel is served with our 49er beer cheese sauce. It's our brewer's favorite! | 12.99

VEGAN MEXICAN STREET CORN ✓ Roasted jalapeño corn, vegan chorizo, vegan cheese, sliced avocado, vegan sriracha mayonnaise, cilantro and lime juice. Served with tortilla chips. | 12.99

CRAB ARTICHOKE DIP Creamy blend of crab with artichoke hearts, Parmesan cheese, roasted garlic, and fresh spinach. Baked golden brown and served with warm pita slices. | 16.99

PREMIUM CLASS BREWPUB FRIES ➔ Tender prime rib over brewpub fries, smothered in smoked mozzarella. | 12.99

49TH STATE CALAMARI Lightly breaded, tender calamari fried with sliced jalapeño and aji peppers, tossed with fresh parsley and our custom blend of seasoning. Served with sweet chili aioli. | 16.99

BLONDE EAGLE ALE BEER CHEESE AND CHIPS ➔ Our Blonde Eagle Ale beer cheese topped with salsa fresca and served with housemade tortilla chips. | 10.99

AK CRAB RANGOON A blend of King crab, cream cheese, garlic, soy, and scallions with sweet and sour sauce. | 13.49

AWARD-WINNING SMOKED WINGS ➔ Our tender chicken wings are slow smoked to perfection with our signature 49er dry rub. Served with pickled red onions. | 16.99

Prices and items subject to change. Normal kitchen operations involve shared cooking and preparation areas. We cannot guarantee that any menu item is free from any allergen. Consuming raw or undercooked meats, poultry, seafood, or eggs may cause illness.

18% GRATUITY ADDED FOR DINE-IN PARTIES OF 6 OR MORE. A 1.9% SERVICE CHARGE IS APPLIED TO ALL ITEMS.

★ SOUP ★

ADD A LAGER LOAF | 3.99

ALASKAN SEAFOOD CHOWDER ➔ Creamy chowder teeming with fresh Alaskan King salmon, Kachemak Bay halibut and baby clams. BOWL | 12.99 CUP | 9.49



BUFFALO CHILI Delicious blend of Alaska's Indian Valley free range buffalo, red beans, onions, garlic and 14 spices topped with shredded cheddar and green onions. BOWL | 11.99 CUP | 8.49

★ BOWLS/SALADS ★

YUM YUM CHICKEN BOWL Crispy chicken tossed in a sweet Thai chili sauce, with fresh shredded radish, carrot, bell pepper, diced cucumbers and shredded red cabbage. Served over our brown rice and finished with sesame seeds. Served with a side of our sweet and spicy peanut sauce. | 18.99

AK SALMON LOUIE Mixed greens topped with Alaska salmon, hard-boiled eggs, black olives, avocado, cherry tomatoes, cucumbers, and a delightful Louie dressing. | xx.xx

SOUTHWEST CHICKEN COBB Mixed greens with grilled chicken, egg, avocado, diced tomatoes, scallions, roasted corn, bacon, and Colby Jack cheese. Served with house-made southwest ranch. | xx.xx

ASIAN CHOPPED SALAD Cabbage, shredded carrots, cilantro, green onions, cashews, sesame seeds, crispy chicken, wonton crisps, with spicy peanut dressing. | 18.99

HOUSE SALAD Mixed greens, cherry tomatoes, radish, red onions, carrots and herbed croutons. | Full 11.99 Side 8.49

★ PUB FAVORITES ★

KING CRABBY GRILLED CHEESE ➔ Grilled sourdough bread, crab meat blend, Swiss and cream cheeses, served with brewpub fries and our famous Alaskan seafood chowder for dipping. | 21.99

FREQUENT FLYER BLT ➔ Honey pepper smoked bacon, lettuce, tomato, and mayo on toasted, locally baked sourdough bread. Served with brewpub fries. | 15.99

*Add cheese 1.99 *add avocado 2.99

CHIPOTLE CHICKEN WRAP Tender grilled chicken with melted Monterey jack and cheddar cheeses, bacon, lettuce, diced tomato and chipotle mayo. Served with a side salad. | 16.99

