Pub Fare

CLASSIC BURGER 19
Seasoned ½-pound blend of Chuck, Short Rib and Brisket on a toasted brioche bun with lettuce, tomato, red onion and a pickle spear. Served with Brewmaster wedges: plain, sea salt, Cajun or parmesan herb.

BLACK AND BLEU BURGER 23
Sitting on our spicy baja sauce and topped with bleu cheese, bacon and fresh jalapenos.

BBQ STOUT BURGER 23
Smothered with our Stout BBQ sauce, ale battered onion rings, hardwood smoked bacon and swiss.

FOX FRENCH DIP 23
6oz of our prime rib, thinly sliced and melted provolone cheese with garlic aioli.

DOWNTOWN FOX BURGER 20
Topped with olive tapenade, garlic aioli and provolone cheese.

BRICK OVEN CLUB 22
Half club, half pizza! Ham, bacon, pepperoni, tomatoes, red onion, lettuce and garlic aioli all served on a cheese pizza as your bun.

MUSHROOM SWISS VEGGIE BURGER 19
An Impossible patty topped with sautéed mushrooms, melted swiss, pickled red onions, and garlic aioli.

BLASTING CAP CHICKEN BURGER 20
Grilled chicken breast topped with our 40 below raspberry glaze and beer battered, fried jalapeños.

SCHNITZEL 24
An herb-crusted pork schnitzel, topped with pickled red onions, sauerkraut and a side of reuben sauce, on a Keiser roll.

ADD TOPPINGS TO ANY BURGER
Onion Rings 5 Bacon 3 Cheddar Cheese, Swiss, Pepperjack, Bleu Cheese, Smoked Gouda, Provolone, Mushrooms, Fresh Jalapenos. 2

Soup & Salad

Balsamic Vinegar & Oil, Caesar, 1000 Island, House-made Ranch, Bleu Cheese, or Raspberry Vinaigrette

PORTER BEER CHEESE SOUP 10 | 6
Featured on Diners, Drive Ins and Dives
Our famous thick and creamy Pick Axe Porter beer cheese soup with reindeer sausage, green onions and served with a fresh hot pretzel.

PUB DINNER SALAD 9
Mixed greens with red onion, tomatoes, and croutons.

SIDE PUB SALAD 5

CLASSIC CAESAR SALAD 12
Crisp romaine tossed with our Caesar dressing and topped with parmesan cheese and croutons.

SIDE CAESAR SALAD 8

BLACKENED CHICKEN CAESAR 22
Or
BLACKENED SALMON CAESAR 26

BUFFALO CHICKEN SALAD 20
Mixed greens topped with crispy chicken tossed in spicy buffalo sauce with bacon, green onion, croutons and crumbled bleu cheese.

SOLSTICE SALAD 14
Mixed greens with red onion, black olives, pepperoncini peppers, feta cheese, tomatoes, and croutons.

Add protein to any salad.
Shrimp 14
Chicken - grilled or crispy 10
Blackened Salmon 14
Blackened Halibut 14
Ribeye 32

A 2% Service Charge is added to all food sales to be distributed to the Back of House staff.

Pasta

CAJUN CHICKEN PENNE 30
Penne tossed with fresh spinach, sun-dried tomatoes and seasoned with Cajun seasoning in a rich parmesan cream sauce.

MEDITERRANEAN PASTA 22
Linguine pasta hand-tossed with white wine, sauteed mushrooms, tomatoes, artichoke hearts, roasted red peppers and kalamata olives. Served with a fresh baked pretzel.

PESTO PASTA 22
Linguine tossed in a vibrant basil pesto sauce with sun dried tomatoes, garlic and Parmesan.

Add protein to any pasta.
Shrimp 14
Chicken - grilled or crispy 10
Blackened Salmon 14
Blackened Halibut 14
Ribeye 32

Hand Cut Steaks

Served with garlic mashed potatoes and vegetables. Brew master wedges available upon request.

14oz PRIME RIB 46
Marinated for days with our own dry rub, browned then slow roasted. Served with creamy horseradish sauce and au jus.

14oz GORGONZOLA RIBEYE 48
Perfectly marbled and grilled to perfection, topped with house-made gorgonzola butter.

