

STARTER

SOFT PRETZEL STICKS (2) \$6

Choose TWO: Creamy Beer-Cheese Sauce, Berry Fruit Sauce, Tomato-Bacon Jam or Beer-Mustard.

SOUPS

SERVED UP IN A SMALL or LARGE BOWL
Includes Butter and house-made Bread.

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 or Pecanwood-smoked Bacon.

See Specials Board for more options.

SHARING PLATES

BRUSCHETTA: 5 of ONE KIND \$9

...or COMBO = 3 of THREE KINDS \$13

TOASTED BAGUETTE ROUNDS. FAB TOPPINGS.

FRESH Mozzarella, Tomatoes, IPA Pesto drizzled with Extra Virgin Olive Oil, Salt and Black Pepper

SMOKED Creamy Smoked Salmon Mousse topped with Green Onion

SPICY Ancho-rubbed Tri-Tip, Chipotle Puree, Feta, Roasted Red Peppers, Fresh Jalapeno, Pepperoncini and Pickled Red Onion

EARTHY Goat Cheese, Roasted Onions and Mushrooms, Roasted Red Peppers and Avocado

BLT Pecanwood-smoked Bacon, Arugula, Tomatoes with Chipotle Mayo

GREEN CHILI HUMMUS \$10

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

BREWERS CHEESE PLATE \$14

Amazingly beautiful, flavorful, textured cheeses are plated with house-made spent grain crackers.

BREWERS MEAT PLATE \$14

Again, we are presenting wonderful combinations of charcuterie but we will also add our own house-made pates, terrines and sausages at times.

OFF-THE-HOOK DIP varies

Off Dimond Hook, Baby! Kick start your meal.

See Specials Board for details.

SANDWICHES

SERVED WITH AK CHIP CO. CHIPS

...OR substitute GARDEN SALAD or MUG of SOUP \$4
SALAD DRESSINGS: CILANTRO-GINGER, HOPPY BEER-INFUSED VINAIGRETTE, CREAMY FETA, CILANTRO-POBLANO

THE LOFT 'WICH varies

Daily creations to tempt your palate and satisfy your hunger for not-so-everyday flavor combinations.

See Specials Board for details.

THREE CHEESE SQUEEZE \$10

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

Add Smoked Ham \$3

Add Pecanwood-smoked Bacon \$4

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 \$4

Add Pecanwood-smoked Bacon \$4

Add Seasoned Chicken \$4

ANCHO BEEF DIP \$15

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

Add Roasted Onions and Mushrooms \$2

Add Provolone \$1

PASTRAMI PANINI \$13

Stacks of Pastrami, Horseradish-Pickle Relish, Red Onion Marmalade, Horseradish Sauce and Provolone on Rye bread gets grilled until all meld together.

Add Pecanwood-smoked Bacon \$4

CAPRESE CHICKEN (W) \$14

Balsamic-marinated Chicken Breast, IPA Pesto, Mozzarella, Roma Tomatoes, Alaska Natural Organics Basil served on a Ciabatta roll. Enjoy it cold or grilled.

Add Avocado \$2

...MORE SANDWICHES

SERVED WITH AK CHIP CO. CHIPS

...OR substitute GARDEN SALAD or MUG of SOUP \$4
SALAD DRESSINGS: CILANTRO-GINGER, HOPPY BEER-INFUSED 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 \$2

Add Avocado \$2

Add Seasoned Chicken \$4

SWEET CHEEKS (W) \$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 2 Fried Eggs \$2

(V) is for VEGAN

(G) is for GLUTEN-FREE

(W) is for option to WRAP

SALADS

* MADE WITH ALASKA NATURAL ORGANICS
GREENS: OAKLEAF & BUTTER & OTHER LETTUCES
TOSSED WITH HOUSE-MADE DRESSINGS

SEASONAL \$9|\$14

Celebrate with ingredients selected to represent the season. Starting with our new year-round fresh mix of locally-grown Greens*, our Chef adds flavors and textures to build a beautiful plate of goodness. **Your Beerista will gladly provide details.**

SOUTHWEST CAESAR \$9|\$14

A fresh mix of locally-grown Greens* fiestas with Cilantro-Poblano Dressing, Parmesan, Cotija, Garlic Croutons and Spicy Pepitas.

FIELD OF HOPS SALAD \$9|\$14

A fresh mix of locally-grown Greens*, Green Onion, Cucumber and Tomato flourish in our hoppy beer-infused Vinaigrette.

CASHEW CHICKEN \$10|\$15

A fresh mix of locally-grown Greens* and Green Onions tossed in Cilantro-Ginger Dressing set the stage for Seasoned Chicken. Topped with Cashews and Sesame Seeds.

GREEK \$10|\$15

A fresh mix of locally-grown Greens* are tossed in our creamy Feta Dressing then topped with Tomato, Kalamata Olives, Red Onion, Cucumber, Pepperoncini and Feta.

TO ANY SMALL or LARGE SALAD:

Add Avocado	\$2 \$4
Add Pecanwood-smoked Bacon	\$3 \$4
Add Smoked Salmon	\$4 \$6
Add Seasoned Chicken	\$4 \$6
Add Ancho Roast Beef	\$4 \$6

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 is for option to WRAP \$2

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.

OTHER BEVERAGES

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

HOUSE-MADE SODAS \$3

TWO FLAVORS AVAILABLE EVERY DAY

FRESH BREWED COLD TEA \$3

STRAIGHT OR ADD POM OR MANGO SYRUP

FRESH BREWED COFFEE \$3

KALADI BROTHERS COFFEE: SUMATRA BLEND

WEEKEND BRUNCH

SERVED SAT and SUN from 11 AM to 3 PM

...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 but 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 thinkin’ 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 DAILY
11 AM to 8 PM

TO-GO ORDERS
PLEASE CALL THE LOFT DIRECTLY AT
344-6653

DELIVERY ORDERS
PLEASE VISIT ONTHEMENU.COM

Brewery Tours:
Every THURSDAY @ 6 PM

midnightsunbrewing.com

Thank You!

We appreciate your business – every day!