



SKAGWAY BREWING CO.

ESTABLISHED 1897 - SKAGWAY, ALASKA

skagwaybrewing.com

APPETIZERS

- ONION RINGS**
Beer-battered onion rings with buttermilk ranch 10.49
- POPcorn SHRIMP** GF
Light crispy batter; cocktail sauce 16.49
Sub jalapeño jelly .50
- GARLIC TRUFFLE PARMESAN FRIES** GF
Skin-on fries with black truffle garlic parmesan seasoning 9.99
May sub with tator tots too!
- CAJUN TOTS**
Golden tator tots tossed in our blackening seasoning 9.99
May sub with fries too!
- PLAIN FRY OR TOT BASKET** 8.99
Add a dipping sauce (.75): ranch, bleu cheese, red pepper aioli
- 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

SOUP + 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, Sesame,* Greek Vinaigrette (*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 8.99 / Full 13.49
- 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!
- ADD A PROTEIN!**
Free-Range Chicken 5.50
Alaskan Halibut 10, Sockeye Salmon 7 *Blacken Your Fish +1*
- BREW CO. COBB** GF
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

SOUP DU JOUR
Cup 5.99 / Bowl 12.49
Souper Combo with half house salad 13.99 / 18.99
Add focaccia bread 1.25, GF bun 2

PASTA

- All scratch-made pasta sauces are GF and served with PENNE pasta*
Add focaccia bread 1.25, GF bun 2
- BLACKENED CHICKEN ALFREDO**
Fresh shallots, garlic, heavy cream & parmesan sauce with sliced blackened free-range chicken breast 21.99
 - MAC & CHEESE**
Or should we say Cheese & Mac?! 4 cheeses make up this creamy goodness: smoked cheddar, pepper jack, mozzarella, provolone & heavy cream 16.99
Pro tip: add our house-made meatballs!
 - CREOLE PASTA**
Blackened shrimp, andouille sausage, free-range chicken, tomatoes & bell peppers tossed in a cajun cream sauce 22.99
 - PESTO PASTA**
Pesto (nut-free) made with basil from our onsite Aeroponic Farm, mushrooms, onions, bell peppers, green peas & tomatoes 17.99
Great with grilled Sockeye Salmon!
 - CHICKEN DIABLO**
Spicy garlic Sambal cream sauce, free-range chicken, green peas 21.99
Add our roasted crimini mushrooms!
 - MARINARA + MEATBALLS**
House-made meatballs in our classic marinara topped with freshly grated parmesan 19.99

ADD SOME PASTA LOVE!
Ham, Bacon, Roasted 'Shrooms 1.75
Free-range Grilled Chicken 5.50
House-made Meatballs (3) 7.50
Grilled Sockeye Salmon 7, Alaskan Halibut 10

SURF + TURF

- MISO GLAZED ALASKAN HALIBUT OR SALMON**
Choose from grilled Alaskan Halibut or Sockeye Salmon; served with a side salad & our quinoa kale ancient grains blend
Halibut 29.99 / Salmon 23.99
- RIBEYE STEAK** GF
12 oz cut, grilled to temp, choice of miso butter OR house-made steak sauce; with side salad & fries 31.99
ADD: gorgonzola 1.50
caramelized onions, roasted 'shrooms 1.75

Vegetarian GF 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: onion rings, tater tots, quinoa & kale, side salad, cup soup 2.25 | cajun or truffle seasoning .50
Gluten Free? No problem. Sub GF Bun 1.25

SPECIALTY BURGERS

Served on a fresh baked kaiser roll with fries

1/2# Certified Angus Beef.
Grilled to Medium or REQUEST your favorite ^TEMP!

^SEDONA

Pepper jack cheese, charred jalapeños, cream cheese, peppered bacon, crispy fried onions, lettuce, tomato & our ^red pepper aioli 17.99

BIG KAHUNA

Thinly sliced ham, swiss cheese, charred jalapeños, grilled pineapple & our own BBQ sauce 17.99

MUSHROOM SWISS

Just what it says, no bells, no whistles. Criminis in a rich beef 'shroom sauce with Swiss cheese 17.99

BLACK + BLEU

Keepin' it simple. Peppered bacon. Gorgonzola. Caramelized onions. 17.99

SMOKEHOUSE

Peppered bacon, crispy fried onions, smoked cheddar, house-made BBQ sauce, topped with lettuce & tomato 17.99

CHANGE UP YOUR BURGER GAME.

SUBSTITUTE:

Local Sockeye Salmon 2
Local Alaskan Halibut 5
Free-Range Chicken Breast 2
Impossible™ or Beyond™ Patty 4

BUILD YOUR OWN BURGER

Served with fries

OLD TOWN BURGER

Certified Angus Beef

1/3# 14.99 1/2# 15.99

served w/lettuce, tomato, onion, pickles

YOU DO YOU.

CUSTOMIZE IT.

American, cheddar, pepper jack, provolone, swiss cheese 1
gorgonzola 1.50

caramelized onions, roasted 'shrooms, charred jalapeños, ham, bacon 1.75

VEGETARIAN FRIENDLY

Served with fries

VEGAN BURGER

Lettuce, tomato, red onion & pickles 14.99

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 17.99

FALAFEL PITA

House-made falafel patties with tzatziki sauce, shredded lettuce, tomato, cucumber & topped with pickled red onion 16.99

SANDWICHES + BASKETS

Served with 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 16.49

PHILLY CHEESE

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

MEATBALL SUB

House-made meatballs, marinara & provolone cheese on a soft hoagie roll 16.49

Add "The Works" 1.50

(shredded lettuce, tomato, onion, pickled peppers)

CHICKEN TENDER BASKET

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

PRIME RIB DIP

Shaved prime rib & swiss on a pretzel bun with a side of au jus 18.99



FROM THE SEA

SHRIMP PO' BOY

Hoagie roll stuffed with popcorn shrimp, crisp shredded lettuce, tomato, red onion, pickles & spicy creole remoulade 17.99

GF SHRIMP & CHIPS

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

Served with fries

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

THE ALASKAN

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

SALMON SANDWICH

Grilled local Sockeye Salmon, zesty horseradish dill sauce, lettuce, tomato, cucumber, red onion on ciabatta 18.49

Sub grilled Alaskan Halibut 4.50

SWEET TREATS: Philadelphia Cheesecake; House-made Tiramisu + Carrot Cake
BEER TO GO: Available in 32oz/64oz Growlers + 32oz Crowler Cans



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