



APPETIZERS

- Brewers' Choice Nachos..... \$21
Choice beef and our special cheese blend, olives, shredded lettuce, Pico, and sour cream.
- Denali Big Wings..... \$20
1 LB of Large meaty wings tossed in your choice of sauces, BBQ, Kick Ass BBQ, Thai peanut, teriyaki, or buffalo. With ranch or blue dressing
- Pioneer Poppers..... \$18
Fresh beer battered jalapeños stuffed with our special cheese and bacon blend. Served with our house made jalapeño jelly
- Prime Catch Calamari..... \$17
Light and crispy with fresh Jalapeño garlic aioli
- Knik Steamer Clams..... 1 lb. \$26 | 2lbs. \$46
Sautéed in our special herb wine and garlic butter sauce. Served with a baguette bread slice for dipping.
- Our Famous Cheesy Bread..... \$16
Fresh baked bread sticks made with gooey mozzarella topped with our special herbs and served with our house marinara.
- Mt McKinley Mushrooms..... \$16
Fresh mushrooms beer battered, topped with bacon bits, blue cheese and green onions, served with our ranch dressing. Make it a double order \$19
- Matanuska Mozzarella Bites..... \$15
Classic breaded cheese bites served with a side of marinara
- Alaskan Crab and Spinach Dip..... \$23
Rich crab and spinach in a creamy garlic mixture served with warm toasted ciabatta bread
- Susitna Skins..... \$15
Potato skins topped with melted cheddar, bacon, tomatoes and green onions served with sour cream
- The Gold Rush Platter..... \$50
Beer battered to order halibut, New York steak bites, chicken wings and jalapeño poppers, served with tartar, ranch and teriyaki sauces

1/2 LB. BURGERS

Our unmatched burgers are hand pressed and served on a handcrafted Kaiser bun with lettuce, tomato, and onions, with our homemade sauce, and a pickle. All burgers are served with fries. Substitute sweet potato fries, onion rings, salad, soup or chili just add \$4. Add additional beef patty for \$5.

- Last Frontier Burger..... \$28
This brewhouse specialty is as bold and as hearty as the men and women pioneers of the Last Frontier. Our signature half pound burger with grilled ham, reindeer sausage, smoked bacon, fried egg and four cheeses!
- Wasilla's Classic Burger..... \$16
Our half pound patty with the all the fixings. Add your choice of cheese \$1
- Brewers Bacon and Cheddar Burger..... \$19
Our half pound burger with thick sliced hickory smoked bacon and two slices of rich cheddar cheese
- Ranch, Bacon, Blue Burger..... \$23
Yes you read it right. Smokey bacon slices, melted blue cheese, ranch dressing and BBQ aioli sauce. Only here, only the best
- Snowcap Burger..... \$22
Smothered in melted blue cheese and topped with thick sliced smoked bacon
- Alaskan Alps Burger..... \$19
Fresh sautéed mushrooms and Swiss cheese
- Don't Kiss Me Burger..... \$19
Smothered in fresh jalapeños, onions, and garlic this spicy tongue burner is off the scale good with melted pepper jack cheese
- Garden Burger..... \$16
Grilled garden patty served with lettuce, tomato, onion, and pickle
- Miner 49er Burger..... \$20
Smoked bacon, sautéed onions melted cheddar cheese, & BBQ sauce
- Last Frontier Wild Burger..... \$24
Your choice of Bison or Elk with your choice of cheese
- Brewhouse Prime Rib Dip..... \$26
Our slow roasted thin sliced prime rib piled on a hoagie roll with sautéed peppers, onions, & mushrooms, smothered with melted provolone and our fantastic horse radish sauce. Served with Au Jus and plenty of napkins

SOUPS + SALADS

As a starter or as a meal these hand crafted soups and salads can be complimented with toppings like: chicken, steak, or almost anything! Ask your server.

