

# SKAGWAY BREWING CO.

ESTABLISHED 1897 - SKAGWAY, ALASKA

204 4th Ave. (907) 983-BREW

## APPETIZERS

### ONION RINGS

Beer-battered onion rings with choice of dipping sauce: cherry pepper aioli OR buttermilk ranch \$9.95

### GF POPCORN SHRIMP

Light crispy batter! House-made cocktail sauce & lemon \$15.95  
*Sub jalapeño jelly +.50¢*

### GF HAND-CUT FRIES

Our skin-on french fries served with choice of dipping sauce: red pepper aioli OR buttermilk ranch \$8.95  
*Try 'em LOADED with our Beer Chili\* & smoked cheddar cheese (\*not GF) +\$4.50*

### CRAB ARTICHOKE

Crab meat, artichokes, spinach, cream cheese, parmesan, jalapeño; served warm with focaccia bread \$15.50  
*Sub GF bread +\$2*

### HUMMUS

House-made with roasted garlic; served with a cucumber tomato balsamic relish, tzatziki & soft pitas \$9.95

### SMOKED SALMON

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

### GF BIG FAT PICKLE

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

### GF HOT SOFT PRETZEL

Baked with kosher salt & served with cheese sauce OR grain mustard \$5.50

### GF TATER TOTS

Yep. Golden fried deliciousness. \$8.95

*Try 'em LOADED with our Beer Chili\* & smoked cheddar cheese (\*not GF) +\$4.50*

## 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 \$15.50

### GF BUFFALO

Traditional style made with Frank's Red Hot \$15.50

### GF SPICY SWEET

Sriracha hot chili sauce, honey & sesame \$15.50

### KFC

Sambal sauce, spicy garlic, ginger & soy \$15.50

## 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 \$5.50 / Bowl \$11.50

### SBC BEER CHEESE

A creamy cheese soup made with our ale for just a little tang!  
Cup \$5.25 / Bowl \$11

### HOMEMADE SOUP

Ask for today's selection  
Cup \$5.25 / Bowl \$11

### SOUPER COMBOS

*Choose house-made dressing from Salads menu!*

### Chili + Half House Salad

Cup \$12.50 / Bowl \$18

### Soup + Half House Salad

Cup \$12 / Bowl \$17

## SALADS

*Mixed greens harvested from our onsite Aeroponic Farm... plant to plate!*

**House-made 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 topped with cucumber, shredded carrot, tomato, red onion & our house-made garlic croutons; choice of dressing above  
Half \$8.50 / Full \$12.50

### GF SESAME SALMON

Grilled local Sockeye Salmon, mixed greens, cucumber, shredded carrot, tomato & crispy fried onions; served with a side our Sesame Dressing  
Half \$15.50 / Full \$19.95  
*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 \$14.95 / Full \$17.95

### ADD TO ANY SALAD:

Free-Range Chicken \$5.50  
Popcorn Shrimp \$8  
BBQ Pulled Pork \$7  
Cage-Free Hardboiled Egg \$1.50  
Grilled Alaskan Halibut \$10  
Grilled Sockeye Salmon \$7  
**\*\*Get Your Fish Blackened +\$1\*\***

### GF 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, & house-made 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 & house-made tartar sauce \$17.50

### GF POPCORN SHRIMP & CHIPS

A light crispy batter; served with our house-made cocktail sauce & lemon \$20.95

### SALMON SANDWICH

Grilled local Sockeye Salmon, zesty horseradish dill sauce, lettuce, tomato, cucumber & red onion on a ciabatta bun \$17.95  
*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 house made tartar sauce & lemon \$22.95  
*Add a cup of coleslaw + \$2.50*

GF - Gluten Free 🌿 - Vegetarian

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

**SUBSTITUTE: side salad, cup soup or chili, 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# \$14.50      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, house-made 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

## 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™ or Beyond™  
 Burger Patty \$4

## 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 house-made BBQ sauce, topped with crunchy dill pickles & a creamy slaw; served on a toasted bun \$15.95

### MEATBALL SUB

House-made 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 \$15.95

### 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 \$15.95

### 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: house salad \$5, cup of slaw or fries \$2.50, quinoa kale grains or soup \$3.50*

### 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 miso butter OR house-made steak sauce \$31.95  
*ADD: gorgonzola \$1, caramelized onions or roasted 'shrooms \$1.50*



