

QUICK FIX

SOFT PRETZEL STICK \$4

Yes, it IS a STICK and, actually, you get two. Choose a DIP: Whole Grain Beer-Mustard, Creamy Cheese Sauce or Berry Fruit Sauce

SOUPS

SERVED UP IN A MUG OR BOWL

Choose a STIR-IN: Garlic Croutons, Spanish Chorizo, Spiced Nuts or Broccoli Florets.

CHEDDAR-ALE SOUP \$5|\$8

Kodiak Brown Ale marries Matanuska Sharp Cheddar in this creamy, comforting soup.

COMPLEMENT: Kodiak Brown Ale

CONTRAST: Sockeye Red IPA

SALADS

TOSSED WITH HOUSE-MADE DRESSINGS

SOUTHWEST CAESAR SALAD \$6|\$8

Romaine Lettuce fiestas with Cilantro-Chili Dressing, Parmesan and Cotija Cheeses, Garlic Croutons and Spicy Pepitas

Add Smoked Salmon \$4|\$6

Add Roasted Chicken Breast \$4|\$6

COMPLEMENT: Panty Peeler Tripel

CONTRAST: Mayhem Double IPA

FIELD OF HOPS SALAD \$6|\$8

A festive field of Spinach, Arugula, Cukes, Green Onion, Grape Tomatoes, and Coppa flourishes in our hop-infused Vinaigrette.

Add Smoked Salmon \$4|\$6

Add Roasted Chicken Breast \$4|\$6

COMPLEMENT: Sockeye Red IPA

CONTRAST: Oosik Amber Ale

CASHEW CHICKEN SALAD \$8|\$12

Romaine, Purple Cabbage, Carrot, Cilantro and Green Onion in Honey-Mustard Dressing set the stage for Sesame-Ginger Chicken.

Topped with Toasted Cashews.

COMPLEMENT: Kodiak Brown Ale

CONTRAST: Mayhem Double IPA

SHARING PLATES

BRUSCHETTA: ONE or COMBO \$8|\$12

TOASTED BAGUETTE ROUNDS. FAB TOPPINGS.

BRUSCHETTA	FRESH	Tomatoes, Fresh Mozzarella, Pesto drizzled with Extra Virgin Olive Oil, Sea Salt + Cracked Black Pepper
	SMOKED	Creamy Smoked Salmon Mousse with Roasted Shallots and Capers
	SPICY	Chunky Chick Pea Salad with Serrano Chili and Black Olives topped with Feta and Parmesan

BREWER'S PLATE \$10

This flavorful, textured mix of Cheeses and Accompaniments creates a palate pleaser.

BREWER'S PLATE with MEAT \$14

Select Meats, Cheeses and Entourage are presented on a playful plate that encourages sharing and cavorting. Just add beer.

ALASKAN SALMON POKE \$12

Made with fresh Alaskan Salmon that's seasoned with sesame oil, ginger, garlic and spicy red chili, our Asian-inspired Poke is served on cool, crisp cucumber rounds.

SANDWICHES

SERVED WITH AK CHIP CO. CHIPS

Add ORZO PASTA \$2

Add SOUTHWEST SLAW \$2

THREE CHEESE SQUEEZE \$8

Say HELLO to your new main squeeze. Cheddar, Provolone, Mozzarella meltdown on Sourdough bread. Grilled 'til super gooey.

Add Carmelized Onions and Mushrooms \$2

Add Pepper Bacon \$2

Add Roasted Tomatoes \$1

COMPLEMENT: Old Whiskers Hefeweizen

CONTRAST: Arctic Rhino Coffee Porter

...MORE SANDWICHES

SERVED WITH AK CHIP CO. CHIPS

SWEET CHEEKS \$10

Sweet, juicy, slow-roasted Pork Carnitas meet up with smokin' Chipotle heat on a Baguette. Southwest Slaw adds crunch.

COMPLEMENT: Kodiak Brown Ale

CONTRAST: Midnight Sun Kolsch

MEDITERRANEAN MELT \$10

Layers of flavors: Pesto, Arugula, Roasted Red Peppers, Carmelized Onions and Mushrooms, Greek Feta and Provolone on Focaccia, grilled Panini-style.

