

### TAKO FIRE-ROASTED SALSA & CHIPS

Your choice of signature house-made tomato or tomatillo salsa. Fire-roasted for a bold, smoky flavor with just the right kick of heat. **9**

### QUESO FUNDIDO WITH ALASKAN

#### YAK CHORIZO

Rich melted Oaxaca cheese over savory housemade chorizo crafted from locally raised Alaska yak. An unforgettable dip with a true taste of the last frontier. **16**

## BOCADILLOS

### TAKO GUACAMOLE & CHIPS

Freshly smashed avocado mixed with lime juice and serrano chiles. **15**

### CREAMY JALAPEÑO DIP & CHIPS

Smooth, zesty jalapeño dip—cool, creamy, and packed with a kick. Addictive! **9**

### QUESO BLANCO & CHIPS

Creamy, rich white queso made with a blend of melted cheeses, mild green chiles, and diced tomatoes. **11**

### VEGAN ELOTE LOCO & CHIPS

Fire-roasted corn, jalapeños, vegan avocado crème, vegan cheese, vegan chorizo, cilantro, and lime. 100% dairy-free and meat-free. **10**

### TORTILLA SOUP

A rich, savory broth infused with pasilla chile, topped with fresh avocado, monteray jack & cheddar cheese, grilled chicken, cilantro, and crispy tortilla strips. **11**

### BEEF BIRRIA QUESADILLA

Slow-braised birria with melted Oaxaca cheese, pickled red onion, and cilantro. Served with rich birria consommé for dipping. **16**

### CRISPY PORK BELLY CHICHARRONES

Golden, crackling pork belly bites served over creamy house-made guacamole, finished with tangy pickled red onions and salsa molcajete. **17**

## PARA NIÑOS (12 and Under)

PLAIN TACO **6**

KIDS RICE AND BEANS **6**

PLAIN CHEESE QUESADILLA **7**

CHICKEN AND CHEESE QUESADILLA **9**

KIDS BURRITO Pinto beans, rice, cheese **9**

## DESSERT

### CHURRO BITES

Churro bites with dipping sauces spicy chocolate or dulce de leche. **10**

### BLUEBERRY S'MORES

Tortilla wrapped s'mores with fresh blueberry compote **10**

## BREAKFAST (6-10am)

**TAKOS** filled with scrambled eggs, Monterey Jack and cheddar cheese.

Yak Chorizo **9** (Vegan Opt. Available) 

Reindeer Sausage **8** 

**BURRITOS** filled with scrambled eggs, crispy potatoes, Monterey Jack and cheddar cheese, onions, cilantro, and salsa molcajete.

Yak Chorizo **15** 

Reindeer Sausage **15** 

Yam, Corn and Jalapeño Blend, Roasted Red Peppers **15**



**tAKO**  
ALASKAN CANTINA

## tAKOs



Condiment bar included with all tAKOs

### YAMS (Vegan Opt. Available)

Roasted yams, smoky jalapeño corn salsa, roasted red peppers, cotija cheese, avocado crème, cilantro, and toasted pepitas. **7.75**

### CRISPY HALIBUT & FRIES

Wild-caught Alaska halibut, beer-battered, with straw fries, tangy slaw, classic tartar sauce, and a splash of malt vinegar. **8.50**

### ALASKA ELK

Lean elk from Indian Valley, Alaska, with Monterey Jack and sharp cheddar cheeses, topped with fresh diced tomatoes, crisp shredded cabbage, and avocado crème. **8**

### BLACKENED ROCK FISH

Alaskan rockfish blackened, served with fresh mango habanero salsa, shredded cabbage, and cilantro. **7**

### 49TH STATE SURF & TURF

Sautéed wild Alaskan spot shrimp and reindeer sausage with fire-roasted green chiles, zucchini salsa verde, crispy onions, crumbled queso fresco, and fresh cilantro. **12**

### CARNITAS

Slow-cooked pork with crispy edges, roasted tomatillo salsa, diced white onions, guacamole, and fresh cilantro. **7**

### CARNE ASADA

Tender grilled flank steak, marinated in citrus and spices, topped with diced white onions and fresh cilantro. **7**

### OCTOPUS AL PASTOR

Tender Alaska octopus marinated in bold al pastor seasoning, with fresh charred pineapple, salsa morita, and fresh cilantro. **12**

### POLLO

Grilled chicken with refried pinto beans, aji amarillo aioli, shredded cabbage, pico de gallo, and cotija cheese. **7.50**

### KING SALMON

Wild-caught King salmon, panko-breaded and served with blueberry roasted tomatillo salsa, shredded cabbage, sliced avocado, and cotija cheese. **9.5**