**SKAGWAY BREWING CO.**

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

## VEGETARIAN

Served with hand-cut fries

### VEGAN BURGER

Lettuce, tomato, red onion & pickles \$14.50

### IMPOSSIBLE™ OR BEYOND™ 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

House-made falafel patties with tzatziki sauce, shredded lettuce, tomato, cucumber & topped with pickled red onion \$16.95

## 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

House-made 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 house-made meatballs\* & freshly grated parmesan (\*not GF) \$18.95

## 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\*\*

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



# Nightly Dine In Specials

available after 5pm

## **Monday**

*Burger/FF/Beer -OR- Bahn Mi Sandwich \$14.95*

## **Tuesday**

*2 for 1 Appetizers (dine in only)*

## **Wednesday**

*Chicken Fried Chicken \$13.95*

## **Thursday**

*A Taste of The Smokehouse*

## **Friday**

*Halibut Fish & Chips \$16.95 -OR- Prime Rib Dinner \$24.95*

## **Saturday**

*20% Off ALL Pastas -OR- Prime Rib Dinner \$24.95*

## **Sunday**

*ANY Burger/FF \$10.95 (excludes Bison & Impossible)*

(additional charge for to-go's)



# DRINK MENU

## SKAGWAY BREWING BEERS

**Flight: \$9 (flight add-on \$2/ea) Glass: \$6.50 8 oz: \$4**

**Light Flight: Spruce Tip Blonde, Klondike Gold, Prospector Pail, Chilkoot Trail IPA**

**Dark Flight: Spruce Tip Blonde, Red Star Amber, Boom Town Brown, Blue Top Porter**

### Boom Town Brown

Traces of nut, chocolate & malty caramel. **5.5% ABV 27 IBU**

### Prospector Pail Ale

Clean, dry, subtle hop character. Initial citrus aromas lend to a soft bitterness that lingers into a smooth finish. **5.1% ABV 31 IBU**

### Blue Top Porter

Dark brown in appearance, roasty nose with low to medium hop aroma. Hints of roasted dark chocolate provide a robust yet smooth velvety finish. **5.7% ABV 30 IBU**

### Klondike Gold Wheat

Clean, crisp American-style Wheat. Hits the nose with a soft fruitiness without the clove or banana of its German cousins. Mild hoppiness will present itself in the smooth finish. **5.1% ABV 30 IBU**

### Red Star Amber

Combination of malt-caramel & hop character linger leaving you with a well balanced ale. **6.4% ABV 35 IBU**

### Chilkoot Trail IPA

A very approachable American IPA with an assertive bitterness. **6.3% ABV 60 IBU**

### Spruce Tip Blonde

Our signature brew! This Blonde Ale was picked by Draft Magazine as an Alaskan beer of note & we so liked their description that we're using it: "This local favorite incorporates hand picked Sitka Spruce tree tips that adds a crisp kick to its creamy, slightly sticky body and floral zest to the fruit and spice flavor."

**5.4% ABV 18 IBU + Spruce Tips**

## Take Our Beer With You!

Ask about our current 22oz Bomber & 32oz Crowler selections!  
Or fill a growler! 64 oz Growlers: \$12/fill (+\$2 Spruce Tip Blonde)  
Other growler sizes available in our Gift Shop! (30¢ per oz/fill)

## GUEST DRAFTS

### On Tap

Root Beer N/A (Gold Rush Brewery, Skagway, AK) \$3.50

-- *Try a Root Beer Float!* \$6

Oatmeal Stout (Glacier Brewhouse, Anchorage, AK) \$6.50

Rainier Lager (Seattle, WA) \$3.25

-- *Make someone's day. Or many someones! Buy a round for the hard working kitchen staff!* \$35

## BOTTLED BEERS

### Gluten Free

Widmer Omission \$6

-- IPA or Lager

Wood Chuck \$5.50

-- Amber or Granny Smith

White Claw \$5

-- Black Cherry, Lime, Raspberry, Grapefruit, Mango

### Import \$5.50

Corona  
Heineken

### Domestic \$4.50

Budweiser  
Michelob Ultra  
St. Pauli N/A \$4.25

## BEER COCKTAILS?! YEP.

### Tongass Mule

\$7

Spruce Tip Blonde Ale with our house-made ginger syrup & a squeeze of fresh lime

### Rhubarb Shandy

\$7

Prospector Pail Ale & house-made rhubarb syrup topped with lemonade

### CaiBEERinha

\$7

Spruce Tip Blonde with our house-made mint lime syrup

## HOUSE MARTINIS

### North Star

Skagway Distillery  
Gin, St. Germaine  
Liqueur, ruby red  
grapefruit juice,  
Champagne float \$10

