

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 onion, sesame seeds, wakame salad, shredded cabbage, and a side of warm sticky rice. 14

Sun's Flat Bread

Choose your flatbread:

Caprese 🔥 - Mozzarella, provolone, tomatoes, basil, and IPA pesto drizzled with extra virgin olive oil and sprinkled with salt & black pepper. 12

Beer-B-Q - Panty Peeler BBQ sauce topped with spicy marinated chicken, pecanwood-smoked bacon, mozzarella cheddar blend, and finished with pickled red onions and fresh cilantro. 14

Green Chili Hummus 🌱

Spicy and delicious hummus served with kalamata olives, roasted red peppers, radishes, feta, pepitas, cucumber, cotija cheese, and warm pita. 12

Brewer's Plates

Cheese - Chef's selection of American and European cheeses paired with organic fig chutney, sweet horseradish pickles, house-made spent grain crackers and pickled onions. 14

Combo - Chef's selection of local and artisan meats and cheeses paired with beer mustard, pickled onions, and horseradish pickle chips. 18

Pretzel Sticks

Two warm soft pretzels served with your choice of 2 sauces: beer cheese, beer mustard, or fruit dip. 6

Mac ~N~ Cheese

Tender Gemeli pasta tossed in our award winning 'Kodiak Brown Ale' beer cheese sauce and a mozzarella/cheddar blend topped off with buttery toasted breadcrumbs. 10

Veggie Style - add mushrooms, onions, broccoli and roasted red peppers 1

Fine-swine - add bacon, smoked ham, and pulled pork. 3

OTHER BEVERAGES

Served in 16oz Glass, Mug, or To-Go cup 3

House Made Soda \$1.50 refills

Rootbeer
Rotating Soda

Iced Tea

Add mango or pomegranate syrup

Coffee

Freshly brewed Kaladi Brother's Coffee

GREENS & THINGS

Add to any salad

Avocado 2

Pecanwood-smoked bacon 3

Smoked salmon, seasoned chicken, or ancho roast beef 3

Seasonal Salad - "I need a Vacation"

Chipotle marinated shrimp on a bed of spinach and mixed greens accompanied with pineapple pico de gallo, sliced radishes, spicy pepitas, and smashed avocados. 17

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. 12

Harvester's Delight 🔥 🌱 🌾

Local mixed greens and kale tossed with diced apples, candied pepitas, roasted butternut squash, raddish, bleu cheese crumbles, and maple-spiced vinaigrette with a balsamic drizzle. 14

Southwest Caesar 🌱

Local mixed greens fiestas with parmesan, cojita, garlic coutons, spicy pepitas, and cilantro-poblano dressing. 12

Greek 🌱 🌾

Local mixed greens, tomatoes, kalamata olives, radish, red onions, cucumbers, pepperoncinis, and feta are tossed in our creamy feta dressing. 12

Field of Dreams 🌱 🌾 🌱

Local mixed greens, green onions, cucumbers, radish, and tomatoes flourish in an herbed dijon vinaigrette. 12

SOUP

A hearty house-made soup with our 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 6 | Bowl 10

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

Daily Soup

Check our specials board or ask your beerista

🔥 Brewhouse Fave

🌱 Option for wrap

🌱 Vegetarian

🌾 Gluten-Free

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 4

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 creations.

Ancho Beef Dip

Slow-roasted ancho-rubbed tri-tip sliced and stacked to perfection on a baguette. Served with au jus and horseradish sauce. 15

Add roasted onions & mushrooms 2
Add provolone 1

The Mountain

Thinly sliced ham, pecanwood-smoked bacon, tomatoes, avocado, basil mayo, and cheddar cheese on a brioche bun. 15

Bigger Better BLT

Pecanwood-smoked bacon, arugula, roma tomatoes, and basil mayo piled high on fresh made foccacia. 15

Add fresh mozzarella or avocado 2
Add seasoned chicken 3

Southwest Chicken Wrap

Seasoned chicken with pecanwood-smoked bacon, roma tomatoes, cabbage, and chipotle gouda, drizzled in chipotle ranch and stuffed in a chipotle wrap. Enjoy cold or grilled! 15

Add avocado 2

The Smackdown


Ancho-rubbed tri-tip, pulled pork, smoked ham, pecanwood-smoked bacon, and chipotle mayo on a baguette served with beer-cheese dipping sauce. 20

Add provolone 1
Add two fried eggs 3

WEEKEND BRUNCH

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

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Sweet Cheeks

Sweet and juicy slow-roasted adobada pulled pork meets smokin' chipotle heat on a baguette. Creamy southwest slaw contributes coolness while pickled purple cabbage brings bright colors and bold twang to our most popular sandwich. 15

Go Gyro Way

Warm pita filled with spinach, tomato, cucumber, red onion, feta crumbles, and house made tzatziki sauce. 11

Add green chili hummus 2
Add seasoned chicken 3
Add ancho roast beef 3

Peanut Butter Dipper

Peanut butter, honey, and wheat bread grilled to perfection and served with a berry dipping sauce. 11

Add banana 1
Add pecanwood-smoked bacon 3

Mediterranean Melt

Layers of flavors: IPA pesto, arugula, roasted red peppers, roasted onions, mushrooms, feta, and provolone on a foccacia, grilled panini-style. 14

Add ancho roast beef, pecanwood-smoked bacon, or seasoned chicken 3

Fromage ~A~ Trios

An arousing arrangement of brie, dutch swiss, and creamy provolone combined with fresh arugula and pickled onions served on sourdough to tantalize your taste buds. 14

Add pecanwood-smoked bacon 3
Add smoked ham 3
Add prosciutto 3
Add roma tomatoes 1

SWEETS

House made desserts crafted with local ingredients when in season.

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

DAILY HOT DISHES

Street Fare Monday

Your favorite food truck fares found here

World Wednesday

Take a trip around the world with this daily dish

Fake 'n Bake Friday

Your favorite comfort food in the comfort of our home

Taco Tuesday

Mix or match any 3 of our daily tacos

Posole Thursday

Alternates between red and green posole every week



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