Add: Sauteed Mushrooms 3
Ale Battered Onion Rings 5
Loaded Beer Cheese Soup 'Gravy' 3

An 18% Gratuity MAY be added to parties of 8 or more. Please consult your server.

From Alaskan Waters

ZESTY FISH TACOS 32
Cajun seasoned wild Alaskan white fish (4oz) with cabbage, pickled red onions and our spicy baja sauce, served with our cilantro-wasabi coleslaw. This dish comes with three tacos, and corn tortillas are available as a gluten free option.

ALASKAN HALIBUT FISH & CHIPS 32
6oz of Alaskan halibut battered in our house beer batter tempura. Served with our cilantro-wasabi coleslaw, brewmaster potato wedges and house made tartar sauce.

ALASKAN SALMON FISH & CHIPS 32
6oz of Alaskan Salmon battered in our house beer batter tempura. Served with our cilantro-wasabi coleslaw, brewmaster potato wedges and house made tartar sauce.

WILD ALASKAN SALMON BURGER 22
House-made, topped with our cilantro-wasabi coleslaw and lemon aioli.

HALIBUT WITH PESTO CRUST 36
6oz of Halibut filet encrusted with a lemon pesto and pan seared.

GARLIC CITRUS BUTTER HALIBUT 36
6oz of Halibut filet grilled then served with our cilantro lime butter.

LIME CITRUS SALMON 32
6oz of Wild Alaskan Sockeye Salmon grilled and finished with our lime citrus butter.

SALMON WITH PESTO CRUST 32
6oz of Wild Alaskan Sockeye Salmon encrusted with a lemon pesto and pan seared.

SEAFOOD ALFREDO 37
3oz of Alaskan halibut and 3 chopped shrimp tossed with linguine in a creamy garlic-parmesan sauce, finished with lemon and fresh herbs.

CAJUN SEAFOOD ALFREDO 38
Turn up the heat of our classic seafood alfredo with Cajun seasoning.

Items with a are considered vegetarian
Items with a are considered gluten free
Items with a are considered a gulch favorite

Brick Oven Pizza

Individual 10" crust from house made dough hand tossed, topped with whole milk mozzarella and baked to perfection, then lightly brushed with garlic oil. Starting from our sauces - choose red, witte or pesto

CARNE DIAVOLO 19
Red sauce with ground beef, bacon, ham, fresh jalapenos, gruyere and feta cheese.

CHICKEN BACON RANCH 18
Witte sauce topped with grilled chicken, bacon, green onions, and our house made ranch dressing.

MOTHER LOAD 19
Red sauce, pepperoni, Italian sausage, mushrooms, red onion, black olives, and roasted red peppers.

BARBEQUE CHICKEN PIZZA 19
We use our stout BBQ sauce as a base, then top with red onion, grilled chicken, and bacon.

THE CHILKOOT 19
Pepperoni, bacon, ground beef and Italian sausage.

SANTA'S REVENGE 19
Reindeer sausage, ground beef, pepperoni, roasted red peppers, onions, and mushrooms.

GOLDEN HEART VEGGIE 18
Red or witte sauce, mushrooms, red onion, black olives, roasted red peppers, artichoke hearts, fresh tomatoes, and feta.

FOX WHITEOUT 18
Witte sauce, topped with grilled chicken, mushrooms, roasted garlic, bacon and provolone.

TUNDRA CHICKEN 18
Pesto, grilled chicken, roasted red peppers, sun-dried tomatoes, provolone and feta.

BUILD YOUR OWN PIZZA
$2: Mozzarella, Feta, Provolone, Pepperoni, Italian Sausage, Reindeer Sausage, Bacon, Chicken, Ground Beef, Anchovies, Ham,
$1.5: Pineapple, Black Olives, Jalapenos, Artichoke Hearts, Red Onion, Sun-dried Tomatoes, Roasted Garlic, Roasted Red Pepper, Mushrooms, Fresh Tomato, Pepperoncini, Pesto

Desserts

CREME BRULEE 14
Velvet vanilla custard, whisked from real eggs and cream, crowned with a shattering caramel crust.

TUNDRA APPLE PIE 10
Made with Granny Smith apples and cinnamon, then topped with our caramel walnut praline sauce.

CARAMEL BREAD PUDDING 10
We make this with egg bread, apples and craisins served with caramel and creme anglaise sauces.

