

Glacier Brewhouse

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BRICK OVEN PIZZA 4

Brewer's Pie \$\$15.95

Spicy coppa and pepperoni, Alaska grown and produced Italian and andouille sausage, crisp bacon, and fresh mozzarella with housemade marinara.

Double Sausage Mushroom Pizza \$\$13.95

Alaska grown and produced spicy Italian sausage and andouille, caramelized fennel, oyster mushrooms, fresh mozzarella, housemade marinara.

Fresh Mozzarella & Tomato Pizza \$\$12.95

Housemade marinara, fresh mozzarella, roma tomato, garlic, fresh basil.

Wild Mushroom & Truffled Arugula Pizza \$\$14.95

Cambozola, goat cheese, wild mushroom medley, caramelized onion, roasted garlic, baby arugula, white truffle oil.

APPETIZERS 8

Ale Fondue with Pretzels \$\$12.95

Tillamook white cheddar, brewhouse IPA fondue sauce, pretzels, crisp sweet gherkin.

Seafood Crostini \$\$12.95

Avocado-lime verde, Alaska king crab, Dungeness crab, shrimp, grape tomatoes, basil, red onion on alder-grilled rosemary bread.

Alaska Nachos \$\$10.95

Alaska grown crisp potatoes, brewhouse IPA cheese sauce, blue cheese, crisp bacon, tomato, chipotle sour cream.

Grilled Asparagus \$\$6.95

Alder grilled farm fresh asparagus, lemon herb butter, balsamic glaze, shaved parmesan.

Skillet Jalapeño Cornbread \$\$6.95

With kahiltna gold organic birch syrup butter.

Rosemary Potato Bread \$\$5.95

With sweet fig and chive butter.

Simply the Best Calamari \$\$13.95

Buttermilk battered, jalapeño-lime aioli, jalapeño chips.

Alaska Smoked Salmon Dip \$\$13.50

Alder smoked Alaska sockeye salmon lightly dressed with Greek yogurt, lemon zest, capers, dill. Alder-grilled artisan bread, crisp sweet gherkins.

MENU 5

Classic Caesar	\$\$8.95
Crisp romaine hearts, housemade croutons, shaved parmesan.	
Brewhouse Blue Salad	\$\$8.95
Seasonal mixed greens, red flame grapes, caramelized pecans, blue cheese crumbles.	
Chop Chop Salad	\$\$10.95
Crisp hearts of romaine, baby spinach, fresh herbed dressing, tomato, English cucumber, garbanzo beans, fresh avocado, crisp bacon, sweet corn, housemade crouton bits.	
Housemade Daily Soup	\$\$6.95
Hearty Alaska Seafood Chowder	\$\$7.95
Alaska seafood, roasted corn, shaved fennel, sweet red peppers, crisp bacon, creamy crab broth, and a splash of dry sherry.	

PASTA, BIG SALAD & SANDWICHES 7

Sesame and Pepper Ahi Salad	\$\$24.95
Fresh arugula, cilantro, creamy wasabi-ginger dressing, shaved red onion, toasted macadamia nuts, Alaska bean sprouts, edamame and crispy won tons.	
Chili-lime Shrimp Salad	\$\$16.95
Alder wood grilled pacific white prawns, sweet pineapple with chili glaze, sesame dressed romaine, spinach and arugula, crisp apple, candied pecan, cilantro, mandarin orange.	
Alaskan Salmon BLT Salad	\$\$16.95
House-smoked Alaska salmon, crisp hearts of romaine, baby spinach, fresh avocado, English cucumbers, grape tomato, crisp bacon, housemade croutons, fresh avocado dressing.	
Brewhouse Dinner Burger	\$\$18.95
Bacon-onion jam, cambozola, grilled red onion, arugula, brioche bun, French fries, house pickled vegetables.	
Double Dipped Chicken Sandwich	\$\$14.95
Fried chicken breast with spicy aioli, crisp pepper bacon, aged Tillamook cheddar, jalapeño-pickle slaw. Served on a brioche bun with fries.	
Seafood Fettuccine	\$\$25.95
Alaska sockeye salmon, shrimp, manila clams, Alaska cod, mushrooms, spinach, red peppers, garlic cream.	
Fettuccine Jambalaya	\$\$22.95
Pan-seared chicken, Alaska-grown and produced andouille sausage, shrimp, spicy mamou sauce, fresh fettuccine from Alaska pasta company.	

