

# SKAGWAY BREWING CO

(907) 983-BREW

## APPETIZERS

### SMOKED SALMON

Locally caught hot-smoked salmon, pickled red onion, cucumber, capers, a zesty horseradish-dill sauce; focaccia bread \$17.95

### CRAB ARTICHOKE

Crab meat, artichokes & spinach, baked with cream cheese, parmesan & a hint of jalapeño with focaccia bread \$14.95  
*Sub GF bread +\$1*

### GF TATER TOTS

Yep. A basket of golden fried deliciousness \$8.25  
*Try 'em LOADED with our Beer Chili\* & cheddar cheese (\*not GF) +\$4.50*

### GF POPCORN SHRIMP

Light & crispy batter; served with cocktail sauce \$15.95  
*Sub jalapeño jelly +50¢*

### GF HAND-CUT FRIES

Hearty basket of our skin-on french fries served with choice of dipping sauce:  
red pepper aioli OR  
buttermilk ranch \$8.25  
*Try 'em LOADED with our Beer Chili\* & cheddar cheese (\*not GF) +\$4.50*

### ONION RINGS

Basket of beer-battered onion rings with choice of dipping sauce: cherry pepper aioli OR buttermilk ranch \$9.75

### GF BIG FAT PICKLE

Delicious Kosher Style  
Half OR Whole \$1.75 / \$3

### HOT SOFT PRETZEL

Baked with kosher salt & served with cheese sauce OR grain mustard \$5

## CHICKEN WINGS

**10 JUMBO wings, celery & one dipping sauce:**

*Buttermilk Ranch, Bleu Cheese OR Tzatziki (all GF)*

*Extra dressing +75¢*

### GF BBQ

Our BBQ is a little sweet & a tad smokey \$14.95

### GF BUFFALO

Traditional style made with Frank's Red Hot \$14.95

### GF SPICY SWEET

Sriracha hot chili sauce, honey & sesame \$14.95

### KFC

Sambal sauce, spicy garlic, ginger & soy \$14.95

## SOUP

**Add focaccia bread +\$1 or a GF bun +\$2**

### SBC BEER CHILI

Housemade chili with a touch of heat simmered with our hand-crafted ale; topped with smoked cheddar & green onion

Cup \$5.25 / Bowl \$10.95

### HOMEMADE SOUP

Ask for today's selection  
Cup \$4.75 / Bowl \$9.25

### SOUP-ER COMBOS

Chili + Half House Salad  
Cup \$12.25 / Bowl \$16.95

Soup + Half House Salad  
Cup \$11.25 / Bowl \$15.25

### ALL DRESSINGS ARE HOUSEMADE & GLUTEN FREE

Choose dressing options under Salads menu

## SALADS

**Housemade Dressings are Gluten Free!**

*White Balsamic Vinaigrette, Buttermilk Ranch, Bleu Cheese, Honey Mustard, Greek Vinaigrette, Apple Mustard Vinaigrette, \*Sesame (\*not GF)  
Extra Dressing +75¢*

### HOUSE SALAD

Mixed greens with cucumber, shredded carrot, tomato, red onion & topped with our house made garlic croutons; choice of dressing above  
Half \$7.25 / Full \$11.95

### CAESAR SALAD

Hearts of romaine, parmesan, housemade garlic croutons tossed in our Caesar dressing  
Half \$8.50 / Full \$13.50  
*Great with Salmon or Chicken!*

### SESAME SALMON

Grilled local Sockeye Salmon, mixed greens, cucumber, shredded carrot, tomato & crispy fried onions; served with our Sesame Dressing  
Half \$14.95 / Full \$18.95  
*May Substitute Grilled Chicken*

### GOLDEN GOAT

Mixed greens tossed in our Apple Mustard Vinaigrette; with roasted beets, walnuts, dried cherries, goat cheese & red onions  
Half \$13.95 / Full \$17.95

### BREW CO. COBB

Mixed greens tossed in our Bleu Cheese & Balsamic Vinaigrette; topped with bacon, gorgonzola, tomato, cage-free hardboiled egg, grilled free-range chicken & pickled onions  
Half \$13.25 / Full \$17.25

