

# AKHR Newsletter

Q1 2026



## Featured Member: The Peanut Farm

A slice of Anchorage's history sits on the corner of Old Seward Highway and International Airport Road. The Peanut Farm was built in the late 1950s along a portion of Campbell Creek and opened its doors in 1961.

Much of that area of Anchorage was still undeveloped back then, and owner/manager Brian Johnson says that pilots flying out of Anchorage's airport used the log cabin bar as a reference to make sure they were traveling due East.

Originally, the bar didn't have a kitchen but served snacks, including peanuts, encouraging patrons to toss the peanut shells on the floor. Eventually the owners added a kitchen which was basically a trailer.

A few decades later, under new ownership, expansion began.

The new owners were the same group that owned the Sourdough Mining Company. They added a larger food kitchen to the back of the bar, building it around the original trailer.

A much larger section was added next to the log cabin on top of the foundation of what was, up until then, the Showboat Show Club, a strip joint. Much-needed freezers and more storage rounded out the renovations.

Today, the historic log cabin is referred to as the "old" or "original side," and the newer addition became the larger sports bar that exists today, with laser projectors, three pool tables, a pizza brick oven, and the former Oyster Bar area which still retains the name but is no longer serving oysters.

## Upcoming Training

### Next ServSafe Training:

April 18, 2026 (Saturday) - 8:30am-5:00pm

### Next TiPs Recertification:

Thursday, 4/30/2026 | 5:30 PM - 7:30 PM

### Next TiPs Full Class:

Sunday, 5/17/2026 | 10:00 AM - 2:00 PM

### Rserving Online Alcohol Certification:

Tuesday, 4/21/2026 at 11am AKT

### Online Security Training Program (NSC) -

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For Members: [alaskahospitalityretailers.org/members](https://alaskahospitalityretailers.org/members)

# Featured Member:

## The Peanut Farm

The main area seats 400 including a side section with large windows to watch wildlife or, in the summertime, people floating down the water on canoes, rafts, innertubes and other floatation devices. The deck out back seats another 100.

Before it became a sports bar, The Peanut Farm offered entertainment including dueling pianos early on and then full bands. Unfortunately, the acoustics in the larger space wasn't conducive to louder live music so that was scrapped.

More recently, the back room of the original side has hosted comedy acts and is now trying out solo acoustic acts on Thursday evenings. Still popular is their Tuesday Poker night, where sometimes as many as 40 people gather around tables in the back room.

Food at The Peanut Farm is typical pub food, from burgers to soup, sandwiches, and wraps. They're known for their World-Famous Wings with 14 different sauces and seasonings to choose from including 5 Alarm Spicy BBQ, Habanero Diablo, Dry Cajun Spice, Tequila Lime, and Spicy Peanut Sauce. They even serve the corn fritters made famous at the now-defunct Sourdough Mining Company. They boast 30 beers on draught plus full liquor bars on both the original and new sides.

Like any hospitality business, The Peanut Farm experiences the ebbs and flows of the seasons as well as the shifting local economy.

"During the springtime and summertime, we get a lot of softball teams coming here in big groups," says Johnson, adding that people floating down the creek will often pull over and stop in for a drink or a bite as do people riding their bikes. "We have one of the bike trails right behind our parking lot, so a lot of people come by and leave their bikes and come in for a drink. That's super popular."

Summer months and sporting events remain the busiest times at the Peanut Farm. Anything from the Superbowl to March Madness to UFC fights can draw a large crowd. Lately, however, the high prices of groceries, gasoline, and other financial stressors are cutting into business.

The Peanut Farm is no stranger to challenging times but have weathered them well throughout the years. During the Pandemic, the company had just signed up with GrubHub for delivery service so were ready to get food to patrons while their doors were closed. They operated with a skeleton crew and made it through.

Another challenge has been navigating the typical turnover of a restaurant/bar business.

Says Johnson, "We have 60 employees on average during the year, obviously more during the summertime. It's a pretty good-sized crew, and sometimes it's hard to get servers, hard to get cooks. It's just the normal turnover that comes with the industry."

While the company is gearing up for the Spring and Summer booms, things are changing. The owners of The Peanut Farm have put the business up for sale. Still, Johnson wants to reassure everyone that it is business as usual and encourages folks to stop by for great food and drinks, sports on the big screens, a little poker, a little music, and a whole lot of history.

