

SOUPS

SERVED UP HOT IN A MUG OR BOWL

STIR-INS: First one is FREE. Additional stir-ins \$1 each.
Garlic Croutons, Spiced Nuts, Chorizo, Broccoli Florets.

CHEDDAR-ALE SOUP \$5|\$7

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

COMPLEMENT: Kodiak Brown Ale

CONTRAST: Sockeye Red IPA, XXX Black Double IPA

SOUP OF THE DAY \$5|\$7

Please ask your server for the details. But it will be something completely wonderful.

COMPLEMENT: Ask your server

CONTRAST: Ask your server

SALADS

TOSSED WITH FRESHLY-MADE HOUSE DRESSINGS

SOUTHWEST CEASAR SALAD \$6|\$10

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

Add Smoked Salmon \$2|\$4

COMPLEMENT: Panty Peeler Tripel

CONTRAST: Kodiak Brown Ale

FIELD OF HOPS SALAD \$6|\$10

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

Add Freshly Sliced Coppa \$2|\$4

COMPLEMENT: Sockeye Red IPA

CONTRAST: Pride Strong Pale Ale with Brettanomyces

QUICKIES

PRETZEL STICK \$3

Now choose a dip for your stick: Straight or Spicy Cheese Sauce...or Grainy Beer Mustard.

BREWER'S PLATE \$8|\$14

Assorted Cheeses and accompaniments offer a delicious way to experience flavor and texture. Different combos daily. Add meat. Pairs well with our revolving "beer board".

SHARING PLATES

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

Toasted Baguette Rounds. Fabulous Toppings.

B R U S C H E T T A	FRESH	Roasted Tomatoes + Mozzarella + Basil drizzled with Extra Olive Oil, Sea Salt + Cracked Black Pepper
	SMOKED	Smoked Salmon with Roasted Shallots + Capers
	SPICY	Chunky Chick Pea Salad with Serrano Chili and Black Olives topped with Feta and Parmesan

DAILY SPECIALS

FRIDGE RAIDER \$11

Imagine that you're a modern day pirate with access to your foodie neighbor's fridge. Yeah. Amazing meats and cheeses are piled onto a fresh Baguette along with onions, tomatoes, greens and anything else our hearts desire. Combos vary daily. Ask if it matters.

DAILY HOT DISH \$ Varies

BREW DAWG MONDAY

Fresh custom dawgs, boiled in beer, grilled.

TACO TUESDAY

Fresh. Juicy. Spicy. Scrumptious.

WILD ALASKA WEDNESDAY

AK seafood, game, veggies

POSOLE THURSDAY

Big, steaming bowl of red chili pork-hominy stew, served with all of the usual suspects.

FAKE 'N BAKE FRIDAY

Real pasta. Real cheese. So what's fake? You thinking your mama made it for you.

SANDWICHES

SERVED WITH AK CHIP CO. CHIPS

Add Orzo pasta or Southwest slaw \$2

Go COMBO with pasta OR slaw... \$4

AND soda, tea or coffee

THREE CHEESE SQUEEZE \$8

Say HELLO to your new main squeeze. Cheddar, Provolone, Mozzarella meltdown on Focaccia. Grilled Panini-style 'til super gooey.

Add Roasted Tomato and Onions \$2

Add Crispy Pancetta \$2

COMPLEMENT: Oosik Amber Ale

CONTRAST: Arctic Rhino Coffee Porter

SWEET CHEEKS \$10

Sweet, juicy, slow-roasted Pork Carnitas meet up with smokin' Chipotle heat.

Southwest Slaw adds crunch. On Ciabatta.

COMPLEMENT: Second Chance Porter

CONTRAST: CoHoHo Imperial IPA

ANCHO BEEF DIP \$14

Slow-roasted ancho-rubbed prime rib is sliced and stacked on a fresh Baguette.

Served with au Jus + Horseradish sauce.

Add Mushrooms + Onions \$2

COMPLEMENT: Monk's Mistress Dark Strong Ale

CONTRAST: XXX Black Double IPA

MEDITERRANEAN MELT \$10

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

Add Roast Beef \$6

Add Crispy Pancetta \$2

COMPLEMENT: Big Fish Porter

CONTRAST: XXX Black Double IPA

COLD TURKEY \$9

Roasted Turkey Breast, Crispy Pancetta, Sharp Cheddar, Arugula on a fresh Baguette with Cilantro-Chili Dressing

COMPLEMENT: Panty Peeler Tripel

CONTRAST: Old Whiskers Hefeweizen

PEANUT BUTTER DIPPER \$8

Crunchy peanut butter and honey on whole grain bread. Grilled, cut into strips then served with a mixed berry dipping sauce.

Add Crispy Pancetta + Banana \$3

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. Selection varies weekly.

YEAR-ROUND BEERS

OLD WHISKERS HEFEWEIZEN

German-style Wheat Beer

ABV: 5.0% | IBUs: 20

MIDNIGHT SUN KÖLSCH

German-style Golden Ale

ABV: 5.0% | IBUs: 30

OOSIK AMBER ALE

German-style Altbier

ABV: 5.0% | IBUs: 11

KODIAK BROWN ALE

Brown Ale

ABV: 5.0% | IBUs: 24

SOCKEYE RED IPA

Pacific Northwest "Red" IPA

ABV: 5.7% | IBUs: 70

ARCTIC COFFEE PORTER

Coffee-infused Dark Ale

ABV: 5.0% | IBUs: 20

SEASONAL BEERS

COHOHO IMPERIAL IPA

American Double IPA

with juniper berries, brown sugar, honey

ABV: 8.0% | IBUs: 85

XXX BLACK DOUBLE IPA

American Black Double IPA

ABV: 8.5% | IBUs: 87

MELTDOWN DOUBLE IPA

American Double IPA

ABV: 8.0% | IBUs: 80

See beer boards for current selection,
which may include other specialty beers.



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

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