### ADD TO ANY SALAD:

Free-Range Chicken \$5.50  
Alaskan Halibut (2 pc) \$10  
Grilled Sockeye Salmon \$6.50  
Hot-Smoked Salmon \$8  
BBQ Pulled Pork \$7  
Cage-Free Hardboiled Egg \$1

## FROM THE SEA

### THE ALASKAN

One piece of SBC ale-battered Alaskan Halibut on a toasted bun with lettuce, tomato, red onion & tartar sauce \$17.25

### SHRIMP PO' BOY

Gluten-free popcorn shrimp on a \*hoagie roll, crisp shredded lettuce, tomato, red onion, pickles & zesty creole remoulade  
\$17.50  
*(\*not GF)*

### SALMON SANDWICH

Grilled local Sockeye Salmon, spicy horseradish dill sauce, lettuce, tomato, cucumber & red onion on a ciabatta bun  
\$17.50

*Sub local Alaskan Halibut +\$5*

### GF POPCORN SHRIMP & CHIPS

Light and crispy batter, housemade cocktail sauce & lemon; served with fries  
\$20.95

### BREW MASTER'S HALIBUT FISH & CHIPS

Two pieces of SBC ale-battered local Alaskan Halibut with fries, lemon and housemade tartar sauce \$21.95  
*Add a cup of coleslaw +\$2.50*

GF - Gluten Free V - Vegetarian

AN 18% GRATUITY MAY BE ADDED TO PARTIES OF 6+. THANK YOU!

**SUBSTITUTE: side salad, cup soup +\$1.25 / onion rings, tater tots, quinoa & kale +\$2.25**  
**Gluten Free? Sub GF Bun +\$1.25**

## BURGERS

**Certified Angus Beef.**  
**Fresh, Never Frozen.**

Served with hand-cut fries

### OLD TOWN BURGER

1/3# \$13.95 1/2# \$14.95  
1/2# Bison \$17.95

Certified Angus Beef, lettuce, tomato, onion, pickles on a toasted bun

**Cheese +\$1: cheddar, pepper jack, provolone, swiss, gorgonzola**

**+\$1.50: whole green chile, roasted jalapeños, pineapple, bacon, caramelized onions, roasted 'shrooms, guacamole**

## SPECIALTY BURGERS

**Grilled to Medium or REQUEST your favorite TEMP!**

*Cook time may be a little longer for these big guys.*

### MUSHROOM SWISS

Just what it says, no bells, no whistles. Criminis in a rich beef 'shroom sauce with Swiss cheese \$15.95

### BAJA BETTY

Blackened, then layered with pepper jack cheese, fresh pico de gallo & guacamole; topped with crispy fried tortilla strips & cherry pepper aioli \$15.95

### BIG KAHUNA

Thinly sliced ham, swiss cheese, charred jalapeños, grilled pineapple & our own BBQ sauce \$15.95

### MAKAVELI

Pepper jack cheese, whole green chile, peppered bacon, housemade avocado slaw \$15.95

### BLACK N BLEU

Peppered bacon. Crumbled Gorgonzola. Caramelized onions. Simple. \$15.95

### SEDONA

Pepper jack cheese, charred jalapeños, cream cheese, peppered bacon, crispy fried onions, lettuce, tomato & our red pepper aioli \$15.95

### SMOKEHOUSE

Peppered bacon, crispy fried onions, smoked cheddar, house-made BBQ sauce, topped with lettuce & tomato \$15.95

### BISON BURGER

Naturally raised grass fed buffalo, hand pattied in-house. Topped with lettuce, tomato, red onion & pickles \$17.95

## SANDWICHES

Served with hand-cut fries

### GRILLED CHICKEN SANDWICH

Marinated & grilled free-range chicken breast on a ciabatta bun with cilantro pesto, tomato, provolone, bacon, lettuce, red onion & sun-dried tomato cream cheese \$15.95

### PRIME RIB DIP

Shaved prime rib & swiss on a pretzel bun with a side of au jus \$17.95

### BEER BRAISED PULLED PORK

Pork shoulder slow-cooked in our ale, shredded, tossed with our housemade BBQ sauce, topped with crunchy dill pickles & a creamy slaw; served on a toasted bun \$15.50

