



FIRETAP SIGNATURE COCKTAILS \$12 EACH

ESPRESSO MARTINI
Cold brew, vanilla vodka, half and half, coffee

FORGET ME NOT
lemonade, muddled blueberries, blueberry vodka, raspberry puree

IRON DOG
Vanilla vodka, cream, Tia Maria, Glacier Root Beer

DENALI MARGARITA
Tequila, Gran Gala served tall over ice

RED HOT MAMA 7/Pint
Our signature red ale brewed for us by Glacier BrewHouse

EARLY WEEK LUNCH MENU

HOUSE13.50
Spring greens, tomatoes, cucumbers, dressing choice of ranch, blue cheese, raspberry vinaigrette, dijon, balsamic, 1000 island or italian

TRADITIONAL CAESAR 14.50
Romaine, croutons, Parmesan
Add chicken or blackened chicken 5 Add halibut or blackened halibut 14

FRESH SPINACH 19.50
Spinach, sundried cranberries, candied walnuts, goat cheese raspberry vinaigrette

COBB..... 19.50
Romaine, turkey, tomatoes, bacon, egg, red onion, black olives, blue cheese crumbles, blue cheese dressing

SMOKED SALMON SPREAD..... 19.50
Alaska smoked salmon, cream cheese, herbs served with flatbread

SALADS

WHITE BEAN HUMMUS..... 19.50
Kalamata olives, cucumbers, tomatoes, Feta, served with choice of flatbread or corn chips

FIRECRACKER CHICKEN 19.50
Chicken breast tossed in our firecracker sauce, spring greens, tomatoes, cucumbers, ranch & blue cheese crumble & blue cheese dressing

CRANBERRY WALNUT CHICKEN 19.50
Chicken salad mixed with mayo, celery and onions on a bed of spring greens, topped with sundried cranberries & candied walnuts with raspberry vinaigrette

MEDITERRANEAN 19.50
Romaine, kalamata olives, tri-colored peppers, tomatoes, cucumbers, feta, salami & Italian dressing

SESAME CITRUS CRUNCH 19.50
Romaine, cabbage, shredded carrots tossed in toasted sesame dressing. Topped with red peppers, mandarin oranges, fried wonton strips, green onions, chicken and sesame seeds

SOUPS & MORE

POT PIE

CHICKEN POT PIE 18
Chicken, veggies, creamy chicken broth puff pastry topping

CHILI

FIRETAP CHILI
CUP 9.75
BOWL 13.75

CHOWDER

CLAM CHOWDER
CUP 9.75
BOWL 13.75

SOUP

DAILY SOUP
CUP 9
BOWL 13.75

SANDWICHES WITH A TWIST

Hand twisted, oven baked pretzel with choice of fries, daily soup, chili, clam chowder, house or Caesar salad, or Korn Fritters with honey butter. Upgrade to a bowl side soup, chili or chowder for 5

CHICKEN SALAD HALF 18.50 WHOLE 21.75
House made cranberry chicken salad

TURKEY CLUB..... HALF 19.50 WHOLE 22.75
Bacon, turkey, guacamole, lettuce, tomato and garlic aioli

FIVE CHEESE HALF 18.50 WHOLE 21.75
Cheddar, Swiss, provolone, mozzarella, feta

ITALIAN JOB HALF 19.50 WHOLE 22.75
Pepperoni, sliced meatballs, pepper-jack cheese, marinara, tomatoes

BLT..... HALF 18.50 WHOLE 21.75
Bacon, lettuce, tomato, mayo

PESTO TURKEY..... HALF 19.50 WHOLE 22.75
Pesto sauce, bacon, turkey, mozzarella, roasted peppers

HOUSE CLASSICS

Choice of fries, daily soup, chili, clam chowder, house or Caesar salad, or Korn Fritters with honey butter. Upgrade to a bowl side soup, chili or chowder for 5

CHICKEN CAESAR WRAP**19.95**
Grilled chicken breast, Caesar dressing, tri-colored peppers, tomatoes, lettuce, Parmesan, Blackened chicken on request.

FRENCH DIP **HALF 19.50 / WHOLE 22.75**
Roast beef, choice of cheese on a fresh hoagie roll. Served with au jus
Add sauteed onions 1 - Add sauteed mushrooms 1

CLASSIC REUBEN**19.95**
Corned beef, sauerkraut, swiss cheese, 1000 Island dressing on marble rye

BEEF BRISKET SANDWICH**19.95**
Prime beef brisket seasoned, slow cooked and piled high on a toasted Brioche bun and topped with haystack fried onions. Served with coleslaw

PULLED PORK SANDWICH**19.95**
Slow cooked, seasoned pulled pork piled high on a toasted Brioche bun and topped with haystack fired onions. Served with coleslaw

SPARE RIB PLATTER **28.95**
Traditional pork ribs, served with coleslaw and Texas toast. Choice of BBQ sauce on the side

LUNCH DEAL

PRETZEL, SOUP & SALAD 19

Hand twisted Pretzel with daily soup, clam chowder, chili or side salad

SOFT DRINKS

Coke, Diet Coke, Sprite, Dr Pepper, Lemonade, Fanta orange, sweet & unsweetened iced tea, coffee, tea 3.95,
Glacier Brewing root beer 4.75

ABOUT FIRETAP

For more than three decades, Anchorage families gathered at the historic Sourdough Mining Co. on Campbell Creek, where slow-smoked mesquite BBQ and the now-iconic Korn Fritters with Honey Butter became local legends. When the old mill house finally closed in 2017, its legacy didn't disappear — it simply waited for the right moment to spark back to life.

That moment arrived at Firetap Alehouse.

Firetap was originally born through a partnership between longtime Anchorage restaurateurs who shared a passion for great food, community, and elevated Alaska dining. After years of serving craft beer, stone-oven pizzas, burgers, pastas, and local favorites, Firetap found new inspiration in the deep roots of Anchorage BBQ history. The launch of BBQ Kitch'n brought those classic flavors — old favorites and new recipes alike — back to South Anchorage, where they quickly earned a loyal following.

Today, Firetap proudly brings that same BBQ heritage in-house, blending the comfort of mesquite-smoked classics with the welcoming atmosphere Firetap is known for. Many former Sourdough Mining Co. team members, Firetap staff, and new faces alike helped bring these flavors full circle, creating a menu that honors the past while serving the best of today. Enjoy these BBQ flavors with a limited menu at lunch, and the complete menu after 4:00 PM.