

## First Bites

### Beans & Rice

Southwestern black beans, coconut rice and corn bread. 10.50

### Mac n' Cheese

Our version of a classic. 9.95

### Chili Cheese Fries

House made chili, sharp cheddar. 8.95

### Famous Wings

Ok, famous to us! Spicy bbq sauce and ranch. Yup, we said the R word... 10.95

### O Rings

Sweet O's fried til goodness happens. 7.95

## Small Salads

Top your salad with **chicken 5**, **bay shrimps 4**, **tofu 4**, **fish 7**

### Ranch

Pecorino, cucumbers, tomato. 5.95

### Caesar

Fresh croutons, parmesan, house made dress. 6.50

### Spinach

Sundried tomatoes, red o's, pecans, egg, bacon, spicy toasted pecan mustard dress. 6.95

### Blue Cheese

Tomato, toasted almonds, bacon, blue cheese crumbles. 6.95

### Green

Carrot, cucumber, tomato, choice of dress on the side. 6.50

## Soups

### Seafood Chowder

All day everyday. Cup 4.95 Bowl 6.95

### Tomato

It's good, have some! Cup 4.50 Bowl 6.50

### Daily

Ask your server what's made today. Cup 4.50 Bowl 6.50

## Big Salads

### Asian Chicken

Soba noodles, candied ginger, snow peas, bean sprouts, toasted cashews, thai dress. 11.95

### Chicken Ranch

Toasted almond, green o's, green pepper and pecorino. 11.95

### Orzo

Artichoke hearts, sundried tomatoes, dried apricots, toasted pine nuts, green o's, curry mango dress U Pick: chicken, tofu, bay shrimps 12.95

## Burgers

### Cheeseburger

Cheddar, tomato, lettuce, fried o's, burger spread. 10.95  
add eggs or bacon for 2 bucks

### Southwest Burger

Roasted pepper, fried jalapenos, guacamole, tomato, red o's. 11.95

### Mushroom Burger

Roasted shrooms, tomato lettuce fried o's. 10.95

### Blackened Burger

Blue cheese crumbles, tomato, lettuce, fried o's. 11.95

## Sandwiches

Sandwiches come with fries, sub soup or o'ings for 2 bucks

### Rueben

Pastrami, granny smith sauerkraut, swiss, marbled rye, we hope it's as good as rosemary remembers. 11.95

### Two Handed CBLTA

Chicken breast, brie, bacon, avocado, greens, tomato, house made focaccia. 12.95

### Fish

Fried cod filet, lemon caper tarter, tomato, red o's, hm focaccia. 11.95

### Open Steak

Roast beef, caramelized o's, roasted mushrooms, gouda, horseradish cream, sourdough. 12.95

### Fork & Knife

Fontina, gruyere, sharp cheddar, sourdough, comes with tomato soup instead of fries, talk about your comfort food... 12.95

### Portabella

That shroom is marinated in walnut vinaigrette, chevre cheese, zucchini, roasted red pepper, olive tapenade, tomato, mixed greens, raspberry vinaigrette, focaccia. 11.95

## Sides

**Corn Bread** 3.95

**Basket of Fries** 4.95

**Seasonal Veggies** 3.95

## 6 for 6!! Happy Hours: 4-6 and 9-11pm Daily

**6 Appetizers for 6 bucks each**

**6 Drink Specials for 6 bucks each**



## Wraps

### Chicken Caesar

Romaine, croutons, rice, caesar dress. 10.50

### Greek

Beef, feta, artichoke, tsatsiki, red o's, tomato, rice. 10.95

### Vegetarian

Mixed olives, zucchini, roasted garlic, red pepper, mushrooms, rice. 10.50

## Personal Plates

### Ravioli

Fresh made cheese stuffed, pesto cream, prosciutto, parmesan. 13.95  
Vegetarian? No prosciutto...

### Chicken Pasta

Herbed mushrooms, grape tomato, bow tie pasta, garlic cream. 13.95

### Meatballs

Tomato garlic, fresh pasta, house made meatballs. 13.95

### Bubble & Squeak

Eggs, potato pancakes, sautéed cabbage, bacon, hollandaise, black beans. 13.95

### Fresh Fish

Blackened Fish, citrus glaze, strawberry salsa. 15.95

## Non-Alcoholic Drinks

**San Pellegrino Mineral Water** (plain, lemon) 2.95

**Rockstar** (regular, diet, recovery), or **Redbull** 3.50

**Lemonade** 2.95

**Kaladi Bros. Coffee** 2.95

**Henry Weinhart's** (rootbeer, black cherry, vanilla crm, orange) 3.50

**Hot Chocolate W/Whipped Cream** 3.50

## Libations

### Acai Berry Cosmopolitan

Absolute acai berry vodka, triple sec, lime, cranberry | 8.95

### Margarita

Sauza tequila, fresh sweet n' sour, on the rocks, pint glass | 8.95  
original ▪ prickly pear ▪ pomegranate

