



Dining out in Anchorage

49th State Brewing Company, 717 West 3rd Avenue, (Tel: 907-277-7727)

Craft brewing as well as great food is of paramount importance at the 49th State Brewing Company. Here, beer is served by Cicerone certified servers, proper glassware to accompany various styles of beer, and a hearty menu to meet any hunger. They offer entertainment throughout the summer, celebrating beer and music under the Alaskan sun or in one of their premium venue spaces. Be sure to try their specialty – Alaskan yak, because “once you go yak, you never go back!” www.49statebrewing.com/anchorage/

Crow’s Nest, 939 West 5th Avenue, (Tel: 907-276-6000)

Located on the 20th floor of the Hotel Captain Cook, the restaurant offers fine dining and spectacular panoramic views of Cook Inlet, downtown, and the Chugach Mountains. Featuring French and New American cuisine and a 10,000 bottle wine cellar, the restaurant has won numerous awards. Dress code is business casual and reservations are recommended. www.captaincook.com/dining/crows-nest/

Crush Wine Bistro & Cellar, 328 G Street, (Tel: 907-865-9198)

A huge variety of wines by the glass or bottle and shareable plates in an unpretentious atmosphere await guests in this downtown bistro. Eat like a French farmer with the ploughman’s platter, or everything on offer with the “motherboard” of cheese and charcuterie, with tasty sandwiches, salads, pastas, and sumptuous desserts to boot. www.crushak.com

Ginger, 425 West 5th Avenue, (Tel: 907-929-3680)

Located in historic downtown Anchorage, Ginger specializes in Pacific Rim cuisine and classic Asian specialties. Ginger’s hand-crafted delicacies are made with the freshest ingredients by a devoted crew of local restaurant veterans. Enjoy an innovative and satisfying meal in the warm, modern atmosphere. www.gingeralaska.com

Glacier Brewhouse, 110-737 West 5th Avenue, (Tel: 907-274-2739)

Fresh Alaskan seafood, rotisserie-grilled meats, pizzas, and a wide selection of handcrafted beers brewed on site and classic cocktails are on offer. A favourite among locals, the atmosphere is lively and the servings hearty. www.glacierbrewhouse.com

Jens’ Restaurant, 701 West 36th Avenue, (Tel: 907-561-5367)

The dinner menu changes often to take full advantage of the freshest, finest ingredients available from local producers. Jens’ offers delightful appetizers, scrumptious salads, fresh seafood, meat and pasta specialties, and delectable desserts. www.jensrestaurant.com

Kincaid Grill, 6700 Jewel Lake Road, (Tel: 907-243-0507)

Back to basics simple food made from scratch, with pastas, salads, soups, desserts, international dishes, and more – “Fine dining without the attitude”. Reservations strongly recommended. www.kincaidgrill.com

Marx Bros. Café, 627 West 3rd Avenue, (Tel: 907-278-2133)

Specializing in innovative contemporary cuisine featuring fresh Alaskan seafood and only the finest quality meats, the chef revises the menu each night to reflect unique ingredients and imaginative preparations. The fare is expertly paired with an extensive selection of wines housed in one of Alaska’s largest cellars. Located in an original town-site house, the restaurant has limited seating. www.marxcafe.com

Simon & Seafort’s Saloon & Grill, 420 L Street, (Tel: 907-274-3502)

Enjoy a relaxing atmosphere specializing in Alaskan seafood, prime rib, and homemade desserts. Enjoy world-class views of Cook Inlet and summer’s endless sunsets. The restaurant is fully non-smoking and family-friendly. www.simonandseafort.com

Southside Bistro, 1320 Huffman Park Drive, (Tel: 907-348-0088)

Come and enjoy fresh, fun food at the Southside Bistro. The chefs use a wood-fired brick oven for flat breads and wild pizzas. Bistro signature dishes are their Alaskan seafoods, fillet of beef, veal, venison, and full racks of lamb. They offer an award-winning wine list boasting over 100 wines to choose from, with music, entertainment, and more. www.southsidebistro.com

Tent City Taphouse, 346 West 6th Avenue, (Tel: 907-644-8368)

Located downtown, this modern gastropub provides a warm and friendly atmosphere. The award-winning chef brings culinary flair to hyper-sourced seafood, meats, and produce from sustainable farmers and fishermen. At the bar, 24 rotating taps showcase the best of Alaska's homegrown micro-brewing talents. www.tentcitytaphouse.com

The Rustic Goat, 2800 Turnagain Street, (Tel: 907-334-8100)

Located in Anchorage's Turnagain neighbourhood, this warm, industrial-chic spot offers an elevated take on American comfort food and craft brews. www.rusticgoatak.com