



MATANUSKA



KITCHEN & BAR



STARTERS



CHARCUTERIE PLATE \$24

Variety of Italian cured meats, fruits, cheeses, crackers.

PORK BELLY \$17

braised pork belly, cajun seasoning, roasted jalapeños, pineapple, roasted garlic, fried onion, and house BBQ sauce.

POUTINE \$17

Cheese curds, fries, brown gravy.
ADD PORK BELLY \$4/ ADD BACON \$3

POKE NACHOS \$23

Island poke, fried wonton, avocado, green onion, diced tomato, wasabi cream, sracha cream, black sesame seeds.

GARLIC CHEESE BREAD \$20

Thick pizza dough, garlic butter, mozzarella, Italian spices, ranch side

BRUSSELS SPROUTS \$17

Roasted brussels, poached eggs, hollandaise.

CHICKEN WINGS \$19

Smoked chicken wings in Matanuska buffalo sauce, ranch or bleu cheese.

BREWHOUSE PRETZEL \$14

Jumbo baked pretzel, house beer cheese.

SOUP & SALAD



HOUSE BLUE CHEESE SALAD \$15

Green leaf, sliced red grapes, red onion, blue cheese dressing, blue cheese crumbles.

BLACKENED CHICKEN CAESAR \$24

Romaine, caesar, croutons, grilled blackened chicken breast, fresh shredded parmesan, lemon.

GRILLED STEAK SALAD \$29

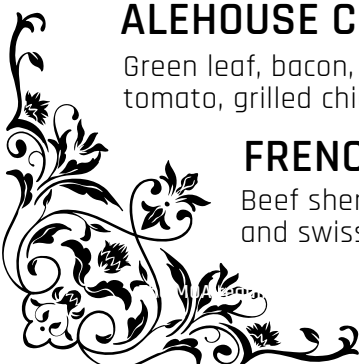
Steakhouse vinaigrette, green leaf, mozzarella, grilled flank steak, blue cheese.

ALEHOUSE COBB SALAD \$21

Green leaf, bacon, chopped egg, ham, avocado, tomato, grilled chicken, honey mustard dressing.

FRENCH ONION SOUP \$12

Beef sherry broth with onions, crostini and swiss cheese.



ENTREES



BLACKENED CHICKEN PASTA \$27

large rigatoni, alfredo cream sauce, shredded parmesan cheese, blackened chicken breast, parsley, garlic bread.

FISH & CHIPS \$28

Wild Alaskan cod, beer batter, fries, tartar sauce, fresh lemon, slaw.

AHI BOWL \$27

Sesame seared ahi, pickled red onion, cucumber, pickled ginger, shredded carrots, black sesame seeds, green onion, bean sprouts, wasabi cream, white rice.

CHICKEN & BRUSSELS \$23

Chicken breast, roasted brussels, avocado, avocado ranch, bacon, red onion, & goat cheese.

SALISBURY STEAK \$25

Salisbury steak, grilled onion, mushrooms, brown gravy, mashed potatoes, roasted brussels

ALASKAN JAMBALAYA \$31

Reindeer sausage, shrimp, chicken, cajun rice, bell peppers, jalapeño (Spicy).

CILANTRO LIME STEAK BOWL \$27

Grilled flank steak, cilantro rice, black bean corn salsa, pico de gallo, avocado, sour cream, queso fresco, fresh lime.

SOUTHWEST



HABANERO BEEF TACOS 2/\$17 3/\$23

Marinated flank steak, minced onion, black beans cilantro, habanero cream sauce, salsa, queso fresco.

CHILI LIME TACOS 2/\$16 3/\$21


Marinated chicken thigh, minced onion, cilantro, jalapeno salsa, cilantro lime cream, queso fresco, fresh lime.

PACIFIC FISH TACOS 2/\$17 3/\$23

Grilled wild Alaskan cod, chipotle cream sauce, cilantro lime slaw, pico de gallo, salsa, cilantro, fresh lime.

