

## QUICK FIX

### SOFT PRETZEL STICK \$4

Yes, it IS a STICK and, actually, you get two. Choose a DIP: Whole Grain Beer-Mustard, Creamy Cheese Sauce or Berry Fruit Sauce

## SOUPS

SERVED UP IN A MUG OR BOWL

Choose a STIR-IN: Garlic Croutons, Spanish Chorizo, Pepper Bacon or Broccoli Florets.

### CHEDDAR-ALE SOUP \$5|\$8

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

COMPLEMENT: Kodiak Brown Ale

CONTRAST: Sockeye Red IPA

See Board for other soup options.

## SALADS

TOSSED WITH HOUSE-MADE DRESSINGS

### SOUTHWEST CAESAR SALAD \$6|\$8

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

#### Add Smoked Salmon \$4|\$6

#### Add Roasted Chicken Breast \$4|\$6

COMPLEMENT: Panty Peeler Tripel

CONTRAST: Mayhem Double IPA

### FIELD OF HOPS SALAD \$6|\$8

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

#### Add Italian Coppa \$2|\$4

#### Add Smoked Salmon \$4|\$6

#### Add Roasted Chicken Breast \$4|\$6

COMPLEMENT: Sockeye Red IPA

CONTRAST: Oosik Amber Ale

### CASHEW CHICKEN SALAD \$8|\$12

Romaine, Purple Cabbage, Carrot, Cilantro and Green Onion in Honey-Mustard Dressing set the stage for Sesame-Ginger Chicken.

Topped with Toasted Cashews.

COMPLEMENT: Kodiak Brown Ale

CONTRAST: CoHoHo Imperial IPA

 is for VEGAN

## SANDWICHES

SERVED WITH AK CHIP CO. CHIPS

### THREE CHEESE SQUEEZE \$8

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

#### Add Carmelized Onions and Mushrooms \$2

#### Add Pepper Bacon \$2

#### Add Roasted Tomatoes \$1

COMPLEMENT: Midnight Sun Kolsch

CONTRAST: Arctic Rhino Coffee Porter

### PEACE OUT \$10

Sun-dried Tomato Hummus, Arugula, Cukes, Caramelized Onions and Mushrooms, Roasted Red Peppers topped with Peace, Love and Pepitas on Whole Grain Bread.

#### Add Avocado \$1

### MEDITERRANEAN MELT \$10

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

#### Add Ancho Roast Beef \$6

#### Add Pepper Bacon \$2

#### Add Roasted Chicken Breast \$4

COMPLEMENT: Kodiak Brown Ale

CONTRAST: Sockeye Red IPA

### ANCHO BEEF DIP \$14

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

#### Add Carmelized Onions and Mushrooms \$2

#### Add Provolone Cheese \$1

COMPLEMENT: Monk's Mistress Dark Strong Ale

CONTRAST: CoHoHo Imperial IPA

### PASTRAMI PANINI \$12

Pastrami Panini stacks up Pastrami, Horseradish Pickles and Red Onion Marmalade and Provolone cheese on Rye bread. Grilled until hot and delicious.

#### Add Pepper Bacon \$2

COMPLEMENT: Kodiak Brown Ale

CONTRAST: Midnight Sun Kolsch

## ...MORE SANDWICHES

SERVED WITH AK CHIP CO. CHIPS

### SWEET CHEEKS \$10

Sweet, juicy, slow-roasted pulled Pork Carnitas meet up with smokin' Chipotle heat on a Baguette. Southwest Slaw adds crunch.

COMPLEMENT: Kodiak Brown Ale

CONTRAST: Midnight Sun Kolsch

### COLD TURKEY \$10

Roasted Turkey, Pepper Bacon, Arugula, and Sharp Cheddar on Sourdough Bread with Cilantro-Chili Dressing.

#### Add Avocado \$1

COMPLEMENT: Panty Peeler Tripel

CONTRAST: Mayhem Double IPA

### PEANUT BUTTER DIPPER \$8

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

#### Add Banana \$1

#### Add Pepper Bacon \$2

COMPLEMENT: Arctic Rhino Coffee Porter

CONTRAST: Panty Peeler Tripel

### HAM and CHEESER \$11

Smoked Ham, White Cheddar, Provolone, Mozzarella, whole-grain Beer Mustard and Arugula on Sourdough Bread. Grilled 'til all becomes one.

#### Add Pepper Bacon \$2

#### Add Roasted Tomatoes \$1

COMPLEMENT: Midnight Sun Kolsch

CONTRAST: Sockeye Red IPA

# Thank You!

We so appreciate your business and feedback.

Please check out our website for dates and details on BEER RELEASES, EVENTS and NEWS.

[midnightsunbrewing.com](http://midnightsunbrewing.com)

Please note: 18% GRATUITY will be added to parties of 8 or more.

## SHARING PLATES

**BRUSCHETTA: 5 of ONE KIND** \$8  
...or **COMBO = 3 of THREE KINDS** \$12  
TOASTED BAGUETTE ROUNDS. FAB TOPPINGS.

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

**SMOKED** Creamy Smoked Salmon Mousse with Roasted Shallots and Capers

**SPICY** Chunky Chick Pea Salad with Serrano Chili and Black Olives topped with Parmesan

**TANGY** Sun-dried Tomato-Chick Pea Hummus 

**GRILLED** Caramelized Red Onions & Mushrooms with Avocado and Roasted Piquillo Pepper 

**BLT** Pepper Bacon, Sun-dried Tomato, Arugula with Chipotle Mayo

**BREWER'S PLATE** \$11  
This flavorful, textured mix of Cheeses and Accompaniments creates a palate pleaser.

**BREWER'S PLATE with MEAT** \$15  
Charcuterie Meats, Cheeses and Entourage create a party-on-a-platter. Just add beer.

## 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.

## OTHER STUFF

**AK CHIP CO. CHIPS** \$1  
THUNDERCHIPS: CRUNCHY, LIGHTLY SALTED

## 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.

## WEEKEND BRUNCH

SERVED SAT and SUN from 11 AM to 3 PM

## DAILY HOT DISHES

SERVED MON – FRI from 11 AM to 8 PM

### BREW DAWG MONDAY

OK, the DAWG varies each week but then... Yeah, it's boiled in beer, Dawg. Then grilled. Served on a soft fresh French roll. Topped with cheese and served with either whole grain beer mustard OR appropriate sauce on the side. Add SHENANIGANS. More flavor. No extra charge.

### TACO TUESDAY

What do YOU do on the most productive day of the week? Hopefully you feed the fire with some spice. How about...something smoky, fresh, juicy, chewy, crunchy, crispy, cheesy, and/or spicy? With more ANDs than ORs.

### WILD AK WEDNESDAY

Our K-CREW finds ways to bring more fun to the table with fresh, flavorful AK-sourced meat, seafood and produce.

### POSOLE THURSDAY

Sometimes Red. Sometimes Green. This hearty Mexican stew showcases chilies, pork and hominy. Drop in avocado, hot sauce, cabbage, radish, cilantro, squeeze of lime.

### FAKE 'n BAKE FRIDAY

Real cheese. Real good. So what's fake? You thinkin' your mama made it for you. Different delicious combinations each week but it's always baked...always comforting.



# 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, cheeses and produce. Menu items are designed to pair well with our ever-changing and eclectic selection of fabulous beers. We hope you enjoy your Loft experience.

**OPEN DAILY**  
**11 AM to 8 PM**

## TO-GO ORDERS

PLEASE CALL THE LOFT DIRECTLY AT

**344-6653**

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

**midnightsunbrewing.com**

8111 Dimond Hook Drive | 907.344.1179