SMŌK BEER BRAISED STEAK AND CHEESE SANDWICH ➔

Shaved prime rib slow-cooked in our award-winning Smōk Lager, smoked mozzarella cheese, and caramelized onions on a Parisian roll. Served with brewpub fries. | 18.49

➤ AIRPORT EXCLUSIVE

✓ VEGETARIAN

✓ VEGAN

➤ GLUTEN SENSITIVE

➤ MADE WITH SUSTAINABLE ALASKAN FOODS

★ PUB FAVORITES ★

ALASKA RED KING CRAB LEGS A pound and a half of real, world famous Bering Sea Red King Crab served with drawn butter. Served with creamy coleslaw and brewpub fries. | MP

SOCKEYE SALMON SANDWICH Blackened BLT with lettuce, tomato, and mayo on toasted pub bun. Served with brewpub fries. | 26.99

49TH STATE BURGER Hand pattied Moffitt Farms Alaskan beef, cheddar cheese, lettuce, tomato, onions, pickles, mayo and mustard. Served with brewpub fries. | 18.99

CARIBOU SMASH Appenzeller Swiss cheese, caramelized onions, and chipotle aioli. Served with brewpub fries. | 21.99

49TH STATE'S FAMOUS HALIBUT AND CHIPS

Kachemak Alaskan halibut in our light and crispy beer batter, seasoned brewpub fries, creamy coleslaw, housemade tartar sauce and malt vinegar. | 28.99



★ TACOS/QUESADILLAS ★

49TH STATE'S FAMOUS HALIBUT TACOS Blackened or fresh Kachemak Bay halibut nestled in corn and flour blend tortillas with cabbage, Monterey jack and Mexican cheeses, salsa fresca, cilantro and house made lemon sour cream. Served with chips and salsa. | 26.99

STEAK FAJITA TACOS Slow-cooked, tender and flavorful beef tacos in corn and flour blend tortillas with pickled onions, cilantro, and radish. Served with chips and salsa fresca. | 21.99

DIRECT FLIGHT CHICKEN QUESADILLA Tender, grilled chicken with Colby Jack cheese between two tortillas. Served with chips and sour cream, salsa fresca and diced avocado. | xx.xx

★ DESSERTS ★

FRONTIER SODA FLOATS Your choice of locally made Rootbeer, Spruce Tip, Cola, or Wild Blueberry Cream soda topped with vanilla ice cream. | 7.99



CHOCOLATE MOUSE PIE Made with an Oreo crust and topped with our chocolate sauce and fresh blueberries. | 10.49

BLUEBERRY PIE Freshly baked blueberry pie with a delicious flakey crust. Served warm with vanilla ice cream. | 10.49

★ FLATBREADS ★

PEPPERONI House red sauce, double pepperoni, mozzarella, and Parmesan. | 15.99

49TH STATE CARNIVORE House red sauce, reindeer sausage, Italian sausage, applewood smoked bacon, mozzarella and provolone. | xx.xx

BBQ BEEF Blonde Eagle Ale BBQ sauce, BBQ beef, smoked mozzarella, red onions, cilantro. | xx.xx

CHICKEN, BACON, RANCH Ranch, grilled chicken, applewood smoked bacon, mozzarella, and provolone. | 16.99

4 CHEESE House red sauce, mozzarella, provolone, Appenzeller, Parmesan. | xx.xx

VEGAN TACO Garlic oil, vegan chorizo, jalapeño corn, vegan mozzarella, vegan sriracha aioli cilantro. | xx.xx

★ BEVERAGES ★

PREMIUM LEMONADE

Classic | 3.99
With blueberries | 4.49
With strawberries and thyme | 4.49
With muddled raspberries | 4.49

FOUNTAIN SOFT DRINKS

Coke, Diet Coke, Coke Zero, Sprite, Cherry Coke, Dr. Pepper, or orange soda | 2.99

ICED TEA

Unsweetened tropical tea | 2.99

JUICES

Orange, grapefruit, cranberry, or pineapple juice | 2.99

FRONTIER LIME SPARKLING GLACIER WATER | 3.99

FRONTIER GRAPEFRUIT SPARKLING GLACIER WATER | 3.99

HOT TEA, COFFEE, COCOA | 2.99



Join the BREWER'S CIRCLE LOYALTY CLUB
TODAY AND START SAVING!

