

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. 10

VEGAN ELOTE LOCO & CHIPS

Fire-roasted corn, jalapeños, vegan avocado crème, vegan cheese, vegan chorizo, cilantro, and lime. 100% dairy-free and meat-free. 11

TORTILLA SOUP

A rich, savory broth infused with pasilla chile, topped with fresh avocado, monterey 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

FRIJOLLES PUERCOS

Traditional creamy refried beans cooked with chorizo, cheese, and roasted peppers. Served with tortilla chips. xx.xx

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 blueberries. 10


TRES LECHES CAKE


Traditional sponge cake soaked in three milks and topped with whipped cream (cinnamon or fruit) xx.xx


BREAKFAST (6:30-10am)

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 16 

Reindeer Sausage 15

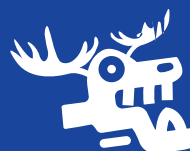
Yam, Corn and Jalapeño Blend, Roasted Red Peppers 15



Vegetarian



Alaskan food item



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. 10

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

ADOBO ROCK FISH

Alaskan rockfish marinated in smoky adobo spices, 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. 16

POLLO

Grilled chicken with refried pinto beans, aji amarillo aioli, shredded cabbage, pico de gallo, and cotija cheese. 7

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

Two crispy corn tortillas filled with lump red crab, Japanese mayo, sriracha, fresh cucumber, sliced avocado, and serrano chile. 16

SIDES

Vegetarian Mexican Rice 5

Vegetarian Refried Pinto

Beans 5



DRINKS

tAKo's Premium Signature Margaritas

TAKO SIGNATURE MARGARITA

Lunazul Blanco premium tequila, premium orange liquor, organic Agave nectar, organic lime juice. 10



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" 14

Cerveza

49TH STATE BREWING DRAFTS

tAKo Lager 5.5% ABV 19 IBU 7.50
 Crispy Muchacho 5.5% ABV 24 IBU 7.50
 Alaskaveza 5.2% ABV 18 IBU 7.50
 Solstice IPA 6.8% 68 IBU 7.25
 Tigers Blood Sour 6.1% ABV 0 IBU 7.75
 Arctic Roots Cider 5.2% ABV 0 IBU 8.00
 Golden Dall Belgian-Style Tripel 9% ABV 32 IBU 8.50
 NITRO McCarthy Stout 4.2% ABV 30 IBU 7.50



BOTTLES

Pacifico	8.00	Dos Equis	8.00
Corona	8.00	Modelo	8.00
Corona NA	9.00		

Wine

HOUSE RED OR WHITE 9

SPARKLING WINE 9

Soft Drinks

CANTINA LIMEADE

tAKo's housebrewed limeade 4.00

FRONTIER ALASKA SODA

Root Beer, Ripe Raspberry, Spruce Tip,
 Wild Blueberry Cream 4.00
 Frontier Alaska Sparkling Water Lime or Grapefruit 5.00

BOTTLED

Mexican Coke, Sprite, Fanta Orange 4.50
 Nitro Cold Brew, Mocha Cold Brew, Vanilla Cold Brew 7.00
 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 4.00

LOS OTROS

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

Specialty Drinks

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. 12

PIONEER PALOMA

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

NEE'AADEG' 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! 13

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! 14

OAXACAN OLD FASHIONED

Espolon Añejo, Del Maguey Vida Mezcal, mole bitters, Agave nectar. Deep, smoky, and rich with mole accents. 14

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. 14