

Welcome
TO 49TH STATE BREWING
AT TED STEVENS AIRPORT



★ OUR AWARD-WINNING BEERS ★



★ APPETIZERS ★

HOUSEMADE CHICKEN TENDERS

Southern-style hand-breaded crispy chicken tenders with honey mustard sauce. 13.99 Add fries +3.99



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! 13.99

SOLO FLIGHT NACHOS ✈️ 🌿

Personal-sized nachos with Blonde Eagle Ale beer cheese, shredded cheese, black beans, salsa fresca, avocado crush, sour cream and sliced jalapeños. 13.99

Add chicken +5.99 Add pulled pork + 5.99

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. 17.99

AWARD-WINNING SMOKED WINGS 🏆

Our tender chicken wings are slow smoked to perfection with our signature 49er dry rub. Served with pickled carrots. 16.99

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. 17.99

★ SOUP & SALAD ★

ADD A LAGER LOAF WITH SNOWBEE HONEY BUTTER 4.99

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 12.99 CUP 9.99



ALASKAN SEAFOOD CHOWDER 🌿

Creamy chowder teeming with fresh Alaskan king salmon, Kachemak Bay halibut, tender clams and cockles. BOWL 15.99 CUP 11.99



MAMA'S ROASTED CHICKEN NOODLE

The ultimate comfort while you're traveling. Roasted chicken, carrots, celery and onion with egg noodles in a classic chicken broth with a hint of garlic. BOWL 12.99 CUP 9.99

ICE PICK WEDGE

Iceberg lettuce, crispy bacon, tomato, blue cheese crumbles and scallions draped in our tangy blue cheese dressing. 15.99

CAESAR SALAD

Romaine lettuce, Parmesan and croutons tossed in our creamy Caesar dressing. 14.99

Add chicken +5.99

Add blackened halibut +15.99 Add sockeye salmon +12.99

★ LITE MAINS ★

YUM YUM CHICKEN BOWL

Hand-battered crispy chicken tossed in a sweet Thai chili sauce, with fresh shredded radish, carrot, bell pepper, red cabbage and diced cucumbers. Served over our sweet turmeric coconut rice, finished with sesame seeds and served with a side of our sweet and spicy peanut sauce. 19.99

SOUTHWEST CHICKEN COBB ✈️

Grilled chicken, egg, avocado, diced tomatoes, scallions, roasted corn, bacon and blue cheese crumbles on romaine and iceberg lettuce. Served with housemade southwest ranch. 20.99

★ TACOS/QUESADILLAS ★

49TH STATE'S FAMOUS HALIBUT TACOS 🌿

Blonde Eagle Ale beer battered Kachemak Bay halibut served in corn and flour blend tortillas with cabbage, Monterey jack and cheddar cheeses, salsa fresca, cilantro, and our homemade lemon sour cream. Served with chips and salsa. 27.99

SMÖK'D PULLED PORK TACOS

Tender, hand-shredded pork, brined in our Smök Lager and smoked on alderwood with our sweet and spicy BBQ sauce in corn and flour blend tortillas topped with creamy coleslaw, crispy onions and pickled jalapeños. Served with chips and salsa fresca. 17.99

DIRECT FLIGHT CHICKEN QUESADILLA ✈️

Cilantro lime grilled chicken and Colby Jack cheese in a grilled tortilla. Served with sour cream, salsa fresca, and crushed avocado. 18.99

VEGAN CHEESE QUESADILLA ✈️ 🌿

Flavorful vegan cheese quesadilla with crushed avocado and salsa fresca. 17.99

★ PUB FAVORITES ★

SANDWICHES AND SAUSAGES SERVED WITH BREWPUB FRIES
ADD FRY SAUCE FOR ONE DOLLAR

KING CRABBY GRILLED CHEESE 🌿

The most decadent grilled cheese you'll ever have! Grilled sourdough bread, crab meat blend, Swiss and cream cheeses. 21.99

FREQUENT FLYER BLT ✈️

Honey pepper applewood smoked bacon, crispy iceberg lettuce, sliced tomato and mayo on toasted sourdough bread. 16.99
Add cheese +1.99 Add avocado +2.99