RHUBARB CREAM PIE 10
Creme anglaise topped with our rhubarb compote and whipped cream in a flaky tart shell.

40 BELOW STOUT CAKE 10
Warm, moist, decadent goodness made with our 40 below stout and served with three sauces; chocolate, raspberry and creme anglaise

SWEET MOOSE ROOTBEER FLOAT 10
Our Sweet Moose root beer with a scoop of ice cream.

GOLD RUSH NUGGETS 10
House made dough twisted into sharable doughnut bites. Topped with crème anglaise and caramel.

CHEESECAKE OF THE MONTH 12
Ask your server for details

SILVER GULCH
Brewing & Bottling Co.

FAIRBANKS, ALASKA

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Silvergulch.com
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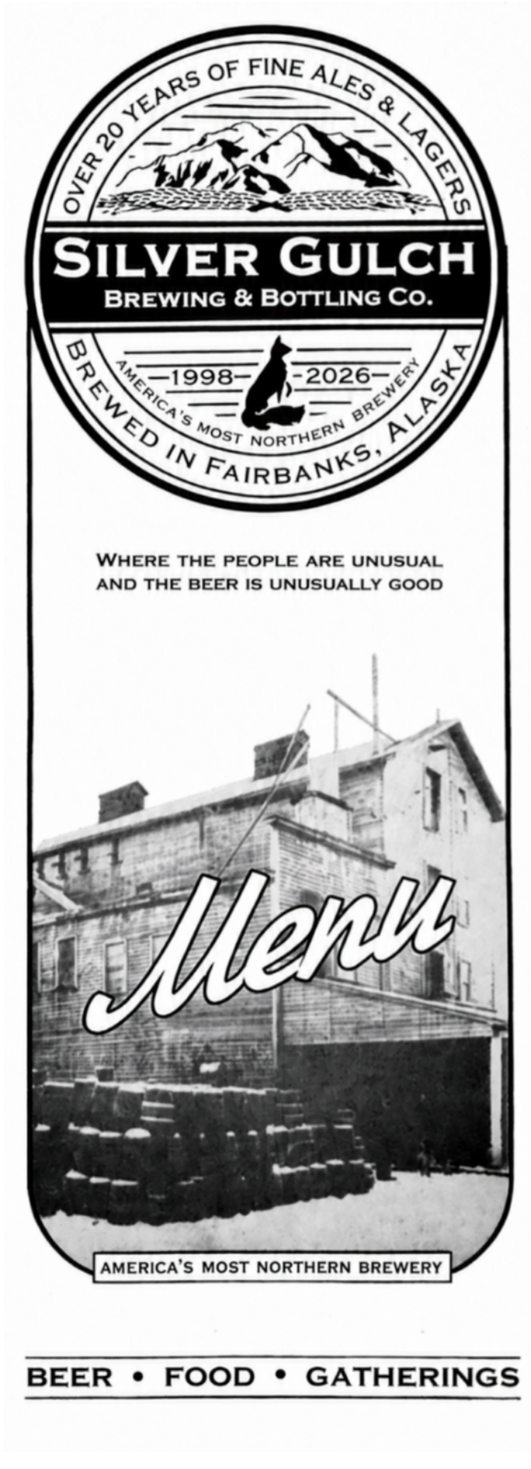

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Brewpub Starters

ALASKAN HUSH PUPPIES 18
As seen on the Food Network!
Made to order crispy fritters with Alaskan fish, shrimp and coconut. Served with our jalapeno raspberry and lemon-cilantro aioli.

ASIAGO ALE DIP 16
A hot and creamy blend of artichokes, sundried tomato, spinach, roasted garlic, and asiago cheese.
Served with brick oven flatbread

HONEY MISO GRILLED SHRIMP 17
6 large shrimp grilled tossed in our miso-honey.
Or add some heat with a sambal-infused miso-honey.

ALE BATTERED ONION RINGS 15
We take colossal onions and batter them with a special blend of Copper Creek Amber Ale and seasonings.
Served with our zesty baja sauce.

SPICY WINGS 15
6 Tender wings and drumettes fried and tossed in your choice of sauce and served with our house made bleu cheese dressing
Choose from: medium, hot, lip-blistering, or miso-honey

PUB POMMES 10
Panko breaded potato balls with cheddar cheese, bacon and green onions. Served with our jalapeno-ranch dipping sauce.

