We use quality products from these local purveyors:

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. $15.50
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 Nectar .......................................................$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.
Specialty Sandwiches
- House smoked wild Alaskan salmon cream cheese spread on baguette with greens, tomato, sprouts, capers and red onion.
- Danish bleu, roasted turkey, applewood bacon, avocado, greens, tomato, mayo and Dijon on baguette.
- Roasted turkey on baguette with cream cheese, greens, tomato, alfalfa sprouts and housemade cranberry fruit chutney.
- Smoked turkey, ham, applewood bacon, cheddar, mayo, Dijon, greens and tomato on a trio of sourdough slices. Toasted if you like.
- Grilled chicken breast, fire roasted bell pepper, caramelized onion, melted mozzarella and housemade pesto on baguette.
- Hickory smoked turkey breast, Swiss cheese, greens, tomato, mayo and Dijon on a fresh croissant.
- Alaskan reindeer sausage, provolone, mayo, Dijon, tomato, greens and a drizzle of Caesar dressing on baguette.
- Jumbo croissant stuffed with Anchorage’s finest chicken salad with greens, tomato and cucumber.
- We roast our own! Served rare on baguette with cheddar, mayo, Dijon, greens and tomato. Fresh horseradish on request.
- 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 only $4.75, with Cup of Soup or Salad $9.50
- Housemade from scratch with organic whole wheat crust.

Sensational Salads
- Housemade dressings include Caesar, Buttermilk Ranch, Danish Bleu Cheese, and Jean Marie’s 1000 Island.
- Greens topped with grilled chicken breast, Parmesan cheese and showered with walnuts, served with buttermilk ranch.
- Ham, smoked turkey, Swiss, cheddar, hard boiled egg and avocado on greens with choice of dressing.
- Greens topped with shrimp and avocado with Jean Marie’s 1000 Island dressing.
- All of the above salads are served with fresh bread.

Vegetarian Sandwiches
- Half with Chips $7.50, Whole with Chips $13.00
- Half with Soup or Salad $10.00

Classic 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.

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.