

SILVER GULCH

Brewing & Bottling Co.

SOUPS & SALADS

BEANS, STEAK & STOUT

Cup \$ 4.50

Bowl \$5.00

We put way too much Sirloin Steak into this one to call it chili. Red beans, green & red peppers, onions, spices and our own Sourdough Stout.

PUB GARDEN SALAD

Dinner \$7.25

Side \$3.75

A bed of fresh field greens, garnished with fresh tomatoes, onions, olives and sliced cucumber. Served with ciabatta bread.

THE BREWERY BLUES..... \$10.50

Fresh Field greens tossed with raspberry vinaigrette, topped with bay shrimp, toasted walnuts, bleu cheese and tomatoes. Served with Ciabatta bread.

PUB CAESAR DINNER SALAD \$6.95

Chopped hearts of romaine tossed with classic Caesar dressing and Parmesan.

Add Grilled Chicken..... \$14.95

Add Grilled Shrimp..... \$15.95

Add Roasted Salmon..... \$16.95

In an effort to provide greater service, all parties over six guests will be presented with a single check that includes a 17% gratuity.

HOMEMADE BREWERY DESSERTS

OATMEAL STOUT BREAD PUDDING \$4.50

With Cinnamon Cream & Caramel sauce.

CHOCOLATE STOUT CAKE \$5.00

Decadent chocolate cake balanced with our Sourdough Stout.

CHEESECAKE \$4.50

with BLUEBERRY PORTER SAUCE

New York-style cheesecake with a Pick Axe Porter reduction sauce.

RUSTIC APPLE TART \$4.50

Served with a vanilla cream sauce.

BREWMASTER'S TABLE

Ask about our Brewmaster's Table - a table for four with a bird's-eye view of the back of the house. Watch firsthand while our chefs create the masterpieces that can only come from Silver Gulch Brewing & Bottling Co.

(v) indicates it is vegetarian or can be made vegetarian

THANK YOU FOR DINING WITH US!

WE APPRECIATE YOUR BUSINESS.

2195 OLD STEESE HIGHWAY

Fox, ALASKA 99712

(907) 452-2739

WINTER HOURS

TUE-THUR 4PM-10PM

FRIDAY 4PM-11PM

SATURDAY 11AM-11PM

SUNDAY 11AM-10PM

ASK US ABOUT OUR

BANQUET FACILITIES FOR PARTIES FROM 30 TO 300

SILVERGULCH.COM

11/29/07

SILVER GULCH

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BREW PUB STARTERS

ARTISAN CHEESE PLATE (v) \$8.95

Three artisan cheeses: Montrachet, Smoked Gouda, and Aged Sharp Cheddar. Served with fresh grapes, crisp apple and our ciabatta toast.

Pair with a complementing three ale taster.... \$12.95

BREWMASTER SPECIALTY FRIES (v)

Full Order..... \$3.95

Side Order \$2.50

French Fried Potatoes tossed in our special seasoning. Choice of Cajun, parmesan herb, or sea salt.

BEER-BOILED SHRIMP \$10.50

Half pound of dry marinated shrimp in garlic lemon zest, cumin, coriander and cayenne. We cook'em in our Copper Creek Amber Ale, you peel'em.

SCOTCH EGG..... \$3.50

A pub favorite! One hard boiled egg wrapped in European Ale Sausage. Battered and deep fried. Served with whole grain Moosetard™.

SILVER GULCH SPICY WINGS \$8.95

House-made tender wings and drummettes tossed with Silver Gulch's own hot sauce creation. Choose either lip blistering or mild. Served with bleu cheese dressing and celery.

TOMATO ALE BATTERED ONION RINGS (v) .. \$7.50

Copper Creek Amber Ale and Bloody Mary mix season these unique crisp onion rings.

BEER STEAMED MUSSELS \$10.95

WITH SOY WASABI MARINADE

New Zealand Mussels steamed with Coldfoot Pilsner ginger, wasabi, soy sauce, lemon and fresh coriander.

CELEBRATION NACHOS \$8.95

Add Guacamole \$1.00

House-fried chips topped with our homemade beef chili, tomatoes, onions, olives, jalapenos, and sour cream. Served with house-made Pico de Gallo.

SILVER GULCH GOURMET SANDWICHES

All Silver Gulch Burgers are served with house French Fries.

BLACK & BLEU BUFFALO \$10.25
Add Bacon \$11.25
Lean and juicy Buffalo burger seasoned with Cajun spices, flame broiled and topped with bleu cheese. Served on a whole grain bun.

STOUT BBQ BURGER \$9.95
Beef burger topped with Swiss cheese and Apple wood-smoked bacon, and then smothered in our Sourdough Stout barbecue sauce.

BASIC & BUN \$8.50
Add cheese \$8.75
Served with lettuce, tomato, onion, and house sauce. Add some Applewood-smoked bacon for \$1.00

DOWNTOWN FOX BURGER..... \$9.95
One Heck of a burger! With green olive and red pepper tapenade, fresh basil, provolone cheese and garlic aioli. Ask for a Garden Burger and it's a vegetarian meal.

GRILLED PORTABELLA BURGER (v) \$8.95
Marinated portabella mushroom grilled, topped with melted Swiss cheese and served on a Brewer's roll with lettuce, tomato, onion and garlic aioli.
Add beef patty \$12.95

DRUNKEN ONION PORK SANDWICH..... \$11.95
Pork loin roasted with Moosetard, sliced and topped with Onions and Apples simmered in Pick-Axe Porter. Topped off with a slice of Smoked Gouda and Pub Sauce.