SCOTCH EGG 7
A pub favorite! A hard-boiled egg wrapped in sausage, then battered, deep fried and served with Moosetard mustard.

REUBEN ROLLS 10
We take an egg roll wrapper and stuff it with pastrami, sauerkraut, caramelized onions and Swiss cheese then deep fried and served with our house-made Reuben dipping sauce.

DEEP FRIED PICKLES 10
Four crisp dill pickle spears battered with our beer batter tempura, fried and served with spicy baja sauce and our house-made ranch.

BREWMASTER POTATO WEDGES 8
Beer battered potato wedges tossed with our house seasonings: Plain, sea salt, Cajun, or Parmesan herb.

Non-Alcoholic Beverages

SWEET MOOSE ROOTBEER 4.75
House made with all-natural root beer, vanilla and wintergreen flavoring, sweetened with natural cane and brown sugar, and a touch of honey.

SODA 4
Coke, Diet Coke, Dr. Pepper, Sprite

SHIRLEY TEMPLE 4
LEMONADE 4
UNSWEETENED ICED TEA 4
JUICE 4
NORTH POLE COFFEE 4
HOT TEA 4
HOT CHOCOLATE 5

BRANDY
Courvoisier.....$9
Christian Brothers.....$13

SCOTCH
Dewars.....$10
Glenmorangie.....$13
Glenlivet 12 yr.....$13
Laphroaig 10yr.....$14
Glenfiddich 12yr.....$16
The Balvenie.....$15

BOURBON
Port Chilkoot.....$11
Knob Creek.....$12
Bulleit.....$12
Basil Hayden.....$16

WHISKEY
Jack Daniel's.....$9
Canadian Club.....$9
Seagram's 7.....$9
Pendleton.....$9
Seagram's VO.....$10
Gentleman Jack.....$11
Crown Royal.....$11
Maker's Mark.....$12
Bulleit Rye.....$12
Woodford Reserve.....$12

Specialty Cocktails

SCRATCH BLOODY MARY 14
Our famous house made Bloody Mary mix with your choice of vodka, or our own house infused jalapeno pepper vodka. Or try tequila for a Bloody Maria.

MIDNIGHT SUN LEMONADE 13
A delicious combination of Vodka and lemonade with your choice of raspberry or rhubarb. Just the right touch of sweetness. Spice it up with our infused jalapeno pepper vodka or tequila for a spicy twist!

RHUBARB FROST FIZZ 13
Vodka, Gin or Tequila mixed with our house-made Rhubarb syrup and topped with club soda.

FOX COFFEE MARTINI 13
A chilled, shaken blend of Hoarfrost Coffee Vodka, Kahlua, and North Pole Coffee.

MELLOW MOOSE 12
Our Sweet Moose Root Beer With Gold Rum.

FOX RHUBARB SWEET TEA 13
Vodka with our house made rhubarb syrup and topped with iced tea.

RHUBARB LONG ISLAND 14
Vodka, rum, gin, tequila, triple sec rhubarb syrup topped with coke.

TENNESSEE APPLE MULE 12
Bourbon mixed with apple juice, ginger beer and garnished with lime.

DUCKFARTINI 14
An Alaskan classic shot with a twist! Kahlua, Baileys and Crown Royal shaken with ice, served as a martini!

N/A Beer

Athletic Brewing Company Run Wild IPA
Heineken N/A

Margarita Menu 13 | 15

A classic cocktail made with tequila, orange liqueur, and lime juice, served with a salted rim for a refreshing balance of citrus, sweetness, and tang. Upgrade to a Cadillac margarita with a Grand Mariner float.

Pick A Flavor
Classic Lime
Rhubarb
Raspberry

Choose a Rim
Salt – Sugar – Tajin

Turn up the heat!
Make any margarita with our house infused jalapeño or tequila.

Mocktails $8

ARTIC MULE
Ginger beer, lime, cranberry

RHUBARB REFRESHER
Rhubarb syrup, lime juice, ginger ale

MIDNIGHT SUN
Orange juice, pineapple juice, grenadine, soda water

FAUX MARGARITA
Sweet and sour mix, sprite and soda water. Pick a flavor! Lime, rhubarb, or raspberry.

Hot Cocktails

HOT TODDY 11
Hot Tea with a shot of whiskey, lemon and honey.

