

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

TATER TOTS

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

POPCORN SHRIMP

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

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

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¢

BBQ

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

BUFFALO

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

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

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 Salmon \$28.95

VEGETARIAN

Served with hand-cut fries

VEGAN BURGER

Lettuce, tomato, red onion & pickles
\$14.50

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

SHADY GROVE

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

DANK GRILLED CHEESE

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

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

FETTUCCHINE ALFREDO

Fresh garlic, heavy cream &
parmesan \$14.95

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



SKAGWAY BREWING CO.

ESTABLISHED 1897 • SKAGWAY, ALASKA

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.

