

Breakfast _____

Breakfast Special Two eggs, applewood bacon, home-fried Alaskan potato. Served with toast and garnished with fresh fruit. \$13.00

Croissant Sandwich Fresh baked jumbo croissant with three scrambled eggs, cheddar cheese and choice of applewood smoked bacon, ham or veggie (avocado and tomato). Garnished with fresh fruit. \$12.50

Breakfast Bagel Sandwich Toasted bagel with two scrambled eggs, cheddar cheese and choice of ham, bacon or veggie (avocado and tomato). Garnished with fresh fruit. \$10.50

Sockeye Salmon Scramble House smoked wild Alaskan salmon scrambled with 3 eggs, green onion and Monterey Jack cheese. Served with toast and garnished with fresh fruit. \$15.50

Reindeer Sausage Scramble Three eggs scrambled with Alaskan reindeer sausage, home-fried potato, bell pepper, green onion and topped with cheddar cheese. Served with toast and garnished with fresh fruit. \$15.50

Hot Oatmeal Made to order and served with milk, plump raisins and brown sugar on the side. \$7.00

Cold Cereal Served with milk. \$4.00

Fresh Fruit Bowl Seasonally available fresh fruit. \$7.00

Granola Housemade with lots of oats, nuts, seeds, honey and raisins. Served with milk. \$7.00 Served with yogurt add \$1.00

Muffin Man Baking Company _____

Jumbo Muffins Selection Varies
Each \$3.50 Dozen \$35.00 (please order one day ahead)

Plain Croissant \$4.00

Ham and Cheese Croissant \$8.50

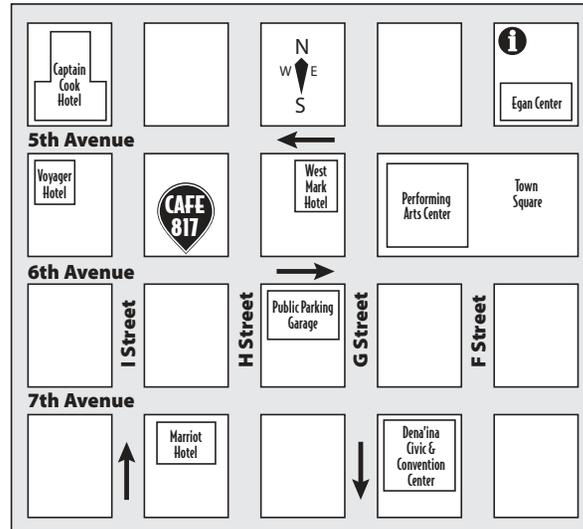
Cookies

Chocolate chip, oatmeal raisin, peanut butter or white chocolate chip & walnut. Each \$3.00, Dozen \$30.00

Beverages _____

Coke, Diet Coke, 7-Up, Dr. Pepper, Water\$2.00
San Pellegrino\$3.00
Craft Soda\$4.00
Nantucket Nectars\$3.00
Fresh Brewed Iced Tea\$2.00
Summit Spice Teas\$2.00
Drip Coffee, Espresso, Americano\$2.00
Alaska Zen Chai..... \$3.50, \$4.00
Latte, Cappuccino..... \$3.25, \$3.75
Mocha, Breve \$3.50, \$4.00
Hot Chocolate\$2.75, \$3.75
Fresh Squeezed Orange Juice..... \$10.00

**Alaskan Craft Beer, Fine Wine,
and Local Cider are Available!**



**Dine In - Take Away
Delivery Available**

Limited area, advanced notice and minimums may be required. Please plan ahead.
Delivery charge on all orders: 10% and up.

*Eating raw or undercooked food may increase your risk of food borne illnesses.

EAT FRESH REAL FOOD

- Made to Order -



**Eight Seventeen West Sixth Avenue
Downtown Anchorage**

SOHOFA District

Phone: 907-279-6836

Fax: 907-276-3663

email: cafe817@gmail.com

Open Monday - Friday
Summer: Breakfast & Lunch
Winter: Lunchtime Only

Catering Available Anytime

**We use quality products from
these local purveyors:**



Alaska Chip Co.
Alaska Sprouts
Alaskan Brewing Co.
Arctic Harvest Deliveries
Denali Brewing Co.
Double Shovel Cider Co.
Glacier Valley Farms
Indian Valley Meats
Midnight Sun Brewing Co.
Rempel Family Farm
Seeds of Change
Vanderweele Farm

In the Historic Alaska Art Tile Building

Est. 1987

Vegetarian Sandwiches

Half with Chips \$7.50, Whole with Chips \$13.00

Half with Soup or Salad \$10.00

Veggie Crisp cucumber, avocado, greens, tomato, sprouts, cheddar and Swiss on whole wheat with mayo and Dijon.

