

# Matanuska Brewing Company

## PUB SNACKS & STARTERS

### **Fish & Chips**

Wild Alaskan cod dipped in Matanuska beer batter and fried golden brown served with house tarter and fries  
\$21

### **Poke Nachos**

Island style poke served over corn chips, with avocado, fresh tomato, green onion black sesame seeds, wasabi sauce and sriracha cream  
\$17

### **Pretzel Bites & Beer Cheese**

Lightly salted house made pretzel bites served with matanuska beer cheese dipping sauce  
\$14

### **Coconut Shrimp**

Coconut shrimp served with spicy island dipping sauce  
\$24

### **Pound of Buffalo Wings**

Full pound of brewhouse buffalo wings with blue cheese and ranch dressing  
\$19

### **Calamari**

Breaded hand cut calamari strips lightly fried golden brown served with house made chipotle aioli  
\$17

### **Roasted Brussel Sprouts (V, GF)**

Two poached eggs served over roasted brussel sprouts topped with house hollandaise sauce  
\$16 (add bacon \$2)

### **Baked to Order Italian Cheese Bread**

Garlic butter, provolone, mozzarella, Italian spices, served with house ranch  
\$17

## BREAKFAST DAY & NIGHT

### **Champagne Mimosa Flight**

Strawberry, Mango, Raspberry, & Orange  
\$16

### **Eggs Benedict \***

Thin sliced smoked ham piled high on grilled English muffin with poached eggs and house hollandaise sauce served with roasted red potatoes  
\$19

### **Reindeer Sausage Biscuits & Gravy\***

Large house made biscuit smothered in sausage gravy, topped with two poached eggs and grilled reindeer sausage  
\$17

### **Pepe's North of the Border Scramble**

3 eggs scrambled with Mexican chorizo, breakfast potatoes, pepper jack cheese served with 3 flour tortillas, salsa, sour cream and roasted red potatoes  
\$18

### **Chicken Fried Steak**

House tenderized chicken fried steak topped with two poached eggs, sausage gravy, served with roasted red potatoes  
\$22

## BURGERS & SANDWICHES

### **Prime Rib Dip**

8oz slab of prime rib over grilled baguette bread, with grilled onion, grilled mushroom, & horseradish cheddar, served with fries & au jus  
(sub fries w/side salad or tomato soup \$2)  
\$23

### **White Cheddar, Matanuska Beef Burger**

Local grown ground beef raised on spent grain, supplied from our brewery. This 1/2 pound patty is topped with boars head white cheddar and thick cut country smoked bacon, lettuce, tomato, red onion on a brioche bun, served with fries  
(sub fries w/side salad or tomato soup \$2)  
\$19

### **Black & Blue, Matanuska Beef Burger**

Local grown ground beef raised on spent grain, from our brewery. This 1/2 pound patty is coated with cajun seasoning, then grilled, topped with blue cheese, and blue cheese dressing, lettuce, tomato, red onion and a brioche bun, served with fries  
(sub fries w/side salad or tomato soup \$2)  
\$18

### **Wild Alaskan Halibut Burger**

Parmesan encrusted wild Alaskan halibut, tarter sauce, dressed arugula and roma tomato, Served with fries  
(sub fries w/side salad or tomato soup \$2)  
\$22

### **Pub House Reuben**

Full half pound thin sliced grilled corn beef piled high on grilled marble rye, with brewhouse sauerkraut, swiss cheese and Russian dressing. Served with fries  
(sub fries w/side salad or tomato soup \$2)  
\$18

### **California Chicken Burger**

Grilled seasoned chicken breast, thick cut country bacon, medium boars head cheddar, avocado slices, tomato, red onion and lettuce, served with fries  
(sub fries w/side salad or tomato soup \$2)  
\$17

## DINNER SALADS

### **Buffalo Chicken Salad**

Breaded chicken tenders tossed in matanuska buffalo sauce over chopped romaine, shredded carrots, celery tossed in house blue cheese dressing topped with blue cheese crumbles  
\$18

### **Southwest Chicken Salad**

Chopped romaine tossed in our southwest dressing with black beans, jalapeño, black olives, fresh diced tomato, and avocado topped with pepper jack cheese, grilled chicken and fresh chopped cilantro  
\$18

### **Wild Alaskan Blackened Halibut Caesar**

Blackened wild Alaskan Halibut over chopped romaine tossed in house caesar dressing with croutons and fresh shaved parmesan  
\$26

### **Clubhouse Cobb Salad**

Grilled chicken, avocado, chopped egg, chopped bacon, fresh tomato over chopped romaine with honey mustard dressing  
\$19

### **Blue Cheese Wedge**

Ice burg wedge topped with fresh tomato, chopped bacon, chopped hard boiled egg, blue cheese dressing and blue cheese crumbles  
\$13

