

*Alaska
Coffee Roasting Co.
Alaska's Best Coffee*



Air Roasted

4001 Geist Road
Fairbanks, Alaska 99709
(907) 457-JAVA or 457-5282

Beverages:

Coffee of the Day-Drip brewed coffee, varieties change daily

Doppio-double shot of espresso

Con pana- double shot of espresso over whipped cream

Americano- hot water topped with espresso

Latte-espresso topped with steamed milk

Machiato-steamed milk topped with espresso

Cappuccino-Espresso Topped with Steamed milk foam

Mocha-espresso with steamed milk and chocolate (or white chocolate)

Breve-espresso topped with steamed half&half

Mocha Breve-espresso topped with steamed half&half and chocolate (or white chocolate)

Toddy- Cold brewed coffee, smooth and refreshing

Chai -sweet spiced tea steamed with milk

Hot Chocolate-Steamed milk and chocolate topped with whipped cream

Steamer-Steamed milk with your choice of flavor topped with whipped cream

Italian Soda-Sparkling water, your choice of flavor, topped with half&half and whipped cream

*we also have a variety of bottle juices, bottled water and Perrier

Breakfast items:

Cinnamon Rolls- brioche dough baked with brown sugar and cinnamon topped with raisins and walnuts or plain

Caramel Walnut Rolls-brioche dough baked with gooey caramel and Walnut pieces

Bran Raisin Muffins- Moist whole grain muffins sweetened with molasses

Fruit Muffins-varieties include: blueberry, apple spice, raspberry chocolate, blackberry almond, ginger peach and many more, something different every day.

Scones-tender flakey sweet biscuits with dried fruit and nuts, varieties change daily

Breakfast pockets-savory bread pockets filled with scrambled eggs, potatoes, onions and cheddar cheese. Have one with reindeer sausage or one with roasted red peppers, spinach and feta cheese.

Lunch/Dinner Items:

Green Salad-Fresh Romaine and Spinach, Bell Peppers, Cucumbers, Cherry Tomatoes and sprouts. Your choice of Newman's Dressing.

Pasta Salad-Rotini pasta, extra virgin olive oil, spinach, artichoke hearts, olives, parmesan cheese and Italian spices.

Hummus-Chic peas, tahini, garlic and olive oil blended together topped with Kalamata olives, cherry tomatoes and pine nuts. (available in summer only)

Pita Bread- Whole wheat rounds baked in our wood-fired oven. (available in summer only)

Chicken Salad/Tuna Salad- Traditional Tuna salad with mayonnaise, celery, onions and spices

Soup of the day-12 oz serving of one of our wonderful homemade soups. Hot and satisfying, something different every day!

Kosher Franks- All beef hot dogs baked in bread

Flat Breads

8"round breads with all sorts of wonderful toppings

Barcelona-Roasted garlic, roasted red peppers, black olives, provolone, mozzarella and parmesan cheeses

Aegean-Spinach, Kalamata olives, fresh bell peppers & feta cheese

Quattro Formaggio-Plum tomatoes, Gorgonzola, Parmesan, Mozzarella and Romano cheeses

Cote d'Azur-Pepperoni, Plum tomatoes, Mozzarella and Italian spices

Margarita-Plum tomatoes, Fresh Mozzarella, fresh basil

Napoli-Italian Sausage, Plum Tomatoes, Mozzarella &Provolone cheeses

Rio Grande-Oven Roasted Chicken Breast, Chipotle BBQ sauce, red onions, tomatoes and provolone cheese

Salinas-Roasted Garlic, Roasted Red Peppers, Artichoke hearts, Provolone Cheese

Champignon-Button Mushrooms, Gorgonzola, Mozzarella and dried Rosemary

Alsace-Black forest ham and Emmenthaler Swiss Cheese

Quiche-Savory egg pie with fresh veggies and a variety of cheeses and meats. We always have the traditional quiche Loraine with bacon and swiss.

Sandwiches-Made on our homemade multigrain bread, we have a turkey bacon club sandwich, a ham and swiss sandwich and an Italian sandwich. All sandwiches have lettuce and tomato. Try one with aioli or chipotle mayonnaise.

Norwegian grain bread-homemade multigrain bread with cracked wheat berries, flax and rye

Desserts:

Dessert availability varies

New York Cheesecake-creamy cheesecake with a graham cracker crust topped with chocolate Ganache

Vanilla Bean Crème Brulee-creamy custard with caramelized sugar on top

Tiramisu-delicate white cake layered with cocoa, espresso, mascarpone cream cheese and marsala wine.

Carrot cake- Sweet moist carrot cake with pineapple and golden raisins. Topped with cream cheese frosting and walnuts.

Black Magic Espresso Cake- Dark Chocolate cake layers with creamy chocolate-espresso fudge frosting

German Chocolate Cake-Sweet chocolate cake layers with coconut-walnut filling and creamy chocolate frosting

Bread Pudding- made from our cinnamon rolls, a rich custardy pudding with golden raisins

Key Lime Pie- tart lime pie with graham cracker crust and whipped cream on top

Fresh Fruit tarts- flakey pastry crust filled with vanilla cream and topped with fresh seasonal fruit (*available in summer only*)

Apple Almond tarts- flakey pastry crust with creamy almond filling and apples baked to golden perfection.

Cookies- all of your old favorites and some new ones...

Classic Chocolate Chip, Oatmeal Raisin, Snickerdoodles, Ginger Molasses Crinkles, Russian Tea Cakes, Espresso Chocolate White Chocolate Chip, Lemon Shortbread (some seasonal varieties)

Biscotti-sweet crunchy biscuits perfect with coffee, varieties change daily

Brownies-Rich, Chocolaty, Moist and delicious! We have plain or walnut.

Magic bars- Graham cracker crust with chocolate chips, butterscotch, white chocolate, and flakey coconut.

Crisp Rice Treats-puffed rice cereal with marshmallows, topped with sprinkles just for fun!

Check out our holiday specialties