49TH STATE

- B R E W I N G -



ALASKA 8 STAR LAGER

A frontier-style lager brewed with pure glacial water featuring bready malt notes and hints of noble hops with a crisp, clean finish.
(4.9% ABV) | 7.00



BLONDE EAGLE ALE

This insanely drinkable blonde ale was brewed with handpicked Sitka Spruce tips, giving it hints of red berries, citrus and wildflower honey.
(5.2% ABV) | 7.00



907 PALE ALE

Crisp and effervescent, bursting with intense tropical notes of sweet tangerine, ripe pineapple, and açai berry with a balanced, palate-cleansing bitterness begs you to take another sip.
(5.2% ABV) | 7.50



GOLDEN DALL

With spicy Belgian yeast and fruity esters, this beer has flavors as bold as the mythical golden dall sheep said to reign over Denali National Park.
(9% ABV) | 8.00



SMALL BATCH CIDER

Alaskan apples grown just south of the Arctic Circle are part of every small batch. Semi Sweet Alaska Cider is the perfect balance of bright acidity and subtle sweetness.
(6.8% ABV) | 7.75



SOLSTICE IPA

Our IPA with a Citra-forward hop profile, aromatics of juicy grapefruit and ripe melon balanced with the perfect level of bitterness.
(6.8% ABV) | 7.50



NITRO McCARTHY STOUT

Velvety, creamy and deceptively drinkable, this Dry Irish Stout is bursting with robust notes of chocolate and coffee from assertive use of dark roasted malts.
(4.2% ABV) | 8.00



SMOK LAGER

Brewed in the style of the traditional German Rauchbier, each sip of this smoky, crisp, exceedingly drinkable classic tastes better than the last. Smok is our highest-rated and most awarded beer.
(5.7% ABV) | 8.00

★ WINE & BUBBLY ★

SERVED BY THE GLASS, 5OZ POURS

SKYSIDE CABERNET SAUVIGNON | 12.00

THE SHOW MALBEC | 12.00

PIKE'S ROAD PINOT NOIR | 11.00

PRAYERS FOR SINNERS RED BLEND | 10.50

WINE OF SUBSTANCE CHARDONNAY | 12.00

RUFFINO PINOT GRIGIO | 10.50

GERARD BERTRAND CHANGE SAUVIGNON | 11.50

DAY OWL ROSÉ | 12.00

RIONDO PROSECCO EXTRA DRY | 11.50

★ SIGNATURE COCKTAILS ★

NORTH TO THE FLOOR Our signature take on a Margarita. Premium Tequila, Cointreau, lime juice, sugar syrup, Tajin citrus-chili salt. | 13.00

3RD AND G Pimms, Elderflower liqueur, raspberry, mint, housemade lemonade. | 11.00

TWIG AND BERRIES Tanqueray Rangpur gin, strawberry, lime juice, sugar syrup, topped with lemon-lime soda, rosemary sprig. | 11.00

COSMO-POLYCURIOUS Ak Proof Blueberry Vodka, Triple Sec, fresh blueberries, lime juice, sugar syrup. | 13.00

FIREWEED LEMONADE Need a description. | xx.xx

CANNED BEER

Michelob Ultra | 8.00
White Claw Seltzer | 8.00
Modelo Especial | 8.00



We are a proud partner of the Alaska Grown Restaurant Recognition Program.

Please be advised we have added a 1.9% service fee to all checks to support our kitchen staff. 100% of the money is distributed to our kitchen staff. This service fee, added on top of their competitive wage combats the challenges our industry has faced due to Covid-19. Complicated federal labor laws prohibit us from requiring waitstaff to tip out the kitchen. We believe this 1.9% service charge makes for a better team culture at 49th State Brewing. If you are unhappy with the quality of your meal, please ask for a manager so we can make it right.

David and Jason

Welcome TO 49TH STATE BREWING AT TED STEVENS AIRPORT



★ OUR AWARD-WINNING BEERS ★