## **PIZZA**

All our meat topping are from Alaska grown animals and are produced, aged and cured in local Alaska butcher shops

*Gluten free or parmesan crust for keto friendly ad \$3 (12" only)*

### **Classic Alaskan**

Elk pepperoni, beef pepperoni, Italian sausage, with sliced black olives, and fresh sliced button mushrooms, house red sauce, provolone and mozzarella cheese

12" \$25 / 18" \$35

### **Winter Escape Spicy Aloha**

Alaska raised ham, with fresh sliced island pineapple and fresh sliced jalapeño, house red sauce, provolone and mozzarella cheese

12" \$24 / 18" \$34

### **Margarita Mistake**

Point Mckenzie beer grain fed ground beef, Alaska raised smoked ham, pepperoni, hot Italian sausage, with button mushrooms, red onion and sliced black olive, house red sauce, provolone and mozzarella cheese, fresh mozzarella, fresh tomato and fresh basil

12" \$27 / 18" \$37

### **Matanuska Special**

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

12" \$27 / 18" \$37

### **North of the Border Hot & Spicy**

Local pepperoni, fresh sliced jalapeño, hot Italian sausage, Mexican style chorizo, red onion, house red sauce, provolone and mozzarella cheese, topped with fresh chopped cilantro

12" \$26 / 18" \$36

### **South Central Sicilian**

Sopresatta cotta salami, citrus salami, wrangle mountain salami, elk pepperoni, mat valley Italian sausage, cream cheese, sun-dried tomato, house red sauce, provolone and mozzarella cheese

12" \$26 / 18" \$36

### **The Grizzly(Meat Eater)**

Pepperoni, elk pepperoni, citrus salami, Alaska raised ham, provolone and mozzarella cheese

12" \$26 / 18" \$36

### **Wild Alaskan Pepperoni**

Elk pepperoni beef pepperoni, house red sauce, provolone and mozzarella cheese

12" \$25 / 18" \$35

### **Marco's Aviator Supreme**

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

Pepperoni, elk pepperoni, wangle mountain salami, with fresh button mushroom, diced roma tomato, black olive, fresh sliced red pepper fresh sliced green topped with shaved parmesan, house red sauce, provolone and mozzarella

12" \$27 / 18" \$37

### **Just Add Meat**

Fresh button mushroom, diced roma tomato, Italian black olive, fresh sliced red pepper fresh sliced green pepper topped with shaved parmesan, house red sauce, provolone and mozzarella cheese

12" \$20 / 18" \$30

## **ENTREE'S**

**Keto Friendly Options**

### **Matanuska Beer Battered Cod**

Wild Alaskan beer battered cod, served with fresh broccolini and roasted red potatoes, house tarter and fresh lemon

\$24

### **Matanuska Beer Battered Halibut Dinner**

Wild Alaskan beer battered halibut, served with fresh broccolini and roasted red potatoes, house tarter and fresh lemon

\$32

### **Loaded Chicken** *(Keto Friendly)*

Grilled chicken, stuffed with sautéed green peppers, sautéed onion, topped with melted cheddar, bacon, sour cream and green onions, plated with fresh broccolini topped with hollandaise

\$21

### **Chicken & Brussels** *(Keto Friendly)*

Blackened boneless chicken breast served over roasted brussel sprouts with, country smoked bacon topped with avocado, red onion, goat cheese. Finished with an avocado ranch drizzle

\$19

### **Seafood Platter**

Coconut shrimp, beer batter halibut, beer battered cod, calamari served with fresh broccolini and roasted red potatoes

\$39

### **Island Shrimp Dinner**

Full dozen Coconut Shrimp battered and deep fried, with roasted red potatoes, broccolini.

\$29

## **BREWHOUSE TACOS**

Alaska made Taco Loco corn or flour tortilla

*(lettuce wrap option for keto friendly)*

### **Island Style Shrimp Tacos**

Coconut shrimp, pineapple jalapeño salsa, slaw and blanco cream

2 / \$16 or 3 / \$23

### **Blackened Halibut Tacos**

Blackened Wild Alaskan Halibut, black beans, cabbage, jalapeño lime relish, & blanco cream

2 / \$18 or 3 / \$25

### **Southwestern Chicken Tacos**

Seasoned grilled chicken, black beans, pepper jack cheese, southwest cream, lettuce tomato and onion

2 / \$14 or 3 / \$19

### **Cajun Ahi Tacos**

Grilled Blackened Ahi served sliced with wasabi dressing slaw, fresh tomato, avocado, black sesame seeds and sriracha creme

2 / \$16 or 3 / \$23

### **Prime Rib Tacos**

Thin sliced grilled prime rib, black beans, pepper jack cheese, southwest cream, lettuce tomato and onion

2 / \$18 or 3 / \$25