- Grubstake Chili.....cup \$8 | bowl \$12
Family recipe made with grubstake stout ale
- Seafood Chowder.....cup \$12 | bowl \$16
Loaded with clams, smoked salmon, and Alaskan Seafood
- Daily Soup Special.....cup \$8 | bowl \$12
The chef's handcrafted choice for the day
- Classic Caesar Salad starter \$10 | entree \$16
- Garden Fresh Salad starter \$10 | entree \$16
- Brewer's Blue Cheese Salad..... \$18
Fresh greens, caramelized pecans, red grapes, red onions. Blue cheese crumbles and blue cheese dressing
- Brewhouse Buffalo Chicken Salad..... \$23
Fresh greens, crisp romaine, cucumber, tomatoes, red and green onions, with blue cheese and topped with crispy spicy buffalo chicken breast. Drizzled with our house made buffalo sauce and served with ranch or blue cheese dressing
- Classic Cobb Salad..... \$24
Baby corn, hard boiled egg, bacon bits, black olives, green onions, cherry tomatoes on a bed of mixed greens & romaine lettuce, topped with your choice of grilled, crispy, or blackened chicken, & blue cheese crumbles, with your choice of dressing
- Hot Spinach Mediterranean Chicken Salad..... \$18
Grilled chicken breast with artichoke hearts, Kalamata olives, red onions, fresh tomatoes, served on a bed of sautéed wilted spinach, topped with feta cheese
- Chef Salad..... \$23
Sliced ham, turkey, shredded cheddar blend, hard boiled egg, cucumber, tomato rested on fresh crisp greens. Served with buttermilk ranch dressing

FISH + OTHER GRUB

Our sandwiches are served on a handcrafted Kaiser bun with lettuce, tomato onions, and pickle. All are served with fries. Substitute: sweet potato fries, salad, chili cup, onion rings or soup cup for \$4

- Halibut + Chips..... \$29
Coated with our own 24k golden lager batter, this Alaskan delicacy is another signature dish of ours. Served piping hot with house made coleslaw, fries, and our chef's fantastic tartar.
- Fish Tacos..... \$22
Fresh catch of the day blackened, with Pico de Gallo, lettuce, purple cabbage, cheddar cheese and chipotle aioli sauce. Served with flour tortillas
- Coconut Prawns..... \$29
Crispy flaky coconut beer battered shrimp served with house made cole slaw and jalapeño jelly
- Buffalo Chicken Sandwich..... \$21
Crispy fried, breaded chicken breast, spicy buffalo sauce, melted cheddar and ranch dressing
- Chicken Cordon Bleu Sandwich..... \$19
Grilled chicken breast, ham, melted provolone cheese and honey mustard dressing
- Randy's Reuben..... \$20
Shaved corned beef, Swiss cheese, sauerkraut and thousand island on marbled rye bread
- Mau Zowie Chicken Sandwich..... \$20
Grilled teriyaki chicken breast with ham, melted provolone, pineapple, jalapeños and mayo
- Chicken Bacon Ranch Sandwich..... \$21
Juicy grilled chicken breast, bacon slices, and melted cheddar cheese

PIZZA

MEAT PIZZA

- Brewers Pepperoni.....12" \$22 | 16" \$25
Lots of pepperoni, mozzarella, Parmesan cheese, rich marinara (thinking of beer with this one)?
- Walking the Talkeetna Wilderness.....12" \$26 | 16" \$30
Reindeer sausage, mushrooms, spinach, tomatoes, red onions, and green peppers. Topped with mozzarella cheese
- Alaskan Meat Lovers.....12" \$32 | 16" \$36
Pepperoni, Italian sausage, smoked ham, prime rib, reindeer sausage, caramelized onions, green peppers, mushrooms, black olives, with mozzarella and rich marinara
- Palmer Pineapple Paradise.....12" \$20 | 16" \$23
Smoked ham, lots of pineapple, mozzarella and provolone cheese. With our rich marinara
- Deacon's Unorthodox Greek.....12" \$32 | 16" \$36
Italian sausage, artichoke hearts, pepperoncini, sun dried tomatoes, red onions, and roasted garlic. Topped with feta and mozzarella cheese and served on a creamy Parmesan sauce
- Thai That Knot (sort of a climbers pizza)12" \$28 | 16" \$32
Chicken in a Thai peanut sauce with mushrooms, bell peppers, red onions, fresh basil. Topped with green onions and sesame seeds and finished with a drizzle of Thai peanut sauce

