

STARTER

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.

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, or Sweet Cheek Meat.

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

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

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

Hand selected textured cheeses are plated with house-made spent grain crackers.

BREWERS MEAT PLATE \$14

Hand selected charcuterie sourced locally from Butcher Block No.9 and Boar's Head Meats.

OFF-THE-HOOK DIP varies

Ask your Beerista or see specials board for our daily creation.

SANDWICHES

SERVED WITH AK CHIP CO. CHIPS

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

SALAD DRESSINGS: CILANTRO-GINGER, INFUSED VINEGAR, 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 our daily creation

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, or Pecan \$4

Smoked Bacon, or Seasoned Chicken

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

Slow-roasted ancho-rubbed Tri-Tip 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 MUG of SOUP \$4

SALAD DRESSINGS: CILANTRO-GINGER, INFUSED VINEGAR, 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 (W) \$12

Celebrate the season with tastes of the time. A blend of AK Grown tomatoes, basil, cucumbers and wasabi micro greens with fresh mozzarella balls, red onions house made croutons and a drizzle of basil balsamic.

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

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

HARVESTERS DELIGHT (W) \$12

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

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

AK Grown 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

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

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

AK Grown greens, Green Onion, Cucumber and Tomato flourish in a Blackberry Roasted Pepper Vinegar.

Add to any small or large salad

Add Avocado \$2|\$4

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

Add Smoked Salmon, Seasoned \$4|\$6

Chicken, or Ancho Roast Beef

(W) is for option to WRAP \$2

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

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 Kaladis Brothers Coffee . \$3

Zip Kombucha- ask about our flavors \$5

SWEETS

House made deserts incorporated with beer 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 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 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!