SILVER GULCH BRICK OVEN PIZZA

Our famous pizzas are created from hand-made crusts of wheat flour, olive oil, spent Brewer's Grain and a measure of our handcrafted beer, topped with the freshest imported and domestic toppings baked in our brick oven.

PIZZA RUSTICA (v)..... \$8.95
Garlic, Olive Oil, Spinach, Kalamata Olives, Feta Cheese, Artichokes, Roma Tomatoes and Caramelized Onions.

MARGHERITA PIZZA \$8.95
Tomato Sauce, Fontina & Mozzarella Cheese, Roma Tomatoes and Fresh Basil.

PEAR GORGONZOLA PIZZA..... \$9.25
Caramelized Pear, Gorgonzola, Walnuts, Caramelized Onions, Prosciutto, Fontina & Mozzarella Cheese, baked, then topped with Mesculine mix and Drizzled with Bleu Cheese Dressing.

QUATTRO FORMAGGIO PIZZA (v) \$8.95
Pesto, Mozzarella, Fontina, Smoked Gouda, Parmesan, Sun dried Tomatoes and Fresh Basil.

PROSCIUTTO & CHEESE CALZONE \$8.95
Italian cured Ham folded with Ricotta, Parmesan, Garlic, Olives and Herbs.

WOOD ROASTED BBQ DUCK..... \$9.95
With Wild Mushrooms, Spinach, Onion Confit, Roasted Eggplant and Smoked Cheddar.

CARNE DIAVOLO \$8.95
Ground Beef, Peppered Bacon, Ham, Fresh Jalapeno, topped with Gruyere and Feta Cheeses.

BREW HOUSE BISTRO PLATES

The lists of delicious entrees are both a joy and surprise. The shining stars are Silver Gulch signature items. Wild Alaskan salmon roasted on a cedar plank in the Silver Gulch brick oven, a delicious double cut pork chop or a hand-cut steak cooked to perfection. As with our beers, Silver Gulch believes in serving the finest hand-crafted products available.

FLAME GRILLED AMBER ALE TRI-TIP.... \$19.95
5/8 lb Tri Tip Steak marinated in a Copper Creek Amber Ale beef stock. Served with horseradish sauce and, our Sourdough Stout barbecue sauce. Served with a choice of Garlic Mashed Potatoes, House French Fries, or Brown Rice Pilaf.

GORGONZOLA BONE-IN RIB EYE \$29.95
18 oz Grilled to perfection and topped with our home-made Gorgonzola butter. Served with a choice of Garlic Mashed Potatoes, House French Fries, or Brown Rice Pilaf.

GRILLED MARINATED SKIRT STEAK..... \$17.95
Thinly sliced and piled high on garlic bread. Served with deep fried Tomato Ale Onion rings.

I.P.A FISH & CHIPS \$13.95
Alaskan halibut fillets dipped in our house tempura batter, seasoned with garlic, oregano and basil. Served with lemon, cilantro slaw, and seasoned fries.

ROASTED VEGETABLE PLATTER (v) \$12.95
We roast fresh assorted vegetables to bring out their natural sweetness and flavor. Finish with a drizzle of white Truffle oil, cracked Black Pepper and fresh grated Parmesan cheese. Served with Brown Rice pilaf.
Add Grilled Chicken..... \$19.95
Add Grilled Shrimp..... \$20.95
Add Roasted Salmon..... \$21.95

SILVER GULCH BREWPUB CHICKEN..... \$19.95
Chicken Breast that is brick oven roasted and tossed in our Copper Creek Amber Ale tomato sauce with fresh rosemary, garlic, and mushrooms. Served with a choice of Garlic Mashed Potatoes, House French Fries, or Brown Rice Pilaf.

CEDAR PLANK ROASTED SALMON \$21.95
with HAZELNUT HOLLANDAISE
Alaskan wild salmon roasted in our brick oven then topped with a roasted hazelnut hollandaise sauce. Served with a choice of Garlic Mashed Potatoes, House French Fries, or Brown Rice Pilaf.

LINGUINE with EXOTIC MUSHROOMS (v)... \$13.95
Fresh wild mushrooms tossed with al dente pasta and a creamy Fontina cheese sauce.

MUSTARD BAKED CHOPS with BRIE \$19.95
Tender pork center loin chops seared with Moosetard™ herbs and garlic then topped with creamy Brie cheese. Served with a choice of Garlic Mashed Potatoes, House French Fries, or Brown Rice Pilaf.

PORTER CHILI BASTED SHRIMP..... \$20.95
A blend of our Pick Axe Porter, toasted sesame oil, lime, garlic and herbed chili paste, make these shrimp dance with flavor as they are grilled to perfection. Served with a choice of Garlic Mashed Potatoes, House French Fries, or Brown Rice Pilaf.

KID'S MENU

Available for children 10 years and under

BOB "SQUAREBANKS" \$4.95
This pizza lives with the pineapple under a sea of mozzarella cheese in a swell of smoked ham.

HOUND DOG PANINI..... \$4.95
Toasted white bread sandwich with all the kid favorites. Marshmallow, jelly, peanut butter and banana. Elvis made it his favorite, but he added bacon. Your choice?

TANANA BRAIN FOOD \$4.95
Bite size pieces of our tasty fish and chips. Served with tartar sauce.