CHICKEN PIZZA

- Brooks Range Buffalo Chicken.....12" \$28 | 16" \$32
Buffalo sauce, spicy chicken, blue cheese crumbles, red onions, shredded carrots and mozzarella cheese. Topped with a drizzle of buffalo sauce and ranch dressing
- Rockefeller on Foraker.....12" \$25 | 16" \$29
Chicken, caramelized onions, spinach, roasted garlic with mozzarella. On creamy Parmesan sauce
- Butte BBQ Chicken Ranch.....12" \$27 | 16" \$31
Down home flavor with chicken, hickory smoked bacon, red onions, tomatoes with cheddar-jack cheese, mozzarella, with BBQ sauce and drizzled with savory ranch dressing

DINNER MENU

- Matanuska Rib-eye.....(market price)
16 oz Ribeye seasoned and grilled to your specifications
- Petite Last Frontiers New York Steak.....(market price)
Our famous N.Y. steak as a 12oz cut seasoned and grilled to your specifications
- The One and Only Last Frontier New York Steak.....(market price)
You better be hungry! A super thick tender seasoned grilled New York Steak as big as the state of Alaska!
- 1964 Earthquake Rib Eye.....(market price)
Thick and juicy this steak will shake your taste buds like no other.
- Prime Rib(market price)
Slow roasted and juicy tender
12oz Gold Panner's Cut 14oz Hard Rock Miner's Cut 16oz Mother Lode Cut
(Served Friday and Saturday after 5pm Only)

WE SERVE OUR OWN FRESH BREWED ROOTBEER!

BEER

- 24 Karat Lager.....Pint \$8
A German Helles, or a new world golden lager it is lightly hopped with German noble hops that creates a delicious balanced malty flavor with a fine lingering mild hope finish 5% ABV 20 IBU's
- Heavenly Wheat.....Pint \$8
A light malty American wheat ale, cold fermented for a soft delicate flavor. Subtly hopped with American and noble hops. Dry hopped for distinction and complexity. 5% ABV 20 IBU's
- Prospector Pale.....Pint \$8
A classic English pale brewed with North American and British malts With a distinctive hop flavor that is memorable and delicious! 5.5% ABV 34 IBU's
- Grubstake Stout.....Pint \$9
Roasted malts give this British "double or export stout" a flavor character that is rich and deep in complexity with fine balance. This balance is created with Noble hops and a traditional British brewing style. 6.25% ABV 30 IBU's
- Black Diamond Dark Lager.....Pint \$9
A German Schwarz beer with a full bodied malty flavor, and a profile of roasted toffee that is balanced with just enough hops to provide a rich robust refreshing taste 5% ABV 30 IBU's
- Imperial Topaz Amber.....Pint \$9
Our Scottish Amber Ale brewed with 2 row and roast barley malt using a single noble British style Hop to create a beer with malt flavors. 5.25% APV 25 IBU's
- Double Shovel IPA.....Pint \$10
This "double IPA" is bold and rich with a deep bitterness that is balanced with citrus and malt flavors 8% ABV 75 IBU's
- Garnet IPA.....Pint \$8
A true English style India Pale Ale with a classic bitterness our Garnet IPA is balanced with British and North American malts to create a rich ale with a distinctive hop aroma and flavor. 6.25% ABV and a whopping 55 IBU's
- Arctic Crisp Apple Ale.....Pint \$9
A fruity Apple with a perfect balance of malty beer & crisp apple flavors. Cold fermented to preserve the crispness of the apples. Great to drink throughout the year. 7.25% ABV 5 IBU's
- Goldmint Hefeweizen.....Pint \$8
Our Hefeweizen is a refreshing unfiltered wheat beer, brewed with a complex Barvarian yeast that creates clove, bannana & black pepper notes coupled with a German Noble Hops leaves you wanting more. 5% ABV 10 IBU's
- Guest Beers
Lindeman's Framboise.....Glass \$10

