

JACK SPRAT

4:00pm-9:00pm Wed - Sun
Until 10pm Fri/Sat
Closed Mon/Tue

www.jacksprat.net
907.783.5225

*Add to any app, salad or entrée:
sautéed shrimp, steak tips, sous vide organic chicken 11, seared tofu 7, Kodiak scallops 13*

Appetizers

I Yam | fried yams | roasted poblano & arugula aioli 12 *v*/gf*

Kodiak Scallops | habanero-miso ponzu | cucumber | sprouts | turmeric krispies
kelp furikake | chili threads 18 *gf*

Nacho Libre | adventurous vegan nachos | chilled mushroom & walnut taco 'meat' | nuchi sauce
corn tortilla chips | avocado purée | serrano peppers | scallions | radish pico de gallo 12 *v/gf*

I Dip, You Dip, We Dip | spinach & herb white bean hummus | chive oil | sesame seeds
fresh herbs | warm pita 13 *v/gf**

Soup & Salads

Soup du Jour | bowl 9 cup 6 *v/gf*

Caesar | romaine hearts | parmigiana Reggiano | garlic herb croutons | preserved lemon
classic Caesar dressing 12 *gf**

B.L.T Salad | smoked bacon | artisan greens | tomato | radish | Gorgonzola | chopped pecans
red onion | grapes | balsamic vinaigrette 18 *whole/12 half v*/gf*

Green Eden | mixed greens | radish | sliced apple | cashews | "everything" kelp seasoning
red & green onion | carrot | nuchi vinaigrette 15 *v/gf*

Main Course

Deep Sea Curry | pan-seared Alaskan halibut | sauteed red pepper, onion & kale
forbidden black rice | red curry coconut broth 34 *gf*

Peanut Pan | peanut noodles | rice stick noodles | bok choy | broccoli | carrot | green onion
cilantro | mild spiced peanut sauce 17 *v/gf* with shrimp 28 with tofu 23

United Steaks | grilled rib-eye steak | hand cut all-natural | thousand-layer potato
fresh fennel & herb salad | red wine demi-glace | thyme sumac compound butter | fried leeks 42 *gf*

*gf – gluten free | v – vegan | * with omission*

BiBimBop | hot stone pot with jasmine rice | shaved duroc pork | julienne vegetables

house wakame salad | kimchi | bean sprouts | sesame seeds | nori | fried egg 24

vegetarian option with roasted portobello mushroom v/gf*

Big Jac | ½# Wagyu beef or Impossible vegan patty | cheddar cheese | Russian dressing | pickles

caramelized onions | lettuce | tomato | house baked bun | French fries 21 **no modifications please!*

add bacon 2, add yams, soup or Caesar salad in place of French fries 3 v/gf**

El Gordo | Alaskan halibut burrito | rice & black beans | cabbage | tomato | green onion | mojo sauce

flour tortilla | corn chips & fire roasted salsa 19 *gf**

Desserts

Crème Brûlée

rotating flavors | caramelized sugar 8 *gf*

Pair with Chateau bel Air 2013 Sémillon 13

King Dong Cake

chocolate olive oil cake | mascarpone filling | dark chocolate ganache | sea salt 10

Pair with Graham's 20 year tawny 15

Naked Berry “Cheesecake”

vanilla cashew filling | mixed berry swirl | almond coconut date crust | agave caramel 11 *raw v/gf*

Pair with Risata Moscato D'Asti 12

Double Black Diamond

chocolate cake crumbles | house made vanilla ice cream | whipped cream | chocolate & caramel sauce
candied pecans with a flurry of powdered sugar 8

Pair with double espresso 3

Chef Lindsay Kucera

~a gratuity of 20% may be added to parties of 6 or more ~ please no split checks on parties of 8 or more ~

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions

KIDS MENU

Hail Caesar

Romaine lettuce with croutons,
parmesan cheese & Caesar dressing 8
add organic chicken Caesar 11 gf*

Yankee Doodle Burger

All-natural beef burger,
cheddar cheese, lettuce, tomato
& French fries 13 gf*

The Birds and the Trees

Organic chicken, broccoli,
steamed white rice 14 gf

Chips and Salsa

Corn chips with roasted tomato salsa 5 v/gf

Poco Nacho Libre mild spice

Tortilla chips, mushroom walnut “meat”,
radish pico de gallo, avocado, nuchi sauce 7 v/gf

Kids Bop

Pork, fried egg, rice, carrots, zucchini, wakame,
sesame seeds, green onion 14 v*/gf

Girdwood Mac

Creamy macaroni and cheese 8
Add steak tips, organic chicken, shrimp 11, broccoli 4

Potent Tater

Bowl of French Fries with ketchup 5 v/gf

*gf – gluten free | v – vegan | * with omission*

DRINKS

Organic Milk 3
Organic Soymilk 3
Mexican Coke 3½
Sprite or Ginger Ale 3
Diet Coke 3
Root Beer 3½
Hot Chocolate 4
Iced Tea 3
Shirley Temple 5

DESSERT

Double Black Diamond

chocolate cake crumbles,
vanilla ice cream, caramel & chocolate sauce
pecans, whipped cream, powdered sugar 8

Cashew Dream Cake

vanilla cashew filling, berry swirl,
almond coconut date crust 11 v/gf

Crème Brûlée

rotating flavors | caramelized sugar 8 gf

House-made Organic Vanilla Ice Cream 5