

SKAGWAY BREWING CO.

ESTABLISHED 1897 - SKAGWAY, ALASKA

204 4th Ave. (907) 983-BREW

BEVERAGES

FOUNTAIN SODA

(1 free refill)
Coke, Diet Coke, Sprite,
Dr. Pepper, Ginger Ale,
Lemonade, Tonic,
Unsweetened Iced Tea \$2

Draft Root Beer \$3.25
Root Beer Float \$6
Milk \$2.50

JUICE

Cranberry
Orange
Pineapple
Tomato
Ruby Red Grapefruit \$2
Clamato \$3.25

HOT DRINKS

Hot Cocoa or Cider \$3.50
Coffee or Assorted Teas \$2

APPETIZERS

ONION RINGS

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

GF HAND-CUT FRIES

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

GF TATER TOTS

Yep. A basket of golden fried deliciousness. \$8.95
*Try 'em LOADED with our Beer Chili**
& smoked cheddar cheese (*not GF) +\$4.50

GF CRAB ARTICHOKE RAMEKIN

Crab meat, artichokes & spinach baked with
cream cheese, parmesan & a hint of jalapeño;
served warm with focaccia bread \$15.50
Sub GF bread +\$2

GF POPCORN SHRIMP

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

SMOKED SALMON PLATE

Locally caught traditionally smoked salmon served with pickled
red onion, cucumber, capers, a zesty horseradish-dill sauce;
toasted focaccia bread \$17.95
Sub GF bread +\$2

GF BUFFALO CHICKEN WINGS

10 wings tossed in our traditional buffalo sauce & served with
our housemade Bleu Cheese dressing \$15.50

GF BIG FAT PICKLE

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

HOT SOFT PRETZEL

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

HUMMUS

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

SKAGWAY BREWING BEERS

14oz: \$6.50 / 8oz: \$4 / Sampler Flights: \$9

Spruce Tip Blonde
Klondike Gold Wheat
Prospector Pail Ale
Chilkoot Trail IPA
Red Star Amber
Boom Town Brown
Blue Top Porter
White Pass Pilsner

LIGHT FLIGHT

Spruce Tip Blonde
Klondike Gold Wheat
Prospector Pail Ale
Chilkoot Trail IPA

DARK FLIGHT

Spruce Tip Blonde
Red Star Amber
Boom Town Brown
Blue Top Porter

SALAD

*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,
*Sesame (*not GF)
Extra dressing +.75¢*

HOUSE SALAD

Mixed greens with cucumber, shredded carrot, tomato,
red onion & topped with our housemade garlic croutons;
choice of dressing on the side
Half \$8.50 / Full \$12.50

SESAME SALMON SALAD

Grilled local Sockeye Salmon, mixed greens, cucumber,
shredded carrot, tomato & crispy fried onions;
served with our Sesame Dressing
Half \$15.50 / Full \$19.95
May sub grilled free-range chicken

CAESAR SALAD

Hearts of romaine, parmesan, house-made garlic croutons;
tossed in our Caesar dressing
Half \$8.50 / Whole \$13.50

SOUP

BREW CO. BEER CHILI

Housemade chili with a
touch of heat simmered with
our hand-crafted ale;
topped with smoked
cheddar & green onion
Cup \$5.50 / Bowl \$11.50

HOMEMADE SOUP

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

BEER CHEESE

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

MAKE IT A SOUPER COMBO!

CHILI & SALAD

Cup OR Bowl with
Half House Salad
Cup \$12.50 / Bowl \$18

SOUP & SALAD

Cup OR Bowl with
Half House Salad
Cup \$12 / Bowl \$17

GF - Gluten Free **V** - Vegetarian

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
AN 18% GRATUITY MAY BE ADDED FOR PARTIES OF 6+. THANK YOU!

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

BURGERS

Served with Hand-Cut Fries on a Toasted Bun with Lettuce, Tomato, Onion, Pickles

ADD ONS: Cheese (+\$1): cheddar, pepper jack, provolone, swiss or gorgonzola
bacon, caramelized onion, roasted mushrooms (+\$1.50), sauerkraut (+.75¢)

OLD TOWN BURGER

Fresh Never Frozen.
Certified Angus Beef.
1/3# patty char-grilled
\$14.50

THE IMPOSSIBLE™ OR BEYOND™ BURGER

It's meat, made entirely from plants, for meat-lovers! It starts out raw and looks, cooks, smells & tastes like ground beef \$16.95

VEGAN BURGER

Main ingredients: barley, garlic, carrots, onions, mushrooms, tomato paste, yellow pea powder
\$14.50

SANDWICHES

Served with Hand-Cut Fries

GANDOLFINI GRINDER

Capicola, mortadella, salami, soppressata, provolone, lettuce, tomato, onion, pickled peppers, Greek Vinaigrette on soft hoagie; served with potato chips \$15.95

PULLED PORK

Pork shoulder smoked in-house, shredded & tossed with our housemade BBQ sauce, topped with crunchy dill pickles & a creamy slaw on toasted bun \$15.95

GRILLED CHICKEN SANDWICH

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

SHADY GROVE

Marinated & grilled portabella, sun-dried tomato cream cheese, cucumber, red onion, balsamic greens, cilantro pesto on ciabatta \$16.95

BREW CO. PHILLY

Grilled sirloin steak, peppers & onions, provolone, cheese sauce on soft hoagie \$15.95

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¢

CHICKEN TENDER BASKET

Breaded chicken strips served with BBQ Sauce, Honey Mustard OR Buttermilk Ranch \$14.95

SPECIALTIES FROM THE SEA

Served with Hand-Cut Fries

Add a Cup of Coleslaw + \$2.50

BREW MASTER'S HALIBUT FISH & CHIPS

Two pieces of SBC ale-battered local Alaskan Halibut; lemon and housemade tartar sauce \$22.95
...you'll want our coleslaw with this!

GF POPCORN SHRIMP & CHIPS

Half pound, light and crispy batter; housemade cocktail sauce & lemon \$20.95

SALMON SANDWICH

Grilled local Sockeye Salmon, zesty horseradish-dill sauce, lettuce, tomato, cucumber & red onion on ciabatta \$17.95
Try it with grilled local Alaskan Halibut! +\$5

THE ALASKAN SANDWICH

SBC ale-battered Alaskan Halibut on a toasted bun with lettuce, tomato, red onion & our tartar sauce \$17.50

ALASKAN KING CRAB LEGS

Sustainably wild caught in the Bering Sea, Alaska! Served with butter & lemon. \$ MP

ADD: cup of soup \$3.50, half house salad \$5, cup of slaw or french fries \$2.50

Thank you for joining us!
Make a stop in our Gift Shop for all of your souvenir beer gear!

Skagway Brewing
proudly presents
our sister
companies:



MexiCo.
IN SKAGWAY, AK



GF - Gluten Free V - Vegetarian

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



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