

THE LOFT

MIDNIGHT SUN BREWING CO.



SOCIAL PLATES

Ahi Poke Bowl* 🌞

Fresh ahi cubes marinated in a special house sauce & sesame oil. Served with avocado, sriracha-mayo, green onions, sesame seeds, wakame salad, shredded cabbage, and a side of warm sticky rice with tobiko. 18.95

Sun's Flat Bread

Choose your flatbread:

Caprese 🌞 - Mozzarella, tomatoes, and IPA pesto drizzled with a balsamic reduction and sprinkled with salt & black pepper. 15.95

Beer-B-Q - Beer-B-Q sauce topped with spicy marinated chicken, pecanwood-smoked bacon, mozzarella cheddar blend, and finished with pickled purple cabbage and fresh cilantro. 15.95

Green Chili Hummus 🌱

Spicy hummus served with kalamata olives, roasted red peppers, onions, tomatoes, radishes, feta, spiced pepitas, cucumber, cotija cheese, and warm pita. 14.95

Brewer's Plate

Chef's selection of artisan meats and cheeses paired with beer mustard, dried fruit, mixed nuts, everything pitas, and pickle chips. 25.95

Pretzel Sticks

Two warm soft pretzels served with your choice of 2 sauces: beer cheese, beer mustard, or fruit dip. 9.95

Add extra stick 3

Mac ~N~ Cheese

Tender gemeli pasta tossed in our award winning Kodiak Brown Alebeer cheese sauce and a mozzarella/cheddar blend topped off with buttery toasted breadcrumbs. 13.95

Veggie Style - add mushrooms, onions, broccoli and roasted red peppers 1
Fine-swine - add bacon, smoked ham, and pulled pork 2

Pint of Bacon

Six thick pecan-smoked bacon strips with your choice of maple syrup or beer cheese sauce for dipping. 11

OTHER BEVERAGES

House Made Soda 5/1.50 refills

Rootbeer
Rotating Soda

Iced Tea 4

Add mango or pomegranate syrup

Coffee 4

Freshly brewed Kaladi Brother's Coffee

Zip Kombucha 8.50

Ask your server for available flavors

GREENS & THINGS

Add to any salad

Avocado 3

Pecanwood-smoked bacon 4

Seasoned chicken or ancho roast beef 4

Smoked salmon 6

Seasonal Salad

Check our specials board or ask your server

Cashew Chicken 🌞 🌱

Local mixed greens, cabbage, carrots, mandarin oranges, and green onions topped with roasted cashews, sesame seeds, and soy-sesame chicken all tossed in a cilantro-ginger dressing. 16.95

Harvester's Delight 🌞 🌱 🌾

Local mixed greens tossed with diced apples, candied pepitas, roasted butternut squash, raddish, bleu cheese crumbles, and maple-spiced vinaigrette with a balsamic drizzle. 16.95

Southwest Caesar 🌱

Local mixed greens fiestas with parmesan, cojita, garlic croutons, spicy pepitas, and cilantro-poblano dressing. 16.95

Greek 🌱 🌾

Tomato, cucumber, red onion and Kalamata olives, tossed in minted red wine vinaigrette, served on greens, with feta cheese. 15.95

House Side Salad 🌱 🌱 🌾

Local mixed greens, green onions, cucumbers, radish, and tomatoes flourish in an herbed dijon vinaigrette. 6.95

SOUP

A hearty house-made soup served with a spent grain roll

Kodiak Brown Cheddar 🌞

Rich velvety cheddar ale soup made with our signature Kodiak Brown Ale, special spices, and premium cheddar cheese. Cup 7.95 | Bowl 11.95

Choose 2 topping stir-ins: Sweet cheeks, bacon, chorizo, broccoli, croutons

Daily Soup

Check our specials board or ask your server

Triple Play

Cup of soup, house side salad, and spent grain roll with butter. 14.95

🌞 Brewhouse Fave 🌱 Vegetarian

🌾 Option for wrap 🌾 Gluten-Free

Menu items may contain or come into contact with dairy, gluten, nuts, shellfish, & other known allergens. If you have any allergies or would like more information about ingredients used, please speak with a server.

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.

BETWEEN THE BREAD

Served with AK chips & a pickle. Substitute cup of soup, salad, or mac ~n~ cheese 5

The Daily Deal

Daily creations made to tempt your palate and satisfy your hunger for not-so-everyday flavors. See specials board for our daily deal.

Ancho Beef Dip

Slow-roasted ancho-rubbed tri-tip sliced and stacked to perfection on a hoagie. Served with au jus and horseradish sauce. 16.95

*Add roasted onion & mushroom medley 2
Add provolone 1*

The Mountain

Thinly sliced ham, pecanwood-smoked bacon, tomatoes, avocado, basil mayo, and cheddar cheese on a brioche bun. 16.95

Bigger Better BLT

Pecanwood-smoked bacon, arugula, roma tomatoes, and basil mayo piled high on fresh made foccacia. 17.95

*Add fresh mozzarella or avocado 3
Add seasoned chicken 4*

Southwest Chicken Wrap

Seasoned chicken with pecanwood-smoked bacon, roma tomatoes, cabbage, and pepper jack cheese, drizzled in chipotle ranch and stuffed in a chipotle wrap. Enjoy cold or grilled! 16.95

Add avocado 3

Sweet Cheeks

Sweet and juicy slow-roasted adobada pulled pork meets smokin' chipotle heat on a hoagie. Creamy southwest slaw contributes coolness while pickled purple cabbage brings bright colors and bold tang to our most popular sandwich. 16.95

Go Gyro Way

Warm pita filled with spinach, tomato, cucumber, red onions, feta crumbles, and house made tzatziki sauce. 13.95

*Add green chili hummus 2
Add seasoned chicken 4
Add ancho roast beef 4*

Peanut Butter Dipper

Peanut butter, honey, and wheat bread grilled to perfection and served with a berry dipping sauce. 13.95

Make it Elvis style 3

Mediterranean Melt

Layers of flavors: IPA pesto, arugula, roasted red peppers, roasted onions, mushrooms, feta, and provolone on a foccacia, grilled panini-style. 16.95

Add ancho roast beef, pecanwood-smoked bacon, or seasoned chicken 4

Bleu Bird


Marinated chicken breast, honey roasted ham, provolone cheese, crisp arugula, and roma tomatoes drizzled with a balsamic glaze & basil mayo and served on a pressed garlic brioche bun 16.95

Add Pecanwood-smoked bacon 4

WEEKEND BRUNCH

Served Saturday 10am - 3pm & Sunday 10am - till we run out... in addition to our regular menu

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SWEETS

Locally crafted desserts made with local ingredients when in season.

Check our specials board or ask your server for these daily creations

DAILY HOT DISHES

Taco Tuesday

Mix or match any 3 of our daily tacos

Half Baked Wednesday

Your favorite comfort food in the comfort of our home

Posole Thursday

Alternates between red and green posole every week

Culture Clash Friday

Take a trip around the world with this daily dish

BOLD BEER



BREWED HERE

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