Add Ancho Roast Beef \$6

Add Pepper Bacon \$2

Add Roasted Chicken Breast \$4

COMPLEMENT: Kodiak Brown Ale

CONTRAST: Old Whiskers Hefeweizen

ANCHO BEEF DIP \$14

Slow-roasted ancho-rubbed Tri-Tip is sliced and stacked on a fresh Baguette. Served with au Jus + Horseradish sauce.

Add Carmelized Onions and Mushrooms \$2

COMPLEMENT: Monk's Mistress Dark Strong Ale

CONTRAST: Meltdown Double IPA

REUBENINI \$10

Our Reuben Panini combines beer-braised corned beef, provolone, wilted cabbage and whole grain mustard on seeded rye bread.

Add Pepper Bacon \$2

COMPLEMENT: Oosik Amber Ale

CONTRAST: Sockeye Red IPA

COLD TURKEY \$9

Roasted Turkey, Pepper Bacon, Arugula, and Sharp Cheddar on Sourdough bread with Cilantro-Chili Dressing.

Add Avocado \$1

COMPLEMENT: Panty Peeler Tripel

CONTRAST: Mayhem Double IPA

PEANUT BUTTER DIPPER \$8

Crunchy peanut butter, honey, wheat bread. Grilled and served with berry dipping sauce.

Add Banana + Pepper Bacon \$3

COMPLEMENT: Summer Witbier

CONTRAST: Kodiak Brown Ale

BEVERAGES

SERVED IN 16-OZ GLASS, MUG OR TO-GO CUP

HOUSE-MADE SODAS \$3

ROOT BEER OR LEMON FIZZ

FRESH BREWED COLD TEA \$3

STRAIGHT OR ADD POM OR MANGO SYRUP

FRESH BREWED COFFEE \$3

HOT ARCTIC RHINO COFFEE BLEND by K Bay Organic, fairly traded, locally roasted.

On SANDWICH orders, go COMBO: \$4

ADD pasta OR slaw...

AND soda, tea or coffee

OTHER STUFF

AK CHIP CO. CHIPS \$1

THUNDERCHIPS: CRUNCHY, LIGHTLY SALTED

TO-GO ORDERS:

EMAIL US AT...

orderup@midnightsunbrewing.com

You can pay at pick up. Please do not include credit card information in your email.



**Thank You
for your patronage.**

OUR BEERS

SERVED IN 6-OZ AND 12-OZ POURS

AK brewery license statute allows us to pour up to 36 ounces of beer for onsite consumption per person per day. Please mind your pours. ☺

You can also buy up to 5 gallons of "to-go" beer in bottles, growlers and kegs—per person, per day.

WEEKEND BRUNCH

SERVED SAT and SUN from 11 AM to 3 PM

DAILY HOT DISHES

SERVED MON – FRI from 11 AM to 8 PM

BREW DAWG MONDAY \$10

OK, the DAWG varies each week but then... Yeah, it's boiled in brew, Dawg. Split. Grilled. Served on a soft fresh French roll. Usually topped with caramelized onions and sauerkraut. Served with whole grain beer mustard on the side.

TACO TUESDAY \$12

What do YOU do on the most productive day of the week? Hopefully you feed the fire with some spice. How about...something smoky, fresh, juicy, chewy, crunchy, crispy, cheesy, squishy and/or spicy? With more ANDs than ORs.

WILD AK WEDNESDAY \$12

Our K-CREW finds and brings the best of AK seafood, meats, poultry, cheeses and produce to the table with fresh, flavorful presentations.

POSOLE THURSDAY \$12

Sometimes Red. Sometimes Green. This hearty Mexican stew showcases chilies, pork and hominy. Drop in avocado, hot sauce, cabbage, radish, cilantro, squeeze of lime.

FAKE `n BAKE FRIDAY \$12

Real pasta. Real cheese. So what's fake? You thinkin' your mama made it for you. Different delicious combinations each week but it's always baked...always comforting.



Midnight Sun Brewing Company

Brewery ▪ To-Go Bar ▪ Loft

The focus of our menu is flavorful foods prepared with fresh—locally grown, whenever possible—meats, seafood and produce. Menu items are designed to pair well with our ever-changing and eclectic selection of fabulous beers. We hope you enjoy your visit to The Loft.

LOFT Hours:

11 AM to 8 PM

orderup@midnightsunbrewing.com

TO-GO BAR Hours:

FRI | SAT 4 PM to 8 PM

Brewery Tours:

THU @ 6 PM

8111 Dimond Hook Drive | 907.344.1179