



SKAGWAY BREWING CO.

ESTABLISHED 1897 - SKAGWAY, ALASKA

  skagwaybrewing.com

204 4th Ave. (907) 983-BREW

APPETIZERS

SMOKED SALMON

Locally caught traditionally smoked salmon, pickled red onion, cucumber, zesty horseradish-dill sauce & capers; served with toasted focaccia bread **18.99**
Sub GF Bun 2

POPCORN SHRIMP

Light crispy batter; served with cocktail sauce **16.49**
Sub jalapeño jelly .50

HOT SOFT PRETZEL

Baked with kosher salt & served with cheese sauce OR grain mustard **5.99**

BIG FAT PICKLE

Delicious Kosher-Style *Half 1.79 / Whole 3*

GARLIC TRUFFLE PARMESAN FRIES

Skin-on french fries dusted with a black truffle garlic parmesan seasoning **9.99**
May sub with tater tots too!

LOADED CHILI FRY BASKETS

Choose from skin-on french fries OR golden tater tots!
Topped with our house-made Beer Chili, smoked cheddar & scallions **13.99**
Add sour cream +.50
Plain French Fries or Tots Basket 8.99

CRAB ARTICHOKE

Crab meat, artichokes, spinach, cream cheese, parmesan, jalapeño; served warm with focaccia bread **17.29**
Sub GF bread 2

^KING CRAB CAKES

House-made wild Alaskan King Crab cakes; served with Sambal aioli **19.99**

HUMMUS

Scratch-made hummus with roasted garlic; served with a cucumber tomato balsamic relish, tzatziki & soft pitas **10.99**

ONION RINGS

Beer-battered onion rings with cherry pepper aioli OR buttermilk ranch **10.49**

SALADS

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



CILANTRO LIME CRAB SALAD

Wild Alaskan King Crab hand-picked & tossed in a Cilantro Lime Vinaigrette atop our classic house salad. Simple, yet exquisite. **29.99**

BREW CO. COBB

Mixed greens tossed in our Bleu Cheese & Balsamic Vinaigrette; topped with tomato, gorgonzola, cage-free hard-boiled egg, bacon, free-range chicken & pickled onions *Half 15.29/ Full 18.99*

^SESAME SALMON

Grilled local Sockeye Salmon, mixed greens, cucumber, tomato, shredded carrot & crispy fried onions with a side of Sesame dressing *Half 16.49 / Full 20.99*

THE GREEK

Our mixed greens, cucumber, tomato, red onion, kalamata olives, feta cheese & golden greek pepperoncinis with a side of Greek Vinaigrette *Half 10.99 / Full 14.99*

^CAESAR SALAD

Hearts of romaine tossed in our Caesar dressing with parmesan & garlic croutons *Half 8.99 / Full 13.99*
Great with blackened Halibut or Salmon!

HOUSE SALAD

Mixed greens, cucumber, shredded carrot, tomato, red onion & our garlic croutons; choice of dressing *Half 8.99 / Full 13.49*

HOUSE DRESSINGS

White Balsamic Vinaigrette
Bleu Cheese
Buttermilk Ranch
Honey Mustard
Greek Vinaigrette
Sesame* (*not GF)
Extra Dressing .75

ADD PROTEIN!

Free-Range Chicken 5.50
Alaskan Halibut 10
Sockeye Salmon 7
Blacken Your Fish +1

SOUPS

Ask which selections we have today!
Add focaccia bread 1.25 or a GF bun 2

SOUP-ER COMBOS

A half house salad served with your choice of soup
Cup 13.99 / Bowl 18.99
Dressing choices under Salads

SBC BEER CHEESE

Local fave! A thick creamy cheese soup made with our ale for just a little tang!
Cup 5.49 / Bowl 11.79

SEAFOOD CHOWDER

Made with wild Alaskan Halibut & Salmon
Cup 6.29 / Bowl 12.99

SBC BEER CHILI

Hearty with a touch of heat!
Simmered with our own ale, topped with smoked cheddar & green onion
Cup 5.99 / Bowl 12.49

 Vegetarian  Gluten Free

Consuming raw or undercooked meats & seafood may increase risk of food borne illness.

While we take ALL food sensitivities seriously, we cannot guarantee our deep-fried GF items will be safe for persons with Celiac sensitivities as we do NOT have a designated GF fryer.

18% gratuity may be added to parties of 6+

SIDE UPGRADES: side salad, cup soup or chili, onion rings, tater tots, quinoa & kale 2.25

Gluten Free? No problem. Sub GF Bun 1.25



SPECIALTIES FROM THE SEA

Served with fries, unless noted

SALMON SANDWICH

Grilled local Sockeye Salmon, zesty horseradish dill sauce, lettuce, tomato, cucumber, red onion on ciabatta 18.49
Sub local Alaskan Halibut +4.50

GF SHRIMP & CHIPS

Popcorn shrimp in light crispy gluten-free batter; served with lemon & house-made cocktail sauce 20.99

THE ALASKAN

One piece of SBC ale-battered Alaskan Halibut on a toasted bun with lettuce, tomato, red onion & house-made tartar sauce 17.99

BREW MASTER'S HALIBUT FISH + CHIPS

Two pieces of SBC ale-battered local Alaskan Halibut served with house-made tartar sauce & lemon 23.99
Add a cup of coleslaw 2.50

^ALASKAN KING CRAB ROLL

A New England-style seafood roll! Sustainably wild caught in the Bering Sea, Alaska, hand-picked & tossed in a seasoned aioli; served in a soft split-top roll with plain potato chips 26.99

BUILD YOUR OWN BURGERS

Served with fries on a toasted bun with lettuce, tomato, onion, pickles
Sub GF bun 1.25

YOU DO YOU. CUSTOMIZE IT.

American, cheddar, pepper jack, provolone, swiss 1
gorgonzola 1.50
caramelized onions, roasted 'shrooms, roasted poblano, charred diced jalapeños 1.75
ham, bacon 2

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 17.99

OLD TOWN BURGER

1/3# Certified Angus Beef 14.99

VEGAN BURGER

Main ingredients: barley, garlic, carrots, onions, mushrooms, tomato paste, yellow pea powder, vital wheat gluten 14.99

SANDWICHES + BASKETS

Served with fries, unless noted

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 16.49

SHADY GROVE

Marinated, grilled portabella, sun-dried tomato cream cheese, cucumber, red onion, balsamic greens, cilantro pesto on ciabatta 17.49

CHICKEN TENDER BASKET

Breaded chicken strips served with BBQ Sauce, Honey Mustard OR Buttermilk Ranch 14.99

PHILLY CHEESE

Grilled sirloin steak, peppers & onions, topped with provolone & cheese sauce on a soft hoagie 16.49

TURKEY CLUB

A solid classic. Soft white bread, white turkey, bacon, lettuce, tomato, red onion; served with potato chips & a side of mayo Half 9.99/ Whole 14.99

PULLED PORK

Pork shoulder smoked in-house, shredded & tossed with our BBQ sauce, topped with crunchy dill pickles & a creamy slaw; served on a toasted bun 16.79

BREW CO. CHILI DOG

Jumbo 1/4# all-beef hot dog, our house-made beer chili, smoked cheddar & green onion 13.99
Add a side of sauerkraut +.75

SWEET TREAT: Philadelphia Cheesecake drizzled with a Raspberry Coulis

BEER TO GO: Available in 32oz/64oz Growlers + 32oz Crowler Cans

BEER GEAR: Visit our Gift Shop or find us Online!



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