

**3300 Spenard Road, Anchorage AK 99503**

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**(907)345-8482**

***Spenard is more than a town – it’s a state of mind ~ Mr. Whitekeys***

**APPETIZERS**

**Caprese Brochettes – 9**

Split cherry tomatoes, basil wrapped mozzarella, and a balsamic reduction suspended in garlic olive oil.

**Twice Baked Potato – 6.50**

Not any ordinary spud – Twice baked potato with cheddar, sour cream, green onion topped with bacon.

**Aphrodite’s Kiss -13**

Kalamata olives, sundried tomato hummus, roasted garlic, feta, marinated red onion and cucumbers with pita bread.

(extra pita 2)

**Chipotle Honey Wings** **– 12**

Tossed in a chipotle honey glaze and served with a blue cheese crème fraiche.

**Mac & Cheese -10**

Your choice of Salmon, Crab or No Meat

**Fish and Chips – 12**

Battered and fried juicy chunks of halibut served with french fries.

**Smoked Salmon Spread – 12**

Dig into an Alaskan staple, comes with side of warm pita.

(extra pita 2)

**SOUPS**

“***Soup of the evening, beautiful….” ~ Lewis Carroll***

**Salmon Chowder 8**– From Alaska’s waters to your bowl – delicious.

**SALADS**

(Add Side Tofu 3, Chicken 5, Fried or Seared Halibut 6, Salmon 7)

**Thai Peanut Salad – 9**

Mixed greens, roasted red peppers, mango chunks, shredded carrot, spicy Thai peanut dressing with roasted peanuts. A Tap Root Favorite!

***‘I have died and gone to heaven’ - Savannah (Tap Root Server)***

**Blueberry Avocado – 9.50**

Avocado lemon puree, artisan lettuce, candied pecans, and blueberry vinaigrette.

**Caesar – 8.50**

Parmesan bowl, romaine hearts, garlic thyme croutons and split cherry tomatoes.

**The Greek – 9**

Sundried tomatoes, kalamata olives, roasted red peppers, feta, cucumber, and lemon feta vinaigrette.

**Tap Root House Salad -7**

Spring greens, cranberries and walnuts with an oregano vinaigrette.

**FOR THE EVENING…**

Substitute House Salad, Sweet Potato Fries or Cup of Soup – 3
All items not listed ‘a la carte’ come with lettuce, tomato, onion and potato fries

**Gyro – 12**

An employee favorite! Mouth watering chicken gyro that will leave you speechless!

**Shooby Dooby (yes…it’s back!) – 13**

Chicken breast with mozzarella, wrapped with bacon on a burger bun.

**Steak Burrito ( a la carte) - 12**

Created by our cook Alfonso, this steak burrito will bring you to the heart and hills of Mexico. Steak is served hot with fresh lettuce, tomato, onions and black beans.

 (Sub Tofu / Chicken no cost)

**The Girdwood -11**

Sundried tomato hummus, thin sliced cucumbers, provolone, alfalfa sprouts, avocado, tomato and marinated red onion on sourdough.

 **Salmon Sandwich -13**

Salmon marinated in a pineapple, soy, ginger sauce. Served with spinach, roasted red peppers, goat cheese, and a balsamic drizzle on sourdough.

**Tap Root Burger -11**

Gorgonzola cheese, onion frites and house burger sauce

*Sub veggie burger - 1 Add Bacon – 2*

**Bacon Cheese Burger -11**

Cheddar cheese, marinated red onion frites, bacon and house burger sauce

*Sub veggie burger-1*

**Portobello Sandwich– 11**

Crispy Portobello mushroom, basil pesto, sundried tomato and feta

**Halibut -16 or Steak Tacos -9 (a la carte)**

Corn pico de gallo, crispy halibut, chipotle aioli, and an avocado puree with Alfonso’s fresh made daily salsa. With all the goodies it does NOT come piping hot!

**DESSERTS**

**Blueberry Crème Brulee – 6**

A classic served with citrus zest and blueberries.

**Flourless Chocolate Cake – 6**

Topped with crème anglaise, chocolate mousse, and a chocolate drizzle.

**Pineapple Carrot Cake – 7**

Need we say more? Delicious!

***Desserts spelled backwards is stressed. Need we say more? ~ Corwyn Wilkey***

**TAP ROOT …IN THE SUMMER TIME!**

LIVE entertainment EVERY night of the week!

**MR. WHITEKEYS… RETURNS TO SPENARD!** For a limited summer run,

Mid June through August!

**SUNDAY** – Down & Dirty Blues 8p-1a. No Cover

**MONDAY** – Jazz After Dark w/ the Monday Night Society 8p-1a. No Cover

**TUESDAY:** 61 Degrees North Open Mic 8p-1a. No Cover

**WEDNESDAY:** Hoedown Throw-down 8p-1a. No Cover

**THURSDAY – SATURDAY –** Cream of the crop local and national acts all summer long!



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**Ask your server for a comment card and join our email list to find out what’s going every night**

Tap Root is proud to use fresh, locally grown produce (when in season), free range and organic proteins, and locally baked breads. Your meal is always prepared fresh to order. It is our goal to serve you wholesome food that not only looks and tastes good, but is good for you too.

**Thanks for choosing Tap Root! We hope you enjoy your experience!**

Menu items & prices subject to change

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Food may be prepared on a surface that has had nuts.

18% gratuity for parties of six or more

**SOMETHING SPECIAL FOR YOU!**

**From the Kitchen**

**Caz’s Brain Damage…Post Rapture Debauchery Wings** **- 12**

Really Hot! Will light you on fire, and have you breathing like a dragon ☺

**Whiskey of the Month**

**Gentleman Jack Daniels $7.50**

Has tell tale Jack Daniel notes on the nose. Semi dry at the start but smooth, toasty and surprisingly sweet. Lovely hints of charcoal, cinnamon, and burnt brown sugar. Twice distilled, 80 proof, delish, refined, pure. Tennessee whiskey got me drinkin’ in heaven.

**Ezra Brooks $6**

Still bottled at an honest 90 proof, Ezra Brooks is a genuine sour mash; aged naturally in new charred white oak barrels and charcoal filtered for a mellow flavor. Through seven generations it is, and will always be, the bourbon for those with a rugged spirit and a taste for adventure.

 **Can of the Month**

**Sockeye Red IPA~ Midnight Sun Brewing Co. $3.75**

Same amazing IPA canned in town at the brewery. Get your can over here!