BANDA MACHOS BURRITO \$23

Carne asada steak, frijoles, rice, chipotle cream, guacamole, pepper jack cheese topped with queso fresco, chili sauce, pico de gallo.





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BURGERS & SANDWICHES

THE DELUXE BURGER \$21

Half pound angus ground beef patty, Tillamook sharp white cheddar, thick cut country bacon, house mayo, brioche bun, fries.

TAILGATE BURGER \$21

Half pound angus ground beef patty, American cheese, bacon, lettuce, tomato, onion, pickles, bbq sauce, fried onions, mayo, brioche bun, fries.

BLACK & BLUE BURGER \$21

Cajun seasoned half pound angus ground beef patty, blue cheese sauce, blue cheese crumbles, lettuce, tomato, onion, pickles, brioche bun, fries.

SERRANO BURGER \$21

Half pound angus ground beef patty, pepper jack cheese, guacamole, sautéed serrano peppers, lettuce, tomato, onion, mayo, pickles, brioche bun, fries.

PASTRAMI SLIDERS \$18

Pastrami, mustard, dill pickles, sautéed onions, swiss cheese, pretzel bun, beer cheese.

PRIME RIB DIP \$24

Fresh thin sliced slow roasted prime rib, grilled onion, grilled mushrooms, swiss cheese, house baked bread, au jus, fries.

PUB STYLE REUBEN \$20

Corned beef, sauerkraut, swiss cheese, thousand island, dark rye bread, fries.

CRISPY CHICKEN SANDWICH \$19

Crispy fried chicken breast, lettuce, tomato, onion, pickle, spicy fire sauce, mayo, brioche bun, fries.

PIZZA

12" & 18" / Gluten Free available in 12" only

THE MATANUSKA \$24/\$34

Italian sausage, pepperoni, green pepper, red pepper, onion, mushroom, black olive, house pizza sauce, mozzarella.

THE VOLCANO \$24/\$34

Mexican chorizo, serrano peppers, Red onion, pepperoni, mozzarella, house pizza sauce.

THE GOAT \$24/\$34

Goat cheese, pepperoni, red onion, mozzarella, house pizza sauce.

THE WAILUA \$24/\$34

Pineapple, Canadian bacon, bacon, pickled red onion, fresh jalapeño slices, pizza sauce, mozzarella.

THE GRIZZLY \$24/\$34

Hard Italian salami, pepperoni, Canadian bacon, Italian sausage, pizza sauce, mozzarella.

MARGHERITA \$23/\$34

Fresh mozzarella, fresh basil, house pizza sauce.

FRESH GARDEN (V) \$23/\$33

Spinach, red onion, mushroom, red pepper, green pepper, black olive, mozzarella, house pizza sauce.

THE ROCK \$23/\$33

Garlic butter, spinach, bacon, roasted chicken, garlic, tomato, red onion, cream cheese, mozzarella.

CHICKEN BACON RANCH \$24/\$34

Matanuska ranch, mozzarella, cheddar, roasted chicken, bacon, tomato, red onion.

THAI CHICKEN \$24/\$34

Thai peanut sauce, mozzarella, roasted chicken, shredded carrots, bean sprouts, sweet Thai chili sauce, green onion

BBQ CHICKEN PIZZA \$24/\$34

House whiskey bbq sauce, mozzarella, cheddar, pepperoncini, roasted chicken, red onion, pineapple.

