

SPRING 2022



# SKAGWAY BREWING CO.

ESTABLISHED 1897 - SKAGWAY, ALASKA

skagwaybrewing.com

## APPETIZERS

- ONION RINGS**  
Beer-battered onion rings with buttermilk ranch 11.49
- HOT SOFT PRETZEL**  
Baked with kosher salt; served with cheese sauce OR grain mustard 6.59
- POPCORN SHRIMP** GF  
Light crispy batter; cocktail sauce 17.99  
*Sub jalapeño jelly .50*
- BIG FAT PICKLE**  
Delicious Kosher-Style Half 1.79 / Whole 2.99
- GARLIC TRUFFLE PARMESAN FRIES** GF  
Skin-on fries with black truffle garlic parmesan seasoning 9.99  
*Sub tator tots 1.00*
- CAJUN TOTS**  
Golden tator tots tossed in our blackening seasoning 10.99  
*May sub with fries too!*
- PLAIN FRY OR TOT BASKET** 8.99 / 9.99  
*Dipping sauce (1.00): ranch, bleu cheese, red pepper aioli*

## 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)

- HOUSE SALAD**  
Mixed greens topped with cucumber, shredded carrot, tomato, red onion & our house-made garlic croutons; choice of dressing above Half 9.99 / Full 14.49
- BREW CO. COBB** GF  
Mixed greens tossed in our Bleu Cheese & Balsamic Vinaigrette; topped with tomato, gorgonzola, cage-free hard-boiled egg, bacon, chicken & pickled onions Half 15.79 / Full 20.49
- CAESAR SALAD**  
Hearts of romaine tossed in our Caesar dressing with parmesan & garlic croutons Half 10.49 / Full 14.99  
*Great with blackened Halibut or Salmon!*
- SESAME SALMON**  
Grilled local Sockeye Salmon, mixed greens, cucumber, tomato, shredded carrot & crispy fried onions with a side of Sesame dressing Half 18.99 / Full 23.99

**ADD A PROTEIN!**  
Grilled Alaskan Halibut 11, Sockeye Salmon 8, Chicken 6  
-- Get it Blackened 1 --

**SOUP DU JOUR**  
Cup 5.99 / Bowl 12.49  
*Add focaccia bread 1.50, GF bun 2.25*

## PASTA

*All scratch-made pasta sauces are GF and served with PENNE pasta*  
*Add focaccia bread 1.50, GF bun 2.25*

**BLACKENED CHICKEN ALFREDO**  
Fresh shallots, garlic, heavy cream & parmesan sauce with sliced blackened chicken breast 24.49

**MAC & CHEESE**  
Or should we say Cheese & Mac?! 4 cheeses make up this creamy goodness: smoked cheddar, pepper jack, mozzarella, provolone & heavy cream 18.49  
*Pro tip: Add our house-made meatballs!*

**CREOLE PASTA**  
Blackened shrimp, andouille sausage, chicken, tomatoes & bell peppers tossed in a cajun cream sauce 24.49

**CHICKEN DIABLO**  
Spicy garlic Sambal cream sauce, chicken, green peas 23.99

**MARINARA + MEATBALLS**  
House-made meatballs in our classic marinara topped with freshly grated parmesan 19.99

**ADD SOME PASTA LOVE!**  
Peas 1.50, Ham 2.25, Bacon 2, Chicken 6, House-made Meatballs (3) 8, Alaskan Halibut 11, Sockeye Salmon 8

## SURF + TURF ENTREES

**MISO GLAZED GRILLED FISH**  
Choose from Alaskan Halibut or Sockeye Salmon. Served with a side salad & our quinoa kale ancient grains blend Halibut 32.99 / Salmon 26.99

**STEAK** GF  
Ask server for today's selection. Grilled to temp, served with miso butter, a side salad & choice of fries or quinoa kale ancient grains blend MP  
*Try it with gorgonzola crumbles or caramelized onions!*

## WE HAVE NIGHTLY SPECIALS TOO!

V 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 1.50

## 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 19.79

#### BIG KAHUNA

Thinly sliced ham, swiss cheese, charred jalapeños, grilled pineapple & our own BBQ sauce 19.79

#### BLACK + BLEU

Keepin' it simple. Peppered bacon. Gorgonzola. Caramelized onions. 19.79

#### SMOKEHOUSE

Peppered bacon, crispy fried onions, smoked cheddar, house-made BBQ sauce, lettuce & tomato 19.79

## CHANGE UP YOUR BURGER GAME.

Local Sockeye Salmon 3  
Local Alaskan Halibut 5  
Chicken Breast 2  
Impossible™ Patty 3  
Vegan Patty

## BUILD YOUR OWN BURGER

Served with fries

### YOU DO YOU. CUSTOMIZE IT.

Cheddar, pepper jack, provolone, swiss, gorgonzola, American cheese 1.50

ham, bacon 2.25  
caramelized onions,  
charred diced jalapeños 1.75

#### OLD TOWN BURGER

Certified Angus Beef

1/3# 16.49 - OR - 1/2# 17.79

\*served w/lettuce, tomato, onion, pickles\*

#### IMPOSSIBLE™ BURGER

It's meat, made entirely from plants, for meat-lovers! Starts out raw and looks, cooks, smells and tastes like ground beef; lettuce, tomato, red onion & pickles 19.49

#### VEGAN BURGER

Lettuce, tomato, red onion & pickles 16.49

## SANDWICHES + BASKETS

Served with fries

### CHICKEN TENDER BASKET

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

### GRILLED CHICKEN

Marinated & grilled chicken breast on a ciabatta bun with cilantro pesto, provolone, sun-dried tomato cream cheese, bacon, lettuce, tomato & red onion 18.79

#### FALAFEL PITA

House-made falafel patties with tzatziki sauce, shredded lettuce, tomato, cucumber & topped with pickled red onion 18.69

#### PHILLY CHEESE

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

#### PRIME RIB DIP

Shaved prime rib & swiss on a pretzel bun with a side of au jus 20.99

#### MEATBALL SUB

House-made meatballs, marinara & provolone cheese on a soft hoagie roll 17.99

*Pro tip: Add "The Works" 1.79 (shredded lettuce, tomato, red onion, pickled peppers)*



## FROM THE SEA

Served with fries

### SHRIMP PO' BOY

Hoagie roll stuffed with popcorn shrimp, crisp shredded lettuce, tomato, red onion, pickles & spicy creole remoulade 19.79

### SALMON SANDWICH

Grilled local Sockeye Salmon, zesty horseradish dill sauce, lettuce, tomato, cucumber, red onion on ciabatta 20.49  
*Sub grilled Alaskan Halibut 5*

### THE ALASKAN

SBC ale-battered Halibut on a toasted bun with lettuce, tomato, red onion & house-made tartar sauce 19.79

#### GF SHRIMP + CHIPS

Popcorn shrimp in light crispy gluten-free batter; served with lemon & house-made cocktail sauce 22.99

#### BREW MASTER'S HALIBUT FISH + CHIPS

Two pieces of SBC ale-battered local Alaskan Halibut served with house-made tartar sauce & lemon 25.99



## SWEET TREATS

Philadelphia Cheesecake,  
House-made Tiramisu + Carrot Cake

## BEER TO GO



Available in 32oz/64oz Growlers  
+ 32oz Crowler Cans

**YOU CAN TAKE OUR AEROPONIC FARM FRESH HERBS + GREENS HOME! ASK FOR CURRENT AVAILABILITY.**

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