Very Veggie Fire roasted bell pepper, cream cheese, sprouts, carrot, cucumber, tomato, red onion and greens on whole wheat.

Hummus Housemade with organic garbanzo beans, garlic, lemon juice, fresh parsley and tahini on whole wheat with greens, tomato, onion, alfalfa sprouts and cucumber.

Mediterranean Veggie Eggplant spread, kalamata olive tapenade, fire roasted bell pepper, fresh greens, caramelized onion and tomato on baguette.

Caprese Fresh mozzarella, tomato, Caesar* dressing, greens and housemade pesto on baguette.

Classic Sandwiches

Half with Chips \$7.50, Whole with Chips \$13.00

Half with Soup or Salad \$10.00

Jackhammer Ham and Monterey Jack cheese on sourdough with greens, tomato, Dijon and mayo.

BLTA Applewood smoked bacon, greens, tomato, avocado, mayo and Dijon on whole wheat. Toasted if you like.

Ham and Swiss On whole wheat with Dijon, mayo, greens and tomato. Grilled by request.

Neptuna White albacore tuna salad made with fresh dill and lemon. On whole wheat with greens and tomato. Grilled with cheddar add \$1.00

Catering

Let our friendly staff make your gathering memorable. Call us when organizing your next business meeting, office celebration or social function. We specialize in breakfast and luncheon catering, featuring our delicious sandwich trays, fresh salad platters and hearty box lunches. Our cafe is available anytime for your holiday party, reception or special event with private rooms coming soon. Custom seasonal menus are possible from casual to elegant which can be tailored to your budget and dietary needs. Cafe 817 features Alaska craft beer, fine wine and local cider. In addition, a full bar can be arranged. Please call today with any questions or for a quote.

Specialty Sandwiches

Half with Chips \$8.50, Whole with Chips \$14.00

Half with Soup or Salad \$11.00

Sockeye Salmon House smoked wild Alaskan salmon cream cheese spread on baguette with greens, tomato, sprouts, capers and red onion.

Cobb Danish bleu, roasted turkey, applewood bacon, avocado, greens, tomato, mayo and Dijon on baguette.

Turkey Berry Roasted turkey on baguette with cream cheese, greens, tomato, alfalfa sprouts and housemade cranberry fruit chutney.

Clubhouse Smoked turkey, ham, applewood bacon, cheddar, mayo, Dijon, greens and tomato on a trio of sourdough slices. Toasted if you like.

Pesto Chicken Grilled chicken breast, fire roasted bell pepper, caramelized onion, melted mozzarella and housemade pesto on baguette.

Smoked Turkey Hickory smoked turkey breast, Swiss cheese, greens, tomato, mayo and Dijon on a fresh croissant.

Reindeer Sausage Sub Alaskan reindeer sausage, provolone, mayo, Dijon, tomato, greens and a drizzle of Caesar* dressing on baguette.

Chicken Salad Jumbo croissant stuffed with Anchorage's finest chicken salad with greens, tomato and cucumber.

Roast Beef We roast our own! Served rare* on baguette with cheddar, mayo, Dijon, greens and tomato. Fresh horseradish on request.

Soup of the Day

Cup \$4.75 Bowl \$6.50

Scratch made in house with the finest ingredients.

Check the board or call to see what we've souped up today.

Quiche of the Day

Quiche only \$4.75, with Cup of Soup or Salad \$9.50

Housemade from scratch with organic whole wheat crust.

Bagels

Locally made, selection varies

Each \$3.25, with Cream Cheese \$4.25

Open Face Bagel Sandwiches

Your choice of toasted bagel

Hummus Housemade with tomato, sprouts, cucumber and red onion. \$10.50

Veggie With cream cheese, avocado, cucumber, tomato, red onion and sprouts. \$10.50

Tuna Melt White albacore tuna salad, tomato and melted cheddar. \$10.50

Sockeye Salmon House smoked wild Alaskan salmon cream cheese spread, tomato, capers, alfalfa sprouts and red onion. \$13.00

Sensational Salads

Housemade dressings include Caesar,* Buttermilk Ranch, Danish Bleu Cheese, and Jean Marie's 1000 Island.

Parmesan Chicken Greens topped with grilled chicken breast, Parmesan cheese and showered with walnuts, served with buttermilk ranch. \$14.50

Chef Ham, smoked turkey, Swiss, cheddar, hard boiled egg and avocado on greens with choice of dressing. \$14.50

Shrimp & Avocado Greens topped with shrimp and avocado with Jean Marie's 1000 Island dressing. \$15.50

All of the above salads are served with fresh bread.

Ala Carte Green Salad Greens, tomato, cucumbers, carrot and bell pepper. \$4.75