KOREAN FRIED CHICKEN SANDWICH ✈️

Tender chicken with a golden, crunchy crust in a sweet and spicy Korean BBQ sauce with our signature sweet horseradish pickles and Japanese mayo. 18.99

SHOREMAN'S ALASKAN COD SANDWICH 🌿

Panko breaded Alaskan cod filet with pickles, coleslaw, housemade tartar sauce, and American cheese. Served on a pub bun with brewpub fries. 17.99

★ PUB FAVORITES ★

SANDWICHES AND SAUSAGES SERVED WITH BREWPUB FRIES
ADD FRY SAUCE FOR ONE DOLLAR

ELK BURGER 🍷

Alaska Indian Valley Meats ground elk, white cheddar cheese, sautéed onions, pickles and chipotle mayo. 23.99

VEGAN BAHN MI SAUSAGE

Spicy vegan sausage, pickled daikon radish and carrot slaw, cucumber, fresh jalapeño, cilantro, sriracha aioli. 18.99

ROTISSERIE CHICKEN CLUB ✈️

Tender chicken, applewood smoked bacon, crisp lettuce, tomato, and lemon herb mayo on toasted sourdough bread. 19.99
Add cheese +1.99 Add avocado +2.99



49TH STATE BURGER

Premium chuck, short rib and brisket blend patty, Vermont cheddar cheese, lettuce, tomato, onions, pickles, mayo, and mustard. 18.99
Add honey pepper applewood smoked bacon for 1.99

49TH STATE'S FAMOUS HALIBUT AND CHIPS 🍷

Kachemak Bay Alaskan halibut in our light and crispy beer batter, seasoned brewpub fries, creamy coleslaw, housemade tartar sauce and malt vinegar. 28.99
3 piece 35.99



CLASSIC BRATWURST 🍷

All natural bratwurst topped with stone ground mustard and sauerkraut. 15.99

SOCKEYE SALMON SANDWICH 🍷

Sockeye salmon filet blackened and seared with honey pepper applewood smoked bacon, lettuce, red onion, tomato and lemon herb mayo. 26.99

REINDEER DOG 🍷

An Alaska classic! Reindeer dog topped with caramelized onions, chopped bacon and stone ground mustard. 17.99
Add chili +3.99

★ PIZZA FLATBREADS ★



OUR FLATBREAD DOUGH GOES THROUGH 48- TO 72-HOUR FERMENTATION FOR EASIER DIGESTIBILITY. THE INCREASED COMPLEX FLAVOR PROFILE ALSO HAS LESS GLUTEN WHILE GMO-FREE GRAINS REPLACE HEAVY FATS. NO SUGAR ADDED.

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

49TH STATE CARNIVORE ✈️ 🍷 House red sauce, reindeer sausage, Italian sausage, applewood smoked bacon, mozzarella, and provolone. 17.99

SMÖK'D PULLED PORK ✈️ 🍷 Sweet and spicy BBQ sauce, tender, hand-shredded pork, brined and smoked in our Smök Lager, mozzarella and provolone cheeses, crispy onions, green onions. 18.99

CHICKEN, BACON, RANCH Ranch, grilled chicken, applewood smoked bacon, diced tomatoes, mozzarella, and provolone. 18.99

SUPREME House red sauce, mozzarella and provolone cheeses, Italian sausage, pepperoni, onions, bell peppers. 17.99

CLASSIC CHEESE House red sauce, mozzarella and provolone cheeses. 14.99

VEGAN SAUSAGE House red sauce, vegan spicy sausage, red onion, chili flakes, and vegan mozzarella. 18.99

★ DESSERTS ★

FRONTIER SODA FLOATS 🍷

Your choice of locally made Root Beer, Spruce Tip, Ripe Raspberry, or Wild Blueberry Cream soda topped with vanilla ice cream. 8.99



CHOCOLATE MOUSSE PIE

Made with an Oreo crust and topped with our chocolate sauce and fresh blueberries. 10.99

★ 49TH STATE PREMIUM BEVERAGES ★



FRONTIER BLUEBERRY CREAM SODA

A purple potion with bold notes of wild blueberries and vanilla that tastes like a hungry black bear ravaging a ripe berry patch. 5