### Plum Lemon Drop

Pearl plum vodka, fresh lemon, sugared rim | 7.95

### Hypnotic Breeze

Hypnotic liqueur, Malibu rum, blue curacao, pineapple | 9.95

### Creamsicle

Pinnacle whipped cream vodka, oj, splash o' cream | 7.95

### Midtown Manhattan

Makers mark, sweet vermouth, bitters | 9.95

### "I'm all shook up" (our ode to the king)

Pucker grape gone wild vodka, cranberry, lemon lime | 8.50

### Blood Orange

Svedka citrus vodka, triple sec, sweet n'sour splash, blood orange puree | 8.95

### Alaskan Glacier

Permafrost Alaskan vodka, touch of blue curacao, shaken lots | 10.95

### Shaken Mudslide

Kalulah, bailey's, crème of cocoa | 8.95

### X-Rated

X-rated liqueur, svedka vodka, splash of cranberry | 9.95

### Bloody Mary

Absolute Pepper Vodka, house made mary mix, fresh lime | 8.95

### Prickly Pear

Svedka vodka, grand marnier, prickly pear puree, sweet n' sour | 8.95

### "That's Hot" Apple Shooter

Absolute oriental ginger apple vodka, hot damn schnapps, apple pucker | 5.95

## Wines

### Whites

Clean Slate, **Riesling**, Germany 6/21

Bear Flag, **White**, California 6/21

Ferrari Carano, **Fume Blanc (sauvignon blanc)** Sonoma 9/33

Estancia, **Pinot Grigio**, California 7/24

Natura, **Chardonnay**, Un-oaked organic, Chili 6.50/22

Saintsbury, **Chardonnay**, Carneros 9/33

Montevina, **White Zinfandel**, California 5.50/18

Jacob's Creek, **Moscato**, Australia 6/21

### Reds

Meiomi Belle Glos, **Pinot Noir**, Sonoma 8.75/33

Crios, **Malbec**, Argentina 7/25

Genesis, **Syrah**, Columbia Valley 6.50/23

Flying Fish, **Merlot**, Columbia Valley 7/24

Cono Sur "Bicycle", **Cabernet Sauvignon**, Chili 7/24

Argentine, **Cabernet Sauvignon**, Alexander Valley 8.50/31

### Sparkling

Kenwood Yulupa **Brut**, Sonoma 7.95/23

Martini Rossi **Asti Spumante**, Italy 9.50/30



## Beer on Tap

Pilsner Urquel | 5.50

Czech Republic

Deschutes Mirror Pond Pale Ale | 5.50

Oregon

Silver Gulch Old 55 Pale Ale | 5.50

Alaska

Midnight Sun Panty Peeler Tripel | 6.00

Alaska

Blue Moon Belgian White | 5.50

Colorado

Kassik's Whalers Wheat | 5.50

Alaska

Shock Top Raspberry Wheat | 5.50

Missouri

Alaskan Amber | 5.50

Alaska

Rogue Dead Guy Ale | 6.50

Oregon

Elysian Mens Room Red | 6.95

Washington

Kassik's Morning Wood IPA | 5.50

Alaska

Midnight Sun Sockeye Red IPA | 5.95

Alaska

Newcastle Nut Brown Ale | 5.95

England

Deschutes Black Butte Porter | 5.50

Oregon

Guinnes | 5.95

Ireland

### Seasonal Brew

Please ask your server or bartender

## A Can

Pabst Blue Ribbon Tall Boy | 5.00

## Bottles

Widmer Bros. Rotator IPA 12 oz Oregon | 4.95

Woodchuck Raspberry Cider 12 oz Vermont | 5.95

Unibroue Maudite 12 oz Quebec | 6.95

Unibroue La Fin Du Monde 12 oz Quebec | 6.95

Lindemans Framboise Lambic 12 oz Belgium | 10

Budweiser, Bud Lite, Coors Lite, Miller lite 12 oz USA | 4.50

Corona 12 oz Mexico | 4.95

Red hook ESB 12oz Washington | 4.95

Pike Kilt Lifter Ruby Ale 22 oz Washington | 10

Rogue Maierfest Lager 22 oz Oregon | 12

Ninkasi Total Domination IPA 22 oz Oregon | 9.50

Ninkasi Believer Double Red 22 oz Oregon | 9.50

Anchor Porter 22oz California | 9.50

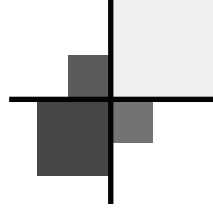
3 Skulls Yellowbeard Pilsner 22oz Washington | 10

3 Skulls Walk the Plank IPA 22 oz Washington | 10

3 Skulls Blackbeard Dark Lager 22 oz Washington | 10

Kona Landshark Lager, Fire Rock Pale Ale, 12oz Hawaii | 5.50

## Lunch Menu



## Hours

Monday thru Saturday 11am-11pm

Sunday til 10pm

## Desserts

### Carrot Cake

Triple layer, cream cheese frosting. 6.95

### Angel Food Cake

House made, fresh berries, fresh whip. 6.50

### Peanut Butter Pie

Fluffy goodness with chocolate, seriously amazing. 7.50

### Ice Cream

Chocolate, Vanilla, Strawberry 4.95

### Cobbler

Peach, vanilla ice cream. 7.95

### Bananas Fosters Shake

Bananas, brown sugar, brandy, gran gala, vanilla ice cream. Sorry... you gotta be 21 to have this dessert. 8.95

### Vanilla or Chocolate Milkshake

Not much to say about these but yummy! 5.95

### Brule Sampler

Citrus, chocolate pot de crème, vanilla. 7.95

### Chocolate Cake

Triple layer, chocolate fudge frosting, vanilla ice cream.

We don't know what sue puts in it but dang it's good! 8.50

### Churros

Fried Mexican pastry sticks, sugar, cinnamon. Fab... 6.95



The fine print... PLEASE inform your server of any food allergies prior to ordering. The kitchen may be able to help! We use ingredients that contain peanuts, nuts, shellfish, milk, soy and wheat. Eating uncooked or raw meat or fish can be potentially hazardous to your health. You have 8 or more at your table? That's 18% added to the bill and 20% if you want separate checks for 8 or more.

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Anchorage, Alaska

[www.table6.net](http://www.table6.net)

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