

2026-2027 Chill Season - Dinner Available 4pm - 8pm

Skagway Brewing Company

Established 1897 - Alaska

shareables

HOT SOFT PRETZEL

Served with cheese sauce -OR- grain mustard 9.49

POPCORN SHRIMP

Light + crispy batter; served with cocktail sauce 22.99

BEER BATTERED ONION RINGS

Served with herby buttermilk ranch 15.99

TRUFFLE FRIES 13.99

Garlic Truffle Parmesan Seasoning

CAJUN FRIES 13.99

Housemade Blackening Seasoning

ADD DIPPING SAUCE (1.25): BUTTERMILK RANCH, RED PEPPER AIOLI

BUBBLY BUTT N' BRIE



Crispy nuggets of Alaskan Halibut nestled in a melty brie + white wine cream reduction, topped with seasoned bread crumbs + baked 'til bubbly; served with fresh bread 25.99

SHRIMP TOAST

A heavenly parmesan shrimp spread, broiled to perfection 14.49

BLEU BREAD

Soft fresh bread sliced + slathered with a bleu cheese garlic butter + broiled full 13.99/half 8.99

boneless chicken wings

Boneless breaded thigh bites tossed in your favorite housemade flavor 21.99

SERVED WITH CELERY STICKS + CHOICE OF DIPPING SAUCE:
BLEU CHEESE, HERBY BUTTERMILK RANCH OR TZATZIKI (ALL GF)

BUFFALO

Traditional Frank's RedHot style

SPICY SWEET

Sriracha hot chili sauce, honey, sesame

SBC BBQ

Little sweet, tad smokey

salads



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

» Farm operations temporarily closed mid-November + December «



HOUSEMADE DRESSINGS ARE GLUTEN FREE!

WHITE BALSAMIC VINAIGRETTE, HERBY BUTTERMILK RANCH, 2112 RUSHIN', BLEU CHEESE, CAESAR, *SESAME (*NOT GF)

HOUSE SALAD

Cucumber, shredded carrot, tomato, red onion, housemade garlic croutons; choice of dressing

half 12.49/full 17.99

ADD: 3 OZ CHOPPED CHICKEN 5. 6 OZ SLICED CHICKEN 7.
GRILLED 5 OZ AK HALIBUT 13. 5 OZ SOCKEYE SALMON 9.
- BLACKEN YOUR FISH OR GRILLED CHICKEN 1 -

WEDGE SALAD

Quartered Iceberg, our bleu cheese dressing, bacon, tomato, gorgonzola crumbles, pickled red onions, balsamic drizzle 13.99

BREW CO. COBB SALAD

Chopped chicken, hard-boiled egg, bacon, tomato, gorgonzola, pickled red onions; bleu cheese balsamic vinaigrette half 21.99 / full 26.99

^SESAME SALMON SALAD

Grilled local ^Sockeye Salmon, cucumber, tomato, shredded carrot, crispy fried onions; sesame dressing

half 24.99 / full 29.99

soup

Our soups rotate weekly in the chill season.

Ask about today's selection. cup 6.99/bowl 13.99

ADD FOCACCIA BREAD (2) - OR - GLUTEN FREE BUN (2.50)

nightly specials

dine in only please

TUESDAY	Burger Night 18.99 (exclusions apply)
WEDNESDAY	Chicken Fried Chicken 19.99
THURSDAY	Chef's Choice
FRIDAY	Halibut Fish + Chips 23.99
SATURDAY	Prime Rib 36.99



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 GUESTS WITH CELIAC SENSITIVITIES AS WE DO NOT HAVE A DESIGNATED GF FRYER.

18% GRATUITY MAY BE ADDED TO PARTIES OF 6+

sandwiches + baskets

SERVED WITH FRIES

UPGRADE: ONION RINGS SIDE SALAD, CUP SOUP 2 | GF? SUB GF BUN 2

GYRO

Beef + lamb gyro slices, tzatziki, tomato, shredded lettuce, cucumber, pickled red onions; on a soft pita 25.99

GRILLED CHICKEN

Grilled chicken breast, bacon, provolone, cilantro pesto, sun-dried tomato cream cheese, lettuce, tomato, red onion; on ciabatta 26.99

PHILLY CHEESE STEAK

Grilled sirloin steak, bell pepper + onion mix, provolone, cheese sauce; on soft hoagie 24.99

^SALMON SANDWICH

Grilled local Sockeye Salmon, horseradish dill sauce, lettuce, tomato, cucumber, red onion; on ciabatta 28.99

V FALAFEL PITA

Housemade falafel patties, tzatziki, tomato, shredded lettuce, cucumber, pickled red onions; on a soft pita 24.99

CHICKEN TENDERS

Classic breaded chicken strips; served with our BBQ sauce -or- buttermilk ranch 22.49



BREWER'S ALASKAN HALIBUT FISH + CHIPS

Locally caught Halibut dipped in our *Spruce Tip Ale* batter; served with fries + housemade tartar sauce 34.99

pasta

ADD ONS: **BACON, PEAS, JALAPEÑOS 2.**

BLACKENED CHICKEN ALFREDO

Penne pasta, shallots, garlic, heavy cream + parmesan sauce with a grilled blackened chicken breast 28.99

CHICKEN DIABLO

Penne pasta, spicy garlic sambal cream sauce, chopped grilled chicken, green peas 27.99

kids corner

FOOD SERVED WITH CHOICE OF
FRIES OR CARROTS

GRILLED CHEESE 9.99

PLAIN CHEESEBURGER 13.99

CHICKEN TENDERS 10.49

JUICE pineapple, orange

SODA coke, diet coke, sprite,
lemonade, ice tea, dr. pepper

DRAFT ROOT BEER

MILK

burgers

1/3# ANGUS BEEF ON A TOASTED BRIOCHE BUN

SERVED WITH FRIES

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

BLACK + BLEU

Peppered bacon, gorgonzola, caramelized onions 26.99

SMOKEHOUSE

Smoked cheddar, peppered bacon, crispy fried onions,
housemade BBQ, lettuce + tomato 25.99

PRO-TIP: ADD JALAPENOS

^SEDONA

Pepper jack cheese, diced jalapeños, cream cheese,
peppered bacon, lettuce, tomato, crispy fried onions +
our ^red pepper aioli 26.99

2112

Diced caramelized onions, american cheese, iceberg
lettuce, tomato + our 2112 sauce single 25.49/double 31.99

^BRIE JAMMIN'

Housemade apple-bacon-onion chutney, creamy brie
cheese, crispy peppered bacon, farm greens, tomato +
our garlic ^aioli 26.99

build your own burger

*COMES WITH LETTUCE, TOMATO, RED ONION + PICKLES

OLD TOWN BURGER*

1/3# patty. Your classic burger! 22.99

V VEGAN BURGER*

1/4# patty. Main ingredients: barley, garlic,
carrots, onions, mushrooms, vital wheat gluten,
tomato paste, yellow pea powder 20.99

V IMPOSSIBLE BURGER*

1/4# patty. Perfect for plant-based "meat-lovers" 23.99

ADD: CHEDDAR, PEPPER JACK, PROVOLONE, SWISS,
GORGONZOLA, AMERICAN 1.50
BACON 2.50 CAMELIZED ONIONS, JALAPEÑOS 2



sweet treats

GF CRÈME BRÛLÉE

Rich custard base topped with a layer of caramelized
sugar crust. House-infused flavors rotate week. 8.99

CHEESECAKE

New York style drizzled with a housemade sauce 8.99

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