



SKAGWAY BREWING CO.

ESTABLISHED 1897 - SKAGWAY, ALASKA

SKAGWAYBREWING.COM

204 4TH AVE. (907) 983-BREW

n/a beverages

FOUNTAIN SODA 3.50
(1 free refill)
Coke, Diet Coke, Sprite,
Dr. Pepper, Ginger Ale,
Lemonade, Tonic,
Unsweetened Iced Tea

HOUSE MOCKTAILS
Bougie Italian Soda 5
Limonada 3.5
Ginger Soda 4
Hoppy Refresher 4

JUICE 4
Cranberry, Pineapple,
Ruby Red Grapefruit,
Orange, Tomato

HOT DRINKS
Hot Cocoa or Cider 5
Coffee or Assorted Teas 3
Milk 4

*Gold Rush Draft Root Beer 6



shareables



CRAB ARTICHOKE

A melty blend of crab meat, artichokes, spinach,
cream cheese, parmesan, jalapeño;
served hot with focaccia bread 19.99
SUB GF BUN 2

VEGETARIAN HUMMUS

Scratch-made hummus with roasted garlic;
served with a cucumber tomato balsamic relish,
tzatziki & soft pitas 12.99

NEW **SMOKED SALMON RILLETTE**
Decadent spread made with plenty of
smoked Alaskan Sockeye salmon, capers, dill, lemon;
served with toasted focaccia 18.99

BEER BATTERED ONION RINGS

Served with buttermilk ranch 12.99

GF POPCORN SHRIMP

Light & crispy batter; served with cocktail sauce 19.79

HOT SOFT PRETZEL

Served with cheese sauce -OR- grain mustard 7.99

BIG FAT PICKLE

Delicious Kosher-Style Half 1.79 / Whole 2.99

GF PLAIN 'OL FRIES 10.99
ADD DIPPING SAUCE (1.25): BUTTERMILK RANCH, RED PEPPER AIOLI

GF CAJUN FRIES 12.49 Housemade Blackening

GF TRUFFLE FRIES 12.49 Garlic Truffle Parmesan

LOADED FRIES
Beer Chili, smoked cheddar cheese, scallions 16.29

our beers

Spruce Tip Blonde
Prospector Pail Ale
Chilkoot Trail IPA
Red Star Amber
Boom Town Brown
Blue Top Porter

****ASK ABOUT OUR ADDITIONAL REVOLVING BREWS****

Pint: 8 8oz: 5 4oz: 3.25 Sampler Flight: 12/13

salad

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

HOUSE-MADE DRESSINGS ARE GLUTEN FREE!
WHITE BALSAMIC VINAIGRETTE, BUTTERMILK RANCH, RUSSIAN,
BLEU CHEESE, GREEK VINAIGRETTE, *SESAME (*NOT GF)

HOUSE SALAD

Cucumber, shredded carrot, tomato, red onion,
housemade garlic croutons; choice of dressing
half 10.99 / full 15.49

ADD GRILLED AK HALIBUT 13, SOCKEYE SALMON 9, CHICKEN 6
- BLACKEN YOUR FISH 1 -

GF BREW CO. COBB

Tomato, gorgonzola, hard-boiled egg, bacon, chicken,
pickled onions; Bleu Cheese Balsamic Vinaigrette
half 18.29 / full 22.29

^ SESAME SALMON

Grilled local Sockeye Salmon, cucumber, tomato,
shredded carrot, crispy fried onions;
Sesame dressing half 19.99 / full 23.99

MISO HALIBUT

Grilled local Alaskan Halibut, housemade miso glaze,
cucumber, tomato, shredded carrot, pickled onions;
Ginger Soy Vinaigrette half 24.99 / full 29.99

soup

WE ROTATE OUR SIGNATURE HOUSE SOUPS.
ASK FOR WHAT'S AVAILABLE BELOW.

ADD FOCACCIA BREAD 2 -OR- GLUTEN FREE BUN 2.50

BEER CHILI

Hearty with a touch of
heat! Topped with
smoked cheddar &
scallions
Cup 6.99 / Bowl 14.49

BEER CHEESE

A local fave!
Our creamy cheese soup
made with our ale for just
the perfect little tang!
Cup 6.49 / Bowl 13.49

SEAFOOD CHOWDER

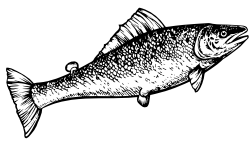
Made with wild Alaskan Halibut & Salmon
Cup 7.29 / Bowl 15.59

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+



specialties of the sea

SERVED WITH FRIES

UPGRADE: ONION RINGS, SIDE SALAD, CUP SOUP 3 GLUTEN FREE? SUB GF BUN 2

THE ALASKAN SANDWICH

SBC ale-battered local Halibut, lettuce, tomato, red onion, tartar sauce on a toasted bun 19.99

^SALMON SANDWICH

Grilled local Sockeye Salmon, horseradish dill sauce, lettuce, tomato, cucumber, red onion on ciabatta 21.99

BREWER'S HALIBUT FISH + CHIPS
 Our SBC ale-battered local Alaskan Halibut; served with fries, housemade tartar sauce & lemon 29.99
 ADD A CUP OF OUR COLESLAW 2.49

pasta

PENNE NOODLES WITH SCRATCH-MADE PASTA SAUCES (SAUCES ARE GF!)

