

# Pizza

All our deli style meats and sausage toppings are from Alaska grown animals and are produced, aged, and cured in Alaska butcher shops.

Gluten Free available in 12" or Keto Parmesan Crust (\$3)

## The Grizzly

Citrus salami, Alaskan raised smoked ham, elk pepperoni, beef pepperoni, mozzarella and provolone cheese. House made red sauce.

12" \$26 / 18" \$36

## Winter Escape Spicy Aloha

Alaskan raised ham, fresh sliced jalapenos, pineapple, mozzarella, provolone. House made red sauce.

12" \$25 / 18" \$35

## Man-Grrrr-Eat-a

Fresh mozzarella, elk pepperoni, beef pepperoni, fresh basil, tomatoes, mozzarella and provolone. House made red sauce.

12" \$25 / 18" \$35

## Katmai Jalapeno Popper

mozzarella, provolone, spinach, reindeer sausage, bacon, jalapeño, fresh mozzarella, cream cheese, and parmesan.

*Garlic butter sauce.*

12" \$26 / 18" \$36

## Kodiak Rock

roasted chicken, spinach, roasted garlic, cream cheese, bacon, mozzarella, provolone, parmesan, and fresh Roma tomato.

*Garlic butter sauce.*

12" \$26 / 18" \$36

## Nelchina Ranch

House made ranch, roasted chicken, Indian valley reindeer sausage, Alaskan raised smoked ham, red onions, mozzarella, and provolone cheese. Finished with fresh diced tomato and parsley. House made avocado cream sauce.

12" \$26 / 18" \$36

## Just Add Meat

Fresh sliced mushrooms, sliced tomatoes, black olives, red pepper, green pepper, shaved parmesan, mozzarella, provolone. House made red sauce.

12" \$22 / 18" \$32

## South Central Sicilian

Sopresatta cotta salami, citrus salami, rangell, mountain salami, elk pepperoni, Matt Valley Italian sausage, cream cheese, sun-dried tomato, mozzarella and provolone cheese.

House pizza sauce.

12" \$26 / 18" \$36

## Classic Alaskan

Elk pepperoni, beef pepperoni, Italian sausage, fresh mushroom, sliced black olives over mozzarella and provolone cheese. House made red sauce.

12" \$25 / 18" \$35

## Marco's Aviator Supreme

*(Named in memory of famed Alaskan Aviator, Mark Erickson)*

Beef pepperoni, elk pepperoni, rangell mountain salami, mushrooms, Roma tomatoes, black olives, red peppers, green peppers, and shaved parmesan. House made red sauce.

12" \$27 / 18" \$37

## Big Su BBQ

Point Mckenzie beer grain fed ground beef, Alaskan raised ham, beef pepperoni, hot italian sausage, red onions, green peppers. Finished with onion straws, BBQ and cilantro.

House made red sauce.

12" \$27 / 18" \$37

## Matanuska Special

Elk pepperoni, beef pepperoni, hot Italian sausage, fresh mushroom, sliced black olive, red pepper, green pepper and red onion over mozzarella and provolone cheese.

House made red sauce.

12" \$27 / 18" \$37

## North of the Border Hot & Spicy

Beef pepperoni, fresh sliced jalapenos, hot Italian sausage, Mexican style chorizo, red onion, mozzarella, and provolone.

House made red sauce.

12" \$26 / 18" \$36

## Cheese Bread

Garlic bread baked with mozzarella & provolone topped with Italian spices. Served with ranch and pizza sauce.

\$17

## Green Goblin Cheese Bread

Jalapeno cream cheese pesto, fresh jalapenos, mozzarella, provolone, fresh mozzarella, and Italian seasoning.

Served with avocado ranch.

\$20

# Dinner Salads

## Southwest Prime Salad

Chopped romaine, southwest dressing, blackened sliced prime, black beans, tomato, black olives, avocado, pepper-jack cheese, crunchy totilla strips, and cilantro.

\$21

## Blackened Chicken Caesar

Blackened chicken over chopped romaine tossed in our house caesar dressing with croutons and fresh shaved parmesan.

\$18

## Buffalo Chicken Salad

Breaded chicken tenders tossed in Matanuska buffalo sauce over chopped romaine, shredded carrots, and celery tossed in blue cheese dressing topped with blue cheese crumbles.

\$18

## House Bleu Salad

Bacon, Ham, sliced apples, candied peacons, red onions, and bleu cheese crumbles over chopped romaine tossed in bleu cheese dressing dressing. Served with sliced grapes.

\$18

## Pubhouse Cobb Salad

Grilled chicken, avocado, chopped egg, chopped bacon, and fresh tomatoes over chopped romaine with honey mustard dressing.

\$21

## House Favorites

Please let your server know if you have any food allergies. We do not list every ingredient on our menu descriptions. We will do everything we can to assist. The city of Anchorage requires us to tell you that eating under cooked or raw foods may increase your chances of contracting a food born illness.

## Pub Favorites

### Pretzel Bites with Beer Cheese

House made pretzel bites with Matanuska beer cheese.

\$14

### Roasted Brussels Sprouts (v)(gf)\*

Oven roasted brussel sprouts topped with two poached eggs and house hollandaise.

\$16 (add bacon \$2)

### Hot Wings

Full pound of wings with Buffalo, BBQ, or cajun dry rub. Served with ranch or bleu cheese.

