

STARTERS

SOFT PRETZEL STICKS (2) \$6
Choose TWO: Creamy Beer-Cheese Sauce, Berry Fruit Sauce, or Beer-Mustard.

SOUPS

SERVED UP IN A SMALL or LARGE BOWL

Includes Butter and locally made spent grain rolls.

TOMATO BISQUE \$6|\$10

Roma Tomato simmered in a Rich Vegetable Stock. Blended with Aged Parmesan, Garlic, and Fresh Basil. Topped with more Aged Parmesan.

CHEDDAR-ALE SOUP \$6|\$10

Kodiak Brown Ale marries Cheddar Cheese in this delicious beer soup.

Choose two STIR-INS: Garlic Croutons, Broccoli, Mexican Chorizo, Pecanwood-smoked Bacon, Sweet Cheek Pork.

See Specials Board for more options.

SHARING PLATES

FLAT BREAD... CHOICE OF \$12

CAPRESE~

Mozzarella, Provolone, Tomatoes, Basil, IPA Pesto drizzled with Extra Virgin Olive Oil, Salt and Black Pepper.

PIG AND FIG~

Mozzarella, Provolone, Sliced Prosciutto, Smyrna Figs, Arugula, Chevre, and a Balsamic Drizzle.

GREEN CHILI HUMMUS \$12

Spicy and delicious, served with Olives, Roasted Red Peppers, Radishes, Feta, Pepitas, Cucumber, Cotija and a warm Pita.

BREWERS CHEESE PLATE \$14

Chefs selection of American and European cheeses paired by organic fig chutney, sweet horseradish pickles, house-made spent grain crackers and pickled onions.

BREWERS MEAT PLATE \$14

Chefs selection of local and artisan meats from Butcher Block No.9 and Boar's Head paired with beer mustard, pickled onions, and horseradish pickle chips.

AHI POKE BOWL \$14

Fresh Ahi cubes marinated in a special house sauce and sesame oil. Served with avocado, Sriracha mayo, green onion, sesame seeds, wakame salad and warm sticky rice.

SANDWICHES & SUCH

SERVED WITH AK CHIP CO. CHIPS

...OR substitute GARDEN SALAD or CUP of SOUP \$4

SALAD DRESSINGS: CILANTRO-GINGER, HERB-DIJON VINAIGRETTE, CREAMY FETA, CILANTRO-POBLANO

THE DAILY DEAL varies

Daily creations to tempt your palate and satisfy your hunger for not-so-everyday flavor combinations. See specials board for our daily creation.

FROMAGE~A~TROIS \$14

A consensual arrangement of Brie, Dutch Swiss and creamy Provolone imbedded with fresh Arugula and Pickled Onions. Served on grilled Sourdough with a side of velvety Tomato Bisque to tantalize your taste buds.

Add Smoked Ham \$3

Add Pecanwood-smoked Bacon \$4

Add Prosciutto \$2

Add Roma Tomatoes \$1

MEDITERRANEAN MELT (W) \$13

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

Add Ancho Roast Beef, or Pecan \$4

Smoked Bacon, or Seasoned Chicken

ANCHO BEEF DIP (W)(M) \$15

Slow-roasted ancho-rubbed Beef is sliced and stacked on a fresh Baguette. Served with Au Jus and Horseradish sauce.

Add Roasted Onions and Mushrooms \$2

Add Provolone \$1

Go Gyro Way \$10

Warm Pita filled with Spinach, Tomato, Cucumber, Red Onion, Feta crumbles and a house made Tzatziki Sauce.

Add Green Chili Hummus \$2

Add Seasoned Chicken \$4

Add Ancho Roast Beef \$4

THE MOUNTAIN (W) \$14

Thinly sliced Ham, Pecanwood-smoked Bacon, Tomatoes, Avocado, Basil Mayo, and Cheddar Cheese on a Brioche Bun.

...MORE SANDWICHES

SERVED WITH AK CHIP CO. CHIPS

...OR substitute GARDEN SALAD or CUP of SOUP \$4

SALAD DRESSINGS: CILANTRO-GINGER, HERB-DIJON VINAIGRETTE, CREAMY FETA, CILANTRO-POBLANO

SOUTHWEST CHICKEN WRAP \$14

Seasoned Chicken with Pecanwood-smoked Bacon, Roma Tomatoes, Cabbage, Chipotle Gouda drizzled in Chipotle Ranch and stuffed in a Chipotle Wrap. **Enjoy it cold or grilled.**

Add Avocado \$2

BIGGER, BETTER B.L.T. (W) \$13

B = Pecanwood-smoked BACON

L = LETTUCE in the form of Arugula

T = Roma TOMATOES

...on Focaccia with Bacon-Basil mayo.