### ALASKA BEEF

Seasoned Alaska ground beef, smashed and seared crisp, with Monterey Jack and cheddar cheeses, shredded lettuce, diced tomato, salsa rojo aioli, diced pickles, and white onion and cilantro. **7.5**

### ALASKA-STYLE CRAB ROLL

Lump red crab, Japanese mayo, sriracha, fresh cucumber, sliced avocado, and serrano chile. **16**



# DRINKS

## tAKo's Premium Signature Margaritas



### TAKO SIGNATURE MARGARITA

Lunazul Blanco premium tequila, premium orange liquor, organic Agave nectar, organic lime juice. **9**

### TAKO FROZEN GLACIER MARGARITA

Lunazul Blanco premium tequila, O3 orange liquor, fresh lemon and organic lime juices, organic agave nectar, and a hint of "blue glacier ice" **12**

## Cerveza

## Specialty Drinks

### 49TH STATE BREWING DRAFTS

**tAKo Lager** 5.5% **7.50**  
**Crispy Muchacho** 5.5% **7.50**  
**Alaskaveza** 5.2% **7.50**  
**Solstice IPA** 6.8% **7.25**  
**Tigers Blood Sour** 6.1% **7.75**  
**Arctic Roots Cider** 5.2% **8**  
**Golden Dall Belgian-Style Tripel** 9% **8.50**  
**NITRO McCarthy Stout** 4.2% **7.50**

### BOTTLES

<b>Pacifico</b>	<b>8</b>	<b>Dos Equis</b>	<b>8</b>
<b>Corona</b>	<b>8</b>	<b>Modelo</b>	<b>8</b>
<b>Corona NA</b>	<b>9</b>		

## Wine



**HOUSE RED OR WHITE** **9**  
**SPARKLING WINE** **9**

## Soft Drinks

### CANTINA LIMEADE

tAKo's housebrewed limeade **4**

### FRONTIER ALASKA SODA

Root Beer, Ripe Raspberry, Spruce Tip, Wild Blueberry Cream **4**  
Frontier Alaska Sparkling Water Lime or Grapefruit **5**

### BOTTLED

Mexican Coke, Sprite, Fanta Orange **4.50**  
Nitro Cold Brew, Mocha Cold Brew, Vanilla Cold Brew **7**  
Jaritos Assorted Flavors **4.50**  
Topo Chico Original or Lime **4.50**  
Gold Peak Tea Sweetened, Unsweetened, or Green **4.50**  
Smart Water **4.50**  
Minutemaids Juices Orange, Apple, Cranberry **4**

### LOS OTROS

Coke, Diet Coke, Sprite **4**  
Hot Tea or Coffee **4.00**

### SUNBURNT PIÑA

Dolce Vida Pineapple Jalapeño premium Tequila, Cointreau, pineapple and organic lime juice make up this sun-kissed sipper with citrusy brightness and just enough fiery mischief. **16**

### CRISPY MUCHACHO CHELADA

Crispy Muchacho Lager, signature tAKo Bloody Mary mix, Chamoy and tajin rim, and a fresh lime—easy, bold, refreshing. **9**

### DENALI LUXE MARGARITA

Alaska's top-shelf margarita. Ultra-premium Komos Cristalino Añejo, Cointreau, Grand Marnier Orange Liquor, Fresh Squeezed Lime juice, Organic Agave nectar, salt rim — smooth, golden, and so good you'll want to summit it twice! **38**

### SNOWDRIFT MARGARITA

Smooth as snowdrift, this creamy coconut margarita blends Lunazul Blanco, Cointreau, and cream of coconut and it's served with a toasted coconut rim. **14**

### PIONEER PALOMA

Dulce Vida Grapefruit Tequila, organic lime juice, and Frontier Alaska Grapefruit Sparkling Water—light, crisp, and citrus-forward. **13**

### NEE'ANDEG' ALOHA

Bacardi Limon, Blue Curaçao, Pineapple juice and creme de coco — after this, you won't know if you're in the 49th or 50th state! **10**

### POLYCHROME PASS PAINKILLER

Tropical relief with a wild twist. Captain Morgan, Pineapple and orange juices, creme de coco, Myers's Dark Rum Float. This one is sure to loosen up those hiking muscles! **13**

### OAXACAN OLD FASHIONED

Espolon Añejo, Del Maguey Vida Mezcal, mole Bitters, Agave nectar. Deep, smoky, and rich with mole accents. **12**

### THE RING OF FIRE MARGARITA

Dolce Vida Grapefruit Tequila, Del Maguey Vida Mezcal, housemade Jalapeño Tequila, organic lime juice, Grand Marnier and a toreado garnish. This marg will light up your tastebuds with a tropical flame. **17**

### BACKWOODS BLOODY MARY

Titos Vodka and our signature tAKo Bloody Mary mix served with lemon, lime, pepperoncini, and a chamoy and celery salt rim. **13**