### MEATBALL SUB

Housemade meatballs, marinara & provolone cheese on a soft hoagie roll \$15.25  
Add "The Works" +\$1.75  
(lettuce, tomato, onion, pickled peppers)

### GANDOLFINI GRINDER

Capicola, mortadella, salami, soppressata, provolone, lettuce, tomato, onion, pickled peppers & Greek Vinaigrette on a soft hoagie roll; served with chips \$14.95

### BREW CO. CHILI DOG

Jumbo 1/4# all-beef hot dog, housemade beer chili, smoked cheddar & green onion \$13.95  
Add a side of sauerkraut +75¢

### PHILLY CHEESE

Grilled sirloin steak, peppers & onions, provolone, cheese sauce, soft hoagie roll \$14.95

### CHICKEN TENDER BASKET

Breaded chicken strips served with BBQ Sauce, Honey Mustard OR Buttermilk Ranch \$14.50

## ENTREES

### **GF** RIBEYE STEAK

12 oz cut, grilled to temp, served with a side salad and hand-cut fries; choice of housemade steak sauce OR miso butter \$31.95

*ADD ONS: gorgonzola \$1, caramelized onions or roasted 'shrooms \$1.50*

### MISO GLAZED

### HALIBUT OR SALMON

Choose from grilled local Alaskan Halibut or Sockeye Salmon; served with a side salad & our quinoa kale ancient grains blend Halibut \$23.95

## VEGETARIAN

Served with hand-cut fries

### **V** VEGAN BURGER

Lettuce, tomato, red onion & pickles \$14.50

### **V** THE IMPOSSIBLE™ BURGER

It's meat, made entirely from plants, for meat lovers! It starts out raw and looks, cooks, smells and tastes like ground beef. Lettuce, tomato, red onion & pickles \$16.95

### **V** SHADY GROVE

Marinated, grilled portabella, sun-dried tomato cream cheese, cucumber, red onion, balsamic greens, cilantro pesto on ciabatta \$16.50

### **V** DANK GRILLED CHEESE

Smoked cheddar, pepper jack, red onion, tomato & a whole green chili on Texas toast \$10.95

### **V** FALAFEL PITA

Housemade falafel patties with tzatziki sauce, shredded lettuce, tomato, cucumber & topped with pickled red onion \$15.25

## PASTA

**Our pasta sauces are Gluten Free!**

*Sub GF Penne +\$2*

### **V** FETTUCCHINE ALFREDO

Fresh garlic, heavy cream & parmesan \$14.95

### **V** MAC & CHEESE

Or should we say Cheese & Mac?! 4 cheeses make up this creamy goodness! Smoked cheddar, pepper jack, mozzarella, provolone & heavy cream \$16.95

### CREOLE PASTA

Blackened shrimp, andouille sausage, free-range chicken, tomatoes, bell peppers, scallions & penne pasta tossed with a cajun cream sauce \$21.95

### PESTO PASTA

Housemade basil pesto (nut-free), penne pasta, mushrooms, bell peppers, onions, green peas & tomatoes \$17.95

### CHICKEN DIABLO

Spicy garlic Sambal cream sauce, free-range chicken, green peas & penne pasta \$18.95

### SPAGHETTI & MEATBALLS

Classic marinara with our housemade meatballs\* & freshly grated parmesan (\*not GF) \$18.95

**CHANGE UP YOUR BURGER FLAVOR GAME! SUBSTITUTE:**

1/2# Grass-fed Bison Patty \$3  
Local Sockeye Salmon \$2  
Local Alaskan Halibut \$5  
Free-Range Chicken \$2  
Impossible™ Burger Patty \$4



**ADD TO ANY PASTA:**  
Free-range grilled chicken \$5.50  
Meatballs (3) \$7  
Hot-Smoked Salmon \$8  
Grilled Sockeye Salmon \$6.50  
Alaskan Halibut (2 pc) \$10  
Roasted Mushrooms \$1.50  
Peas \$1 Bacon \$1.50

**GF** - Gluten Free **V** - Vegetarian

CONSUMING RAW OR UNDERCOOKED MEATS & SEAFOOD MAY INCREASE RISK OF FOOD BORNE ILLNESS.