Add Fresh Mozzarella or Avocado \$2

Add Seasoned Chicken \$4

SWEET CHEEKS (W)(M) \$13

Sweet, juicy, slow-roasted Adobada Pulled Pork meets up with smokin' Chipotle heat on a Baguette. Crunchy, creamy Southwest Slaw contributes coolness while pickled Purple Cabbage brings brightness in color and twang to our most popular sandwich.

PEANUT BUTTER DIPPER \$9

Peanut Butter, Honey, Wheat Bread. Grilled and served with Berry dipping sauce.

Add Banana \$1

Add Pecanwood-Smoked Bacon \$4

THE SMACKDOWN \$20

Ancho-rubbed Tri-Tip, Pulled Pork, Smoked Ham, Pecanwood-smoked Bacon, Chipotle Mayo on Baguette, served with Beer-Cheese Sauce for dipping.

Add Provolone \$1

Add Two Fried Eggs \$2

(V) is for VEGAN

(G) is for GLUTEN-FREE

(W) is for option to WRAP

(M) is for CUSTOMER FAVORITE

SALADS

SEASONAL SALAD

varies

Savor these ingredients selected to represent the season. Starting with a fresh mix of locally-grown Greens (when available), our Chef then adds flavors and textures to build a beautiful plate of goodness.

Your Beerista will gladly provide details.

SOUTHWEST CAESAR (W)(M) \$9|\$14

Fresh mixed greens, fiestas with Cilantro-Poblano Dressing, Parmesan, Cotija, Garlic Croutons and Spicy Pepitas.

HARVESTERS DELIGHT (W) \$12

Fresh mixed greens and Kale is tossed with Diced Apples, Candied Pepitas, Roasted Butternut Squash, Radish, Bleu Cheese crumbles and a Maple Spiced Vinaigrette. Finished with a Balsamic drizzle.

CASHEW CHICKEN (C)(W) \$10|\$15

Fresh mixed greens, Cabbage, Carrots, and Green Onions tossed in Cilantro-Ginger Dressing set the stage for Seasoned Chicken. Topped with Cashews and Sesame Seeds.

GREEK (C)(W) \$10|\$15

Fresh mixed greens are tossed in our creamy Feta Dressing then topped with Tomato, Kalamata Olives, Radish, Red Onion, Cucumber, Pepperoncini's and Feta.

FIELD OF DREAMS (V)(C)(W) \$9|\$14

Fresh mixed greens, Green Onion, Cucumber, Radish and Tomato flourish in an Herbed Dijon Vinaigrette.

Add to any small or large salad

Add Avocado \$2|\$4

Add Pecanwood-smoked Bacon \$3|\$4

Add Smoked Salmon, Seasoned Chicken, or Ancho Roast Beef \$4|\$6

(W) is for option to WRAP \$2

***18% Service Charge will be added to parties of 6 or more**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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. ☺

OTHER BEVERAGES

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

House made sodas, iced tea- add mango or pomegranate syrup, or Kaladi Brothers Coffee. **\$3**

Zip Kombucha- ask about our flavors **\$5**

SWEETS

House made desserts and local ingredients when in season.

Ask your Beerista or see Specials Board for daily creations.

WEEKEND BRUNCH

SERVED SAT 10 AM to 3PM and SUN from 10 AM til we run out...in ADDITION to our regular menu.

DAILY HOT DISHES

SERVED MON – FRI from 11 AM to 8 PM

STREET FARE MONDAY

We load up fun and flavor in our version of 'hand-held' street fare to kick start your week.

TACO TUESDAY

Mix or match three to build your taco plate. We vary beef, pork, chicken and seafood fillings, and always offer one veggie option.

WORLD WEDNESDAY

Inspired by international fare, we offer local and regional ingredients, prepared with global flair.

POSOLE THURSDAY

We alternate red and green versions each week. This hearty Mexican stew showcases chilies, pork and hominy, topped with avocado, cabbage, radish, cilantro, cotija and lime.

FAKE `n BAKE FRIDAY

Real ingredients. Real goodness. So, what's fake? You thinking your mama made it for you. Let us comfort you with a delectable baked dish.



Midnight Sun Brewing Company Brewery •Loft• Gear Shop

The focus of our menu is flavorful foods prepared with fresh—locally sourced, whenever possible—meats, seafood, cheeses and produce. Menu items are designed to pair well with our ever-changing and eclectic selection of incredibly good beers.

OPEN MON -FRIDAY

11 AM to 8 PM

WEEKENDS

10 AM to 8 PM

TO-GO ORDERS

PLEASE CALL THE LOFT DIRECTLY AT
344-6653

DELIVERY ORDERS

PLEASE VISIT MYORANGECRATE.COM

**Brewery Tours:
Every THURSDAY @ 6 PM**

midnightsunbrewing.com

Thank You!

We appreciate your business – every day!