



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