\$19

### Pork Belly Burnt Ends

Pork belly burnt ends topped with fried onions and house made BBQ sauce.

\$17

### Calamari

Breaded hand cut calamari strips lightly fried golden brown served with house made chipotle aioli.

\$18

### Bleu Cheese Chips

Alaska grown potatoes sliced thin, fried up and topped with house made bleu cheese sauce, green onions, tomatoes and bleu cheese crumbles.

\$16

### Poke Nachos

Island style poke served over corn chips, with avocado, fresh tomato, green onion, wasabi dressing, sriracha cream, and black sesame seeds.

\$17

## Brewhouse Tacos

served in taco loco corn tortillas, flour tortillas

### Prime Rib Tacos

Cajun prime rib, southwest sauce, black beans, lettuce, tomato, onion, pepperjack and cilantro.

2/ \$18 3/ \$25

### Chicken Tacos

Cajun chicken, southwest sauce, black beans, lettuce, tomato, onion, pepperjack.

2/ \$14 3/ \$19

### Pork Belly Tacos

BBQ burnt end pork belly, Black beans, pineapple jalapeño salsa, onion straws.

2/ \$16 3/ \$23

### Cajun Ahi Tacos

Cajun ahi tuna, black beans, cabbage, avocado, diced tomato, wasabi dressing, sriracha cream, and black sesame seeds.

2/ \$16 3/ \$23

### Blackened Alaskan Fish Tacos

Wild Alaskan fish blackened, black beans, cabbage, jalapeño relish, & blanco cream.

2/ \$18 3/ \$25

## Burgers & Sandwiches

PROUDLY SERVING LOCAL BEEF FROM THE MATSU VALLEY

(sub fries for garden salad or cup tomato soup \$2)

### Bacon & Blue Burger

Matanuska beef patty in blackened seasoning topped with bacon, bleu cheese crumbles, sauteed onions, and house made bleu cheese sauce.

\$20

### LumberJack Burger

Matanuska beef patty topped with Alaskan raised smoked ham, fried egg, fresh jalapenos, pepper-jack cheese, 1000 island sauce, iceberg lettuce, tomato, onion and dill pickle chips.

\$20

### California Chicken

Grilled chicken breast, avocado, bacon, cheddar, avocado cream, fresh tomato, red onion, lettuce.

\$17

### Pub House Reuben

Thin sliced corned beef, sauerkraut, swiss cheese and 1000 island on marbled rye.

\$18



### Caprese Grilled Cheese

Fresh mozzarella, crispy bacon, tomato, fresh basil, mozzarella, provolone, on sourdough bread gilled crispy with garlic butter.

Served with tomato soup.

\$16

### Smokey Porky Knife and Forky

Shredded pork belly, grilled ham, bacon, sausage grilled in BBQ sauce, smothered with beer cheese topped with grilled white onions.

\$21

### Tailgate Burger

Matanuska beef patty topped with melted American cheese, bacon, fried onions, BBQ sauce, iceberg lettuce, tomato, onion and house dill pickle chips.

\$20

### Wild Alaskan Fish Burger

Parmesan encrusted Alaskan fish topped with lemon basil aioli, citrus dressed arugula, and roma tomatoes.

\$19

### Prime Rib Dip

Thin sliced prime rib, served in a French baguette with horseradish cheddar, onions and mushrooms.

with au jus.

\$18

## French Onion Soup

\$10 Cup 1 \$13 Bowl

## Tomato Basil Soup

\$7 Cup 1 \$9 Bowl

## Entree's

### Matanuska Beer Battered Cod

Wild Alaskan beer battered cod served with fresh roasted brussels sprouts, hollandaise, roasted red potatoes, house tartar and fresh lemon.

\$24

### Salisbury Steak

House made salisbury patty from our locally spent grain feed beef smothered with mushroom gravy served over Garlic mashed potatoes, brussel sprouts dressed with hollandaise topped with crispy onion straws.

\$29

### Chicken and Brussels Sprouts (K)

Grilled chicken, bacon, roasted brussels sprouts, topped with diced avocado, red onions, goat cheese and drizzled with avocado ranch.

\$19

### Open Face Matanuska Meatloaf Sandwich

Thick cut of porter soaked meatloaf made from our locally sourced spent grain feed cattle on a thick parm crusted sourdough bread. Topped with white cheddar, mashed potatoes, gravy, sauteed mushrooms and onions.

\$26

### Fried Chicken Dinner

Crispy, crunchy leg and thigh with roasted brussel sprouts covered with hollandaise accompanied by mashed potatoes and mushroom gravy.

\$23

### Loaded Chicken Supreme (K)

Grilled chicken sauteed with sauteed green peppers, and onion. Topped with melted cheddar, bacon, sour cream and green onions. Served with roasted brussels sprouts and hollandaise.

\$21

## Breakfast Day & Night

### Eggs Benedict \*

Thin sliced smoked ham, piled high on a grilled English muffin topped with poached eggs, and hollandaise sauce. Served with red breakfast potatoes.

\$19

### Chicken Fried Steak

House tenderized chicken fried steak topped with two poached eggs, and sausage gravy. Served with red breakfast potatoes.

\$22

### Reindeer Sausage Biscuits & gravy\*

House made biscuits smothered in sausage gravy, topped with two poached eggs and reindeer sausage. Served with red breakfast potatoes.

\$17

## House Favorites

Parties of 10 or more are subject to a 20% gratuity