VEGETARIAN STYLE

- Chugach Cheesy.....12" \$17 | 16" \$22
Mozzarella, provolone, Parmesan, and our rich marinara
- The Veggie Garden.....12" \$28 | 16" \$32
Black olives, red onions, green peppers, mushrooms, spinach, mozzarella and rich marinara sauce
- Matanuska Meditteranean.....12" \$32 | 16" \$34
Peperoncinis, Kalamata olives, artichokes, sun dried tomatoes and creamy parmesan. Mozzarella and Parmesan cheese

Have Some Fun and Create Your Own

12" \$16 | 16" \$22
Start with your choice of marinara, creamy parmesan or buttery sauce. We add our mozzarella, parmesan and provolone cheese blend and choose your crust regular or Cauliflower Add \$2.00
Now build your own from the list below!

Veggies and Cheeses add \$2.50 sm, \$3.50 lg

Artichoke hearts
Corn
Green onions
Green Peppers
Kalamata olives
Jalapenos
Mushrooms
Onions
Black Olives
Pepperoncini
Pineapple
Roasted Garlic
Spinach
Tomatoes
Blue Cheese
Feta Cheese
Mozzarella
Parmesan

Meats add \$3 sm, \$4 lg

Bacon
Canadian Bacon
Chicken
Ham
Italian Sausage
Prime Rib
Reindeer sausage
Ground Beef
Pepperoni

DESSERTS

- Bourbon Bread Pudding..... \$10
Rich and delicious creamy bourbon sauce make this "Wasilla favorite" a must try!
- Last Frontiers Apple Berry Crisp..... \$10
The best of both home made delights. Combine a fantastic apple crisp with a great berry crisp and it becomes a "got to have it" crisp
- Molten Chocolate Thingy..... \$10
Same chocolate warm melty thingy only ours has a ganache filling, served with a scoop of vanilla ice cream
- Denali Sized Chocolate Cake..... \$12
"Denali" means the high one in native Alaskan. The name fits the cake! We add whipped cream and a drizzle of chocolate sauce

KIDS MENU

- 12 and under or 65 and older!
Kids burger and fries.....\$10
Kids cheese burger and fries.....\$11
Grilled cheese and fries.....\$8
Chicken fingers and fries.....\$11
Kid's tender Steak 6oz cut with fries.....\$18

For the kids meals you may substitute garlic mashed potatoes for fries

WINE

Whites by the Glass or Bottle

- Ruffino Pinot Grigio.....Glass \$12 | Bottle \$32
Salmon Creek White Zinfandel.....Glass \$10 | Bottle \$26
Strawberry Rhubarb.....Glass \$13 | Bottle \$33
J. Lohr Baymist Riesling.....Glass \$11 | Bottle \$31
Oyster Bay Savignon Blanc.....Glass \$13 | Bottle \$33
A to Z Chardonnay.....Glass \$12 | Bottle \$32
Barefoot White Zinfandel.....Glass \$10 | Bottle \$25
Hahn Chardonnay.....Glass \$12 | Bottle \$32

Reds by the Glass or Bottle

- Montinore Estate Pinot Noir.....Glass \$13 | Bottle \$33
Cycles Gladiator Merlot.....Glass \$12 | Bottle \$32
Hedges CMS Red Blend.....Glass \$12 | Bottle \$32
Zenato Valpolicella.....Glass \$13 | Bottle \$33
Tilia Malbec.....Glass \$13 | Bottle \$33
Wild Horse Pinot Noir.....Glass \$14 | Bottle \$34
Seghesio Zinfandel.....Glass \$15 | Bottle \$40
1448 Red Blend.....Glass \$13 | Bottle \$35
Beaujolais Pinot Blend.....Glass \$15 | Bottle \$40
Cataclysm Cabernet Savignon.....Glass \$14 | Bottle \$37
Sulportugal Red Blend.....Glass \$12 | Bottle \$32