

TACOS

3 per order unless otherwise noted
(add rice & beans 5)

GRILLED HALIBUT gf

grilled halibut with salt & pepper, Baja sauce, and house made escabeche 19

BLACKENED SALMON

wild Alaskan salmon topped with grilled pineapple, chipotle slaw & fried onions 17

PORTOBELLO CHIMICHURRI vt

(2 per order)

portobello & zucchini sautéed with garlic, topped with herb chimichurri salsa & cilantro on flour tortillas with grilled Oaxacan cheese 16

JICAMA COCONUT SHRIMP

coconut shrimp, grilled pico de gallo, chipotle aioli served on jicama shells 17

BAJA ROCKFISH 2.0

Panko battered rockfish, pickled cabbage, shredded carrots, cilantro, baja sauce on flour tortillas 17



DUCK CONFIT gf

shredded duck, peanut chile de arbol blueberry salsa, pickled onions, cilantro & guacamole 19

CARNITAS A LA MEXICANA gf

braised pork, pickled onions, cilantro with serrano salsa on the side 16

CHICKEN AL PASTOR gf

al pastor seasoned chicken, onions, cilantro, grilled pineapple with chipotle salsa on the side 16

CARNE ASADA gf

grilled steak, creamy avocado-tomatillo salsa, onions, cilantro 17



DINNER MENU

BUILDING A BRIDGE BETWEEN LATIN CUISINE AND THE PERSONALITY OF BEAUTIFUL ANCHORAGE, TEQUILA 61° EMBODIES WHAT IT MEANS TO EMBRACE THE BEST OF BOTH WORLDS.

BLENDING TIME-HONORED LATIN RECIPES WITH A MODERN TWIST, WE FUSE THE PERFECT BLEND OF SPICES WITH THE FRESHEST INGREDIENTS, LIKE ALASKAN SEAFOOD, FOR ENTRÉES AUTHENTIC IN FLAVOR AND UNIQUE IN PRESENTATION.

BEST OF ALL, OUR HIGHLY TRAINED BARTENDERS ARE READY TO HELP YOU FIND THE PERFECT PAIRING WITH OUR SIGNATURE CRAFT COCKTAILS AND HAND-PICKED VARIETIES OF TEQUILA AND MEZCAL.

USING RECLAIMED MATERIALS AND UNMATCHED ATTENTION TO DETAIL, WE'VE BUILT A CHARMINGLY RUSTIC ATMOSPHERE WHERE GOOD FOOD AND GOOD TIMES ARE ALWAYS AROUND

445 W. 4TH AVE. ANCHORAGE, ALASKA
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SHAREABLES

FRESH OYSTERS

half dozen fresh oysters on the half shell
with house made escabeche 20

GUACAMOLE

 gf, v

avocado, tomato, onion, cilantro, jalapeño
served with corn chips 14

CHIPS & SALSA

 gf, v

house made ranchera salsa
served with corn chips 11

QUESO FUNDIDO

 gf, v

oaxaca cheeses with pasilla pepper
served with avocado-tomatillo salsa
& warm corn tortillas 18

*add chorizo 5 • mushroom 5 • asada 6
salmon 10 • chicken 5 • king crab MP*

SHRIMP CEVICHE

 gf

lime, red onion, jalapeno, cucumber
& aquachili salsa served with corn chips 19

POPCORN SHRIMP

shrimp bites honey-chipotle sauce
ginger aioli 19

CALAMARI FRITA

 vt

tossed in New Mexico red chile flour served with
chipotle aioli & tomato fondue sauce 19

GOAT CHEESE BALLS

 vt

crispy balls of goat cheese with a touch of basil,
honey & pistachio dust
served with crostini 17

JALAPEÑO POPPERS

beer battered Oaxaca cheese stuffed jalapeños
served with chipotle aioli dipping sauce 16

CHORIZO EMPANADAS

chorizo, potatoes, cheese in a pastry shell,
deep fried & served with chipotle aioli
& avocado dipping sauce 17

SOUPS & SALADS

*add chorizo 5 • chicken 5 • shrimp 6
salmon 10 • asada 6 • king crab MP*

TORTILLA SOUP

tomato broth, crema, cotija, avocado,
sour cream, fried tortilla strips 14

PEAR SALAD

 vt

spinach, d'anjou pear, red onion
goat cheese, balsamic vinaigrette 13

WEDGE SALAD

 vt

iceberg lettuce, tomatoes, onion, bacon & blue cheese
crumble topped with guajillo blue cheese dressing 12

ENTRÉES

GRILLED CHIPOTLE-GLAZED ALASKAN KING CRAB

served open faced with drawn citrus butter
(full pound or half pound) MP

FAJITA MOLCAJETE

sautéed mushrooms, pasilla & red bell peppers,
sweet onions served in a lava bowl with flour tortillas
(sub corn tortillas for gf)

ribeye steak 42

asada steak 36

grilled cilantro shrimp 32

pork adobada 30

fajita seasoned chicken 30

veggie 29

(all served with rice & beans, sour cream, & salsa fresca)

TEQUILA 61° FETTUCCINI

Alaska Pasta Co. fettuccini with choice of tequila
flambe' verde alfredo or enchilada creme alfredo sauce

mussels, clams, and prawns, halibut 39

grilled salmon 30

grilled fajita chicken 29

HALIBUT VERACRUZ

basil-crusted halibut with a tomato caper
butter sauce, parsnip puree, broccolini 42

PORK CHOP ADOBADA

sous vide and marinated in adobo sauce, then slow-cooked
on the grill and served with sweet potato and
yam hash with brussels sprouts 32

GAUCHO STEAK

14 oz red chili dry-rubbed ribeye with chimichurri sauce,
served with sautéed peppers, onions, mushrooms, side
of garlic, & Oaxaca cheese mashed potatoes 42