### Rhubarb Jane

Uncle Val's Gin,  
house-made local  
rhubarb syrup, fresh  
lime juice \$10

### Piña Upside Down Cake

Pineapple & vanilla  
bean infused vodka,  
pineapple juice,  
Amaretto \$10

### That Dirty Water

Choose from Skagway Spirits Vodka -OR- Gin  
Vermouth rinse, dash of olive juice, 2 house-stuffed bleu cheese olives  
(may sub Port Chilkoot Distillery, Haines, AK, Gin -OR- Vodka) \$10

## BREW CO'S HOUSE-MADE INFUSIONS \$7

Habanero Chile Tequila  
Habanero Chile Vodka  
Organic Lavender Vodka  
Pineapple Vanilla Bean Vodka

## SIGNATURE COCKTAILS

### French Lemonade

Organic lavender infused vodka, lemonade, Chambord float \$7

### Miner's Margarita

El Jimador Blanco Tequila, fresh lime juice, simple syrup, orange liqueur, salt rim \$8

Add a Gran Marnier Float +\$2

*Be bold. Be different.*

*Make it a Lavender, Rhubarb, Habanero, or Devil's Marg +.75¢*

### Cucumber Cooler

Prairie Organic Cucumber Vodka, St. Germaine Liqueur, club soda, house-made mint & lime syrup \$8

### Harvest Moon

Raspberry vodka, orange & cranberry juice \$5.50

### Brew Co. Bloody

Skagway Spirits Vodka, zesty house made recipe, celery salt rim, pickle, queen olive \$8

*Or sub the Vodka with: Skagway Spirits Gin, Habanero Vodka or Tequila, Organic Cucumber Vodka*

### Cuke Fizzle

Prairie Organic Cucumber Vodka, fresh lime & lemon, club soda, house-made ginger syrup \$7.25

### Moscow Mule

Skagway Spirits Vodka, fresh lime & lemon, house-made, club soda, ginger syrup \$8

(may sub Port Chilkoot Distillery, Haines, AK)

*Sub Gosslings Dark Rum to make it a Dark & Stormy!*

## HOT DRINKS

### Hot Buttered Rum

House-made blend of brown sugar, cinnamon, nutmeg & clove with Sailor Jerry's Spiced Rum, whipped butter atop \$8

### Irish Cider

Jameson Irish Whiskey, hot apple cider \$8

### Almond Kiss

Amaretto, Creme de Cacao, coffee, whipped cream \$7

### The ULTIMATE Irish

Jameson Irish Whiskey, Irish Cream, coffee, whipped cream \$8.25

## WHITE WINE

### Prayers of Saints Chardonnay \$6.50 / \$30

Bright aromas with citrus notes, fresh pear & juicy melon flavors

### Bonterra Organic Chardonnay \$8 / \$36

Aromas of honey & toasted almond, followed by tropical pineapple, lemon & crème brûlée

### Villa Maria Sauvignon Blanc \$8 / \$36

Herbal lemongrass aroma with ripe citrus & tropical fruit flavors

### Ruffino Pinot Grigio \$7 / \$32

Golden apple, honeyed pear & citrus notes with a touch of minerality

### Chateau Ste Michelle Dry Riesling \$6.50 / \$30

Refreshing fruit flavors, crisp acidity & sweet citrus aromas

### Vidigal Vinho Verde \$7 / \$32

Lightly carbonated with subtle sweet hints of tropical fruits & flowers

### Campuguet Rosé \$8 / \$36

Easy drinker. Notes of raspberries & strawberries with refreshing acidity

## >> BUBBLY BOTTLES <<

*Bottle is ~1.5 Glasses*

**Lunetta Prosecco \$9**

**J. Roget Brut \$6**

## RED WINE

### Portillo Malbec \$7.25 / \$33

Fresh flavors of currant & cherry with a cinnamon & clove finish

### Red Diamond Pinot Noir \$7 / \$32

Light bodied with flavors of red berries & black cherries with a lingering crisp finish

### 19 Crimes Red Blend \$9 / \$40

A blend of Cab, Shiraz & Grenache from SE Australia. Jammy, ripe, sweet berry notes laced with chocolate & vanilla

### DrumHeller Cabernet \$7.50 / \$34

Bright floral nose with flavors of cherry & cola lead to a silky finish

### Bota Box Cabernet \$5

Rich dark fruit flavors with juicy currant, a touch of violet & spice