FRONTIER SPRUCE TIP SODA

A bright moss green soda with notes of red raspberry and lemon-lime that tastes like a stroll through an ancient Alaskan spruce rainforest during a downpour. 5



FRONTIER RIPE RASPBERRY SODA

Radiating a bright crimson, this soda tastes like a wild sun-ripened Alaskan red raspberry after being plucked from the vine. 5



FRONTIER ROOT BEER SODA

This delightfully sweet and spicy libation, overflowing with notes of vanilla and honey, was modeled after an old Klondike gold miner's closely guarded root beer recipe. 5



HOP MELT HOP WATER 🍷

Citrusy, tropical Citra hop notes meet the crisp, cold refreshment of sparkling Alaska glacier water in this non-alcoholic hop water with zero carbs, sugar or calories. 5



FRONTIER SPARKLING GRAPEFRUIT GLACIER WATER

Crafted with sparkling Alaska glacier water and essenced with hints of grapefruit aroma and flavor. Zero calories, zero sweeteners and zero alcohol. 5



FRONTIER SPARKLING LIME GLACIER WATER

Crafted with sparkling Alaska glacier water and essenced with hints of lime aroma and flavor. Zero calories, zero sweeteners and zero alcohol. 5





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



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



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



Explore our award-winning line-up or ask our Cicerone Certified staff for recommendations.



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



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



SEWARD'S FOLLY

We brew Seward's Folly Russian Imperial Stout as an ode to the infamous deal that created our great state. Seward's Folly is thick and viscous, overflowing with rich notes of dark chocolate, coffee and dried figs. 11.2% ABV



907 PALE ALE

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



SMÖK LAGER

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



ARCTIC ROOTS ALASKA 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

★ BEER AND A SHOT ★

- ALASKA ROYALE - 8 STAR LAGER AND A SHOT OF CROWN ROYAL 16
- LIQUID SUNSHINE - SOLSTICE IPA AND A SHOT OF HORNITOS REPOSADO 16
- SMÖK SIGNAL - SMÖK SMOKED LAGER AND A SHOT OF SMÖKSHINE 13

★ WINE & BUBBLY ★

SERVED BY THE GLASS, 5OZ OR 9OZ POURS

- SKYSIDE CABERNET SAUVIGNON 14
- VELVET DEVIL MERLOT 13
- SEA SUN PINOT NOIR 13
- CLINE FARMHOUSE RED BLEND 13
- JOSH CHARDONNAY 14
- MEZZACORONA PINOT GRIGIO 13
- RICKSHAW SAUVIGNON BLANC 13
- OYSTER BAY ROSÉ 14
- BERINGER WHITE ZINFANDEL 9
- RIONDO PROSECCO EXTRA DRY 13
- J ROGET SPLIT 14

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 4% SURCHARGE IS APPLIED TO ALL ITEMS.

FOR INVESTMENT OPPORTUNITIES CONTACT COMMUNITY@49THSTATEBREWING.COM



★ SIGNATURE COCKTAILS ★

- NORTH TO THE FLOOR** Our signature take on a Margarita. Premium Tequila, Cointreau, lime juice, sugar syrup and a Tajín citrus-chili salt. 14
- RIPE RASPBERRY VODKA SODA** 🍷 Frontier Ripe Raspberry Soda with Tito's Vodka and fresh thyme and lime juice. 14
- TWIG AND BERRIES** Tanqueray Rangpur gin, strawberry, lime juice, sugar syrup, topped with lemon-lime soda and a rosemary sprig. 14
- COSMO-POLYCURIOUS** 🍷 Anchorage Blueberry Vodka, Triple Sec, fresh blueberries, lime juice and sugar syrup. 14
- TEQUILA SUNRISE APEROL SPIRITS** Premium tequila, orange juice, fresh lime juice, Aperol, Prosecco and soda water 14

CANNED BEER

- Seltzer from our sister state: Maui Seltzer 8
- Michelob Ultra 8
- Modelo Especial 8

View our LIST OF SPIRITS



View our PHOTOGRAPHIC MENU