RASPBERRY GOLDRUSH HOT CHOCOLATE 13
A steaming mug of hot chocolate combined with Hoarfrost raspberry liquor and raspberry vodka.

VODKA
Titos.....$9
Absolute Vanilia.....$9
Absolute.....$9
Absolute Pear.....$9
McCormick.....$9
Absolute Citron.....$9
Anchorage Distillery Blueberry.....$11
Ketel One.....$12
Stoli.....$13
Hoarfrost 60 Below.....$13
Belvedere.....$13
Grey Goose.....$13

TEQUILA
Don Julio Blanco.....$11
Don Julio Reposado.....$11
1800 Blanco.....$11
Patron Silver.....$12
Patron Reposado.....$12
Cazadores Silver.....$12
Cazadores Reposado.....$12
Casamigos Reposado.....$12

RUM
Calypso Gold Rum.....$10
Mount Gay.....$11
Captain Morgan..... $11
Captain Morgan Spiced.....$11
Sailor Jerry.....$11
Bacardi.....$11
Myer's Jamacian Rum.....$11

LIQUORS
Baily's.....$9
Campari.....$9
Frangelico.....$9
Galliano.....$9
St. Germain.....$9
Hoarfrost Raspberry.....$9
Drambuie.....$9
Chambord.....$9
Cointreau.....$9
Disaronno.....$9
Kahlua.....$9
Hoarfrost Cranberry.....$10
Hoarfrost Honeyberry.....$10
Hoarfrost Cherry.....$10
Grand Marnier.....$12

Our Draft Beers

Silver Gulch Brewing & Bottling Co. has been brewing outstanding hand-crafted beer since 1998. We pride ourselves on our diverse variety of quality ales and lagers created with silver gulch spring water at America's Most Northern Brewery

COLDFOOT PILSNER
A crisp, refreshing blend of Bohemian and German pilsner traditions. Brewed with noble German and Czech hops and Pilsen malt for a golden hue, subtle floral aroma, and a lively effervescence that finishes clean.
26.2ABV 22 IBU

NORTHERN LIGHTS
A light ale with a pale-yellow color and soft body, hopped vey sparingly with Willamette hops, the most widely grown hops in America. Refreshing flavor and dry on the finish; it is clean and approachable from beginning to end.
4.7% ABV 12.7 IBU

FAIRBANKS LAGER
An amber hued Munich Vienna Lager hopped with traditional noble hops complimenting The slight caramel aroma of six different malts to give a soft elegant finish.
5.1%ABV 19 IBU

COPPER CREEEK AMBER
American Amber Ale hopped with Willamette hops (pronounced "Will-Am-It") the most widely grown hops in America. Giving it a pleasant and mildly spicy aroma. 5.4% ABV 28.9 IBU

PICK AXE PORTER ★
This moderately sweet, satisfying deep ruby hued ale has a rich, malty flavor. Pacific Northwest Cascade hops enhance the distinctive citric aroma from the hops. 5.1% ABV 27.5 IBU

40 BELOW STOUT ★★
An Imperial Stout with an intense flavor of bitter-sweet chocolate and a hint of raisins and dates. A full-bodied brew with a luscious velvety texture.
8.1% ABV 80.9 IBU

Pints 7.25 ★ 7.75 ★★ 9.75
Tasters 3.25 ★ 3.50 ★★ 4.75

Wine 10

Dark Horse Red Blend
Salmon Creek Chardonnay
Oyster Bay Sauvignon Blanc
Rex Goliath Moscotto

Hard Ciders

Angry Orchard

Desserts

CREME BRULEE 14
Velvet vanilla custard, whisked from real eggs and cream, crowned with a shattering caramel crust.

40 BELOW STOUT CAKE 10
Warm, moist, decadent goodness made with our 40 Below Stout and served with three sauces; chocolate, raspberry and crème anglaise.

TUNDRA APPLE PIE 10
Made with Granny Smith apples and cinnamon, then topped with our caramel walnut praline sauce.

CARAMEL BREAD PUDDING 10
We make this with egg bread, apples and craisins served with caramel and crème anglaise sauces.

RHUBARB CREAM PIE 10
Creme anglaise topped with our rhubarb compote and whipped cream in a flaky tart shell.

ROOTBEER FLOAT
House Sweet Moose Root Beer with a scoop of ice cream.