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KIDS MENU

12 YEARS OLD & UNDER- NO EXCEPTIONS

CHICKEN TENDERS & FRIES \$11

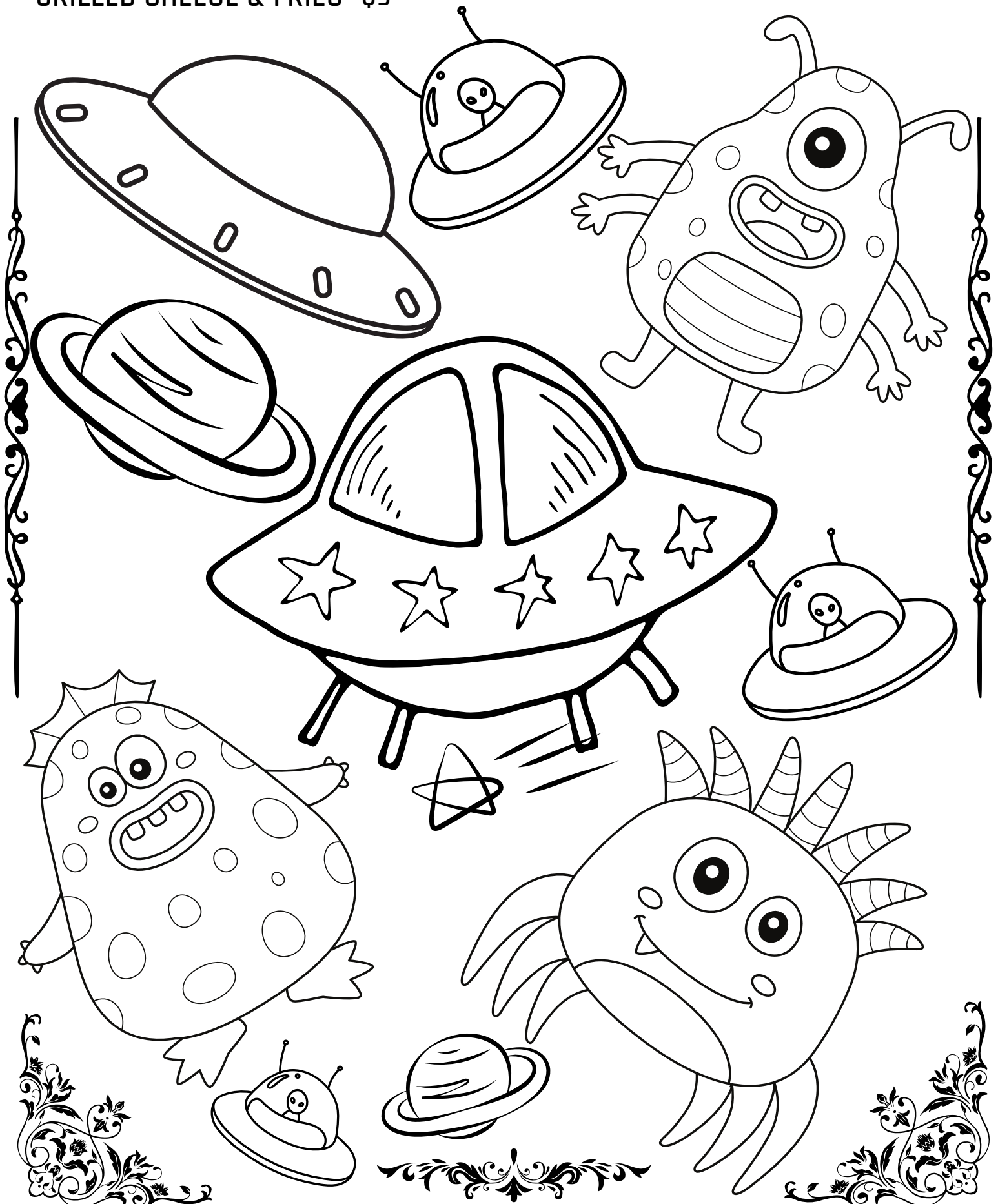
KIDS BURGER & FRIES \$12

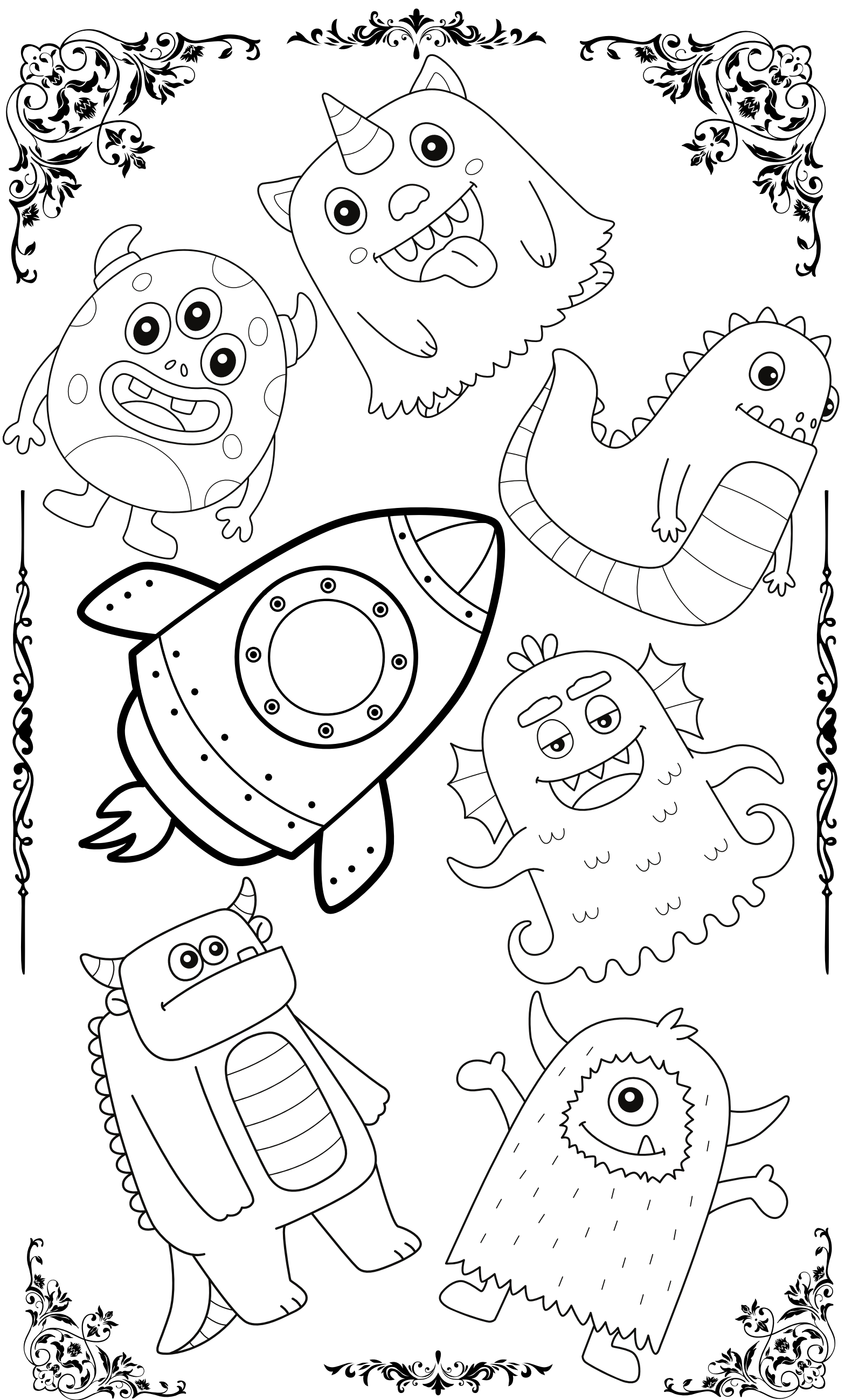
GRILLED CHEESE & FRIES \$9

MAC & CHEESE \$5

KIDS CHEESE PIZZA \$10

ROASTED ROOT VEGGIES \$9





The MOA requires us to inform our guests that eating undercooked or raw foods may increase your risk of contracting a food born illness.