

SKAGWAY BREWING CO.

ESTABLISHED 1897 - SKAGWAY, ALASKA

250 4th Ave. (907) 983-BREW

APPETIZERS

ONION RINGS

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

GF HAND-CUT FRIES

Our skin-on french fries served with choice of dipping sauce: red pepper aioli OR buttermilk ranch \$8.50
Try 'em LOADED with our Beer Chili* & smoked cheddar cheese (*not GF) +\$4.50

GF TATER TOTS

Yep. Golden fried deliciousness. \$8.75
Try 'em LOADED with our Beer Chili* & smoked cheddar cheese (*not GF) +\$4.50

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

SMOKED SALMON

Locally caught traditionally smoked salmon served with cucumber, pickled red onion, capers, zesty horseradish-dill sauce, toasted focaccia bread \$17.95

CRAB ARTICHOKE

Crab meat, artichokes, spinach, cream cheese, parmesan, jalapeño; served warm with focaccia bread \$14.95

Sub GF bread +\$2

GF POPCORN SHRIMP

Light crispy batter! Housemade cocktail sauce, lemon \$15.95
Sub jalapeño jelly +50¢

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 +\$1.25 or a GF bun +\$2

SBC BEER CHILI

Hearty with a touch of heat! Simmered with our own ale, topped with smoked cheddar & green onion
Cup \$5.25 / Bowl \$11.50

SBC BEER CHEESE

A creamy cheese soup made with our ale for just a little tang!
Cup \$4.95 / Bowl \$10.95

HOMEMADE SOUP

Ask for today's selection
Cup \$4.95 / Bowl \$10.95

SOUPER COMBOS

Soup + Half House Salad
Cup \$11.75 / Bowl \$16.50

Chili + Half House Salad
Cup \$12.25 / Bowl \$17.50

Choose your dressing from the Salads menu in the next column!

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 & our house-made garlic croutons; choice of dressing on the side
Half \$7.95 / Full \$11.95

SESAME SALMON

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

BREW CO. COBB

Mixed greens tossed in our Bleu Cheese & Balsamic Vinaigrette; topped with bacon, grilled free range chicken, gorgonzola, tomato, a cage-free hardboiled egg & pickled onions
Half \$13.95 / Full \$17.95

ADD TO ANY SALAD:

Free-Range Chicken \$5.50
Popcorn Shrimp \$8
BBQ Pulled Pork \$7
Cage-Free Hardboiled Egg \$1
Grilled Alaskan Halibut \$10
Grilled Sockeye Salmon \$7
Get Your Fish Blackened +\$1

GOLDEN GOAT

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

CAESAR SALAD

Hearts of romaine, parmesan, & housemade garlic croutons tossed in our Caesar dressing
Half \$8.50 / Full \$13.50
Amazing with Blackened Halibut or Salmon!

FROM THE SEA

Served with hand-cut fries

THE ALASKAN

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

GF POPCORN SHRIMP & CHIPS

A light crispy batter; served with our housemade cocktail sauce & lemon \$20.95

SALMON SANDWICH

Grilled local Sockeye Salmon, zesty horseradish dill sauce, lettuce, tomato, cucumber & red onion on a ciabatta bun \$17.50
Sub local Alaskan Halibut +\$5

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)

BREW MASTER'S HALIBUT FISH & CHIPS

Two pieces of SBC ale-battered local Alaskan Halibut served with housemade tartar sauce & lemon \$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

Served with hand-cut fries

CLASSIC OLD TOWN BURGER

Certified Angus Beef.

Fresh, never frozen.

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

1/2# **Bison** \$18.95

served w/lettuce, tomato, onion, pickles

ADD-ONS

Cheese +\$1: cheddar, pepper jack, provolone, swiss, gorgonzola, goat cheese +\$2

+\$1.50: roasted poblano, pineapple, bacon, charred jalapeños, caramelized onions, roasted 'shrooms, guacamole, ham

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 roasted poblano, 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 bison, hand-pattied in house. Topped with lettuce, tomato, red onion & pickles

\$18.95

SANDWICHES

Served with hand-cut fries

GRILLED CHICKEN

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

\$15.95

PRIME RIB DIP

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

\$17.95

PULLED PORK

Pork shoulder smoked in house, 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" +\$2

(shredded 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, SBC 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

\$14.95

ENTREES

ALASKAN KING CRAB LEGS

Sustainably wild caught in the Bering Sea, Alaska!

Served with butter & lemon. \$ MP

ADD: quinoa kale grains or cup of soup \$4, half house salad \$5, cup of slaw \$2.50

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 \$29.95 / Salmon \$23.95

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

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

\$16.95

DANK GRILLED CHEESE

Texas Toast, smoked cheddar, pepper jack, red onion, tomato, whole roasted poblano

\$10.95

FALAFEL PITA

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

\$15.95

PASTA

Housemade Pasta Sauces Are Gluten Free

Sub GF Penne Noodles +\$2

FETTUCCINE 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

\$19.95

SPAGHETTI & MEATBALLS

Classic marinara with our housemade meatballs* & freshly grated parmesan

(*not GF) \$18.95

**BE BOLD.
STEP UP YOUR
BURGER GAME.**

SUBSTITUTE:

1/2# Grass-Fed Bison Patty \$4

Local Sockeye Salmon \$2

Local Alaskan Halibut \$5

Free-Range Chicken Breast \$2

Impossible™ Burger Patty \$4



SKAGWAY BREWING CO.

ESTABLISHED 1897 • SKAGWAY, ALASKA

GF - Gluten Free V - Vegetarian

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

**SHOW YOUR PASTA
SOME LOVE.**

Peas \$1 Roasted 'Shrooms,
Bacon, or Charred Jalapeños \$1.50

Free-Range Grilled Chicken \$5.50

Housemade Meatballs (3) \$7.50

Local Grilled Sockeye Salmon \$7

Grilled Alaskan Halibut \$10

Get Your Fish Blackened +\$1