GOLD RUSH NUGGETS 10
House made dough twisted into sharable doughnut bites. Topped with crème anglaise and caramel.

CHEESECAKE OF THE MONTH 12
Served with house made compote.

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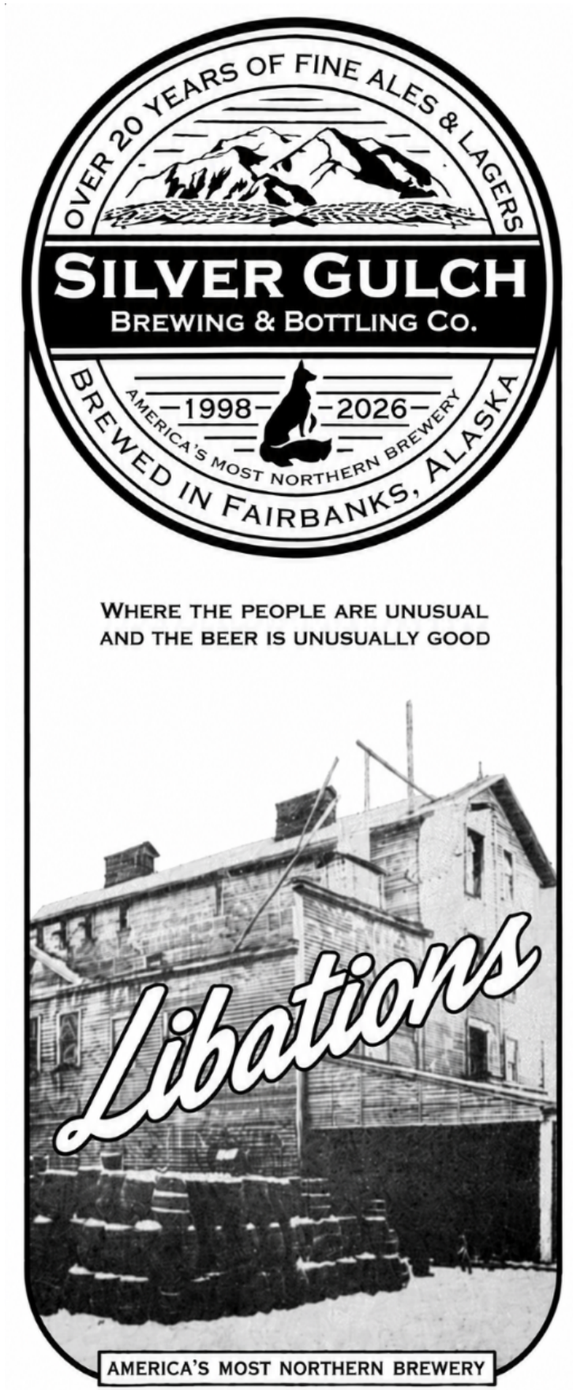

Specialty Brews

OLD 55 PALE ALE
An American Pale Ale and an Alaskan classic! Made of fruity, malty character from American malt and aromatic Pacific Northwest hops. The copper color balances with the Citra and Cascade hops, giving it a distinct citric aroma. Fermented with Pacific Northwest yeast.
5.8% ABV 40 IBU

MINER'S GOLD ALE
A crisp, easy-drinking golden ale brewed with Chilkoot hops for a mild bitterness and East Ken Goldings for aroma and clean finish. It strikes gold at 5.2% ABV 27 IBU

OKTOBERFEST ★
Brewed with a generous blend of Pilsen, Munich, and Caramel malts, balanced with Hallertau, Tettnang, and Sazz hops for a smooth, lightly sweet finish.
6.1% ABV 22 IBU

DISCOMBOBULATOR ★
7.2% alcohol is hidden beneath malt sweetness and roasted-toffee flavors. Meaning it could "discombobulate" you before you realize how strong it is. ABV 35 IBU

YELLOW JACKET SOUR ★
Fermented from a yeast strain cultivated from wasps. Crisp and light with a hint of sour.
4.5% ABV 10 IBU

Pints 7.25 ★ 7.75 ★★ 9.75
Tasters 3.25 ★ 3.50 ★★ 4.75

Ask about taster flights and growlers!

Items with a are considered vegetarian
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Items with a are considered a gulch favorite