SUB GF PENNE 2

ADD ONS: CHICKEN 6 SOCKEYE SALMON 9 ALASKAN HALIBUT 13 BACON, HAM 2.50 PEAS, CARAMELIZED ONIONS, MUSHROOMS, DICED JALAPEÑOS 2

BLACKENED CHICKEN ALFREDO

Fresh shallots, garlic, heavy cream & parmesan sauce with sliced blackened chicken breast 24.99

CHICKEN DIABLO
 Spicy garlic Sambal cream sauce, chicken, green peas 24.99

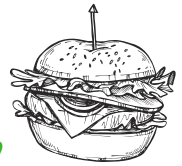
✓ MAC & CHEESE

FOUR cheeses make up this uber creamy goodness: smoked cheddar, pepper jack, mozzarella, provolone & heavy cream 19.99

burgers

1/3# ANGUS BEEF ON A TOASTED BRIOCHE BUN SERVED WITH FRIES

UPGRADE: ONION RINGS, SIDE SALAD, CUP SOUP 3 GLUTEN FREE? SUB GF BUN 2



OLD TOWN BURGER

lettuce, tomato, red onion, pickles 18.99

✓ VEGAN BURGER

Main ingredients: barley, garlic, carrots, onions, mushrooms, vital wheat gluten, tomato paste, yellow pea powder; lettuce, tomato, red onion, pickles 17.99

✓ IMPOSSIBLE™ BURGER

It's meat, made entirely from plants, for meat-lovers! It starts out raw & looks, cooks, smells & tastes like beef; lettuce, tomato, red onion, pickles 19.99

CHEDDAR, PEPPER JACK, PROVOLONE, SWISS, GORGONZOLA, AMERICAN 1.50 BACON 2.50 CARAMELIZED ONIONS, MUSHROOMS, JALAPEÑOS 2

2112

Caramelized diced onions, American Cheese, ice burg lettuce, tomato, our RUSHian dressing (we call it 2112 sauce, an homage to the band Rush). This baby comes wrapped for a reason. single 20.99 double 24.99

^SEDONA

Pepper jack cheese, jalapeños, cream cheese, peppered bacon, crispy fried onions, lettuce, tomato & our ^red pepper aioli 20.99

BIG KAHUNA

Thinly sliced ham, swiss cheese, jalapeños, grilled pineapple & our own BBQ sauce 20.99

BLACK + BLEU

Keepin' it simple. Peppered bacon. Gorgonzola. Caramelized onions. 20.99

MUSHROOM SWISS

Just what it says... no bells, no whistles, just yum. 20.99

SMOKEHOUSE

Smoked cheddar, peppered bacon, crispy fried onions, housemade BBQ, lettuce & tomato 20.99

SUBSTITUTIONS: SOCKEYE SALMON 4 ALASKAN HALIBUT 6 CHICKEN BREAST 2 IMPOSSIBLE PATTY 4 VEGAN PATTY 1



sandwiches

SERVED WITH FRIES

UPGRADE: ONION RINGS, SIDE SALAD, CUP SOUP 3 GLUTEN FREE? SUB GF BUN 2

GANDOLFINI GRINDER

Capicola, mortadella, salami, soppressata, provolone, lettuce, tomato, onion, pickled peppers, Greek Vinaigrette on soft hoagie; served with potato chips 19.49

REINDEER CHILI DOG

Alaskan-made (Indian, AK) reindeer hot dog, housemade beer chili, smoked cheddar & scallions 16.79

PRIME RIB DIP

Shaved prime rib & swiss on ciabatta; side of au jus 20.99

GRILLED CHICKEN

Grilled chicken breast, bacon, provolone, cilantro pesto, sun-dried tomato cream cheese, farm greens, tomato, red onion on a ciabatta bun 19.99

PHILLY CHEESE

Grilled sirloin steak, bell pepper & onion mix, provolone & cheese sauce 19.99

✓ FALAFEL PITA

Falafel patties, tzatziki, tomato, shredded lettuce, cucumber, pickled red onion in a soft pita 18.99

PULLED PORK

Shredded pork shoulder, BBQ sauce, dill pickles, creamy slaw on brioche 19.99

CHICKEN TENDERS

Breaded chicken strips; served with BBQ Sauce -or- Buttermilk Ranch 17.99

NIGHTLY SPECIALS START @ 5PM. SAVE ROOM FOR OUR HOUSEMADE DESSERTS. TAKE OUR BEER TO GO.

✓ VEGETARIAN

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