WOOD GRILL & ROTISSERIE 5

Barbecued Baby Back Ribs	\$\$25.95
Jamaican jerk rub, spicy brewhouse signature whiskey-BBQ sauce, apple-craisin slaw, jalapeño cornbread, kahiltna gold organic birch syrup butter.	
Petite Filet & Shrimp	\$\$34.95
28-Day-aged custom cut petite filet, pacific white prawns, herb butter, alder-grilled Matanuska valley potatoes, broccolini, cilantro, and avocado lime verde, sitka sound smoked sea salt.	

Rotisserie Chicken	\$\$21.95
Matanuska valley red jacket mashed potatoes, local tri-colored carrots with birch butter, sitka sound smoked sea salt, root beer demi.	
Alder Wood-grilled Ribeye	\$\$36.95
Simply grilled 16 oz. 28-day-aged corn-fed beef, garlic-herb butter, Matanuska valley potatoes, grilled asparagus, sitka sound smoked sea salt.	
Alder Wood-grilled Flat Iron Steak	\$\$25.95
Root beer-birch syrup demi-glace, crispy buttermilk onions, broccolini, blue cheese, garlic mashed potatoes.	

SEAFOOD 7

Herb-crusted Alaska Halibut	\$\$36.95
Fresh Alaska halibut coated with basil pesto & spent grain bread crumbs, garlic mashed potatoes, roasted tomato vinaigrette-tossed seasonal greens.	
Seared Ahi Tuna	\$\$26.95
Pepper rubbed, jasmine rice, wasabi aioli, soy mustard, housemade bean sprout kimchee, cilantro oil. Served rare.	
Alaska Snow Crab Stuffed Roasted Cod	\$\$26.95
Alaska cod and snow crab, braised spinach, parmesan, artichokes, garlic mashed potatoes, chive beurre blanc.	
"All In" Fish and Chips	\$\$22.95
Brewhouse amber ale-battered Alaska true cod, Alaska seafood chowder, apple-craisin slaw. Shrimp & grits.	
Shrimp & Grits	\$\$23.95
Pacific white prawns gently sautéed with Alaska-grown and produced andouille and Italian sausage, blackening spice, green onion. Served over smoked gouda and chipotle grits with a sunny side up Wilcox farms organic egg.	
Alaska Alder-grilled Salmon	\$\$38.95
Simply grilled fresh copper river Alaska salmon, red wine reduction, herb butter, alder-grilled potatoes, broccolini.	
Bering Sea King Crab Legs	\$\$69.95
Full pound and a half of Alaska king crab steamed to order. Drawn butter, jasmine rice, alder grilled asparagus.	

DESSERTS 6

Creme Brulee	\$\$8.95
Alaska birch syrup custard, birch sugar crust.	
World Famous Bread Pudding	\$\$8.95
Vanilla custard, apples, currants, caramelized pecans, Yukon jack sauce.	
Tillamook Creamery Ice Creams	\$\$4.95
Vanilla bean or the flavor of the day.	
Creamsicle Cheesecake	\$\$8.95
Freshly made in house with white chocolate, orange caramel sauce and sweet cream.	
Original Peanut Butter Pie	\$\$8.95
Chocolate cookie crust, creamy peanut butter filling, guittard chocolate ganache, chocolate sauce.	

Flourless Chocolate Torte

\$\$8.95

A silky flourless chocolate torte, port-poached cherries, sweet cream.

BEVERAGES10

Blackberry Basil Lemonade

\$\$4.95

Lemonade, blackberries and fresh basil.

Sparkling Earl Grey Palmer

\$\$4.95

Earl grey tea, lemonade, simple syrup and honey.

Blueberry Crush

\$\$4.95

Blueberries, pineapple & cranberry juice, soda, fresh mint.

Raspberry Italian Soda

\$\$4.95

Pomegranate Italian Soda

\$\$4.95

House Brewed Root Beer

\$\$4.50

Rich & full bodied, with sarsaparilla, sassafras & just a hint of vanilla.

House Brewed Cream Soda

\$\$4.50

Creamy with big vanilla flavors & natural carbonation. Natural cane sugar.

Fresh Brewed Kaladi Brothers Coffee

\$\$3.95

Brewhouse blend, deep roasted by kaladi brothers of anchorage. Rich & full flavored.

Lemonade

\$\$3.95

San Pellegrino

\$\$3.95