

# BEER KITCHEN

№. 1

## LUNCH & DINNER | GLUTEN-FREE

PRIOR TO PLACING YOUR ORDER, PLEASE ALERT OUR MANAGER TO ANY FOOD ALLERGIES.  
ASK YOUR SERVER FOR OUR CURRENT OFFERINGS OF GLUTEN-FREE BEER AND CIDER.

We have prepared this menu based on the most current ingredient information from our food suppliers and their stated absence of wheat/gluten within these items. Please be aware that during normal kitchen operations involving shared cooking & preparation areas, the possibility exists for food items to come in contact with other food product. Due to this circumstance, we are unable to guarantee that any menu item can be completely free of allergens.

### STARTERS

#### DEVILED EGG TOAST

(no sourdough, sub gluten-free bun)

cage-free eggs, everything-crusting g-free bun, b&b pickles 10<sup>+</sup>

#### BUTTER BEAN HUMMUS

(no pita, sub gluten-free bun)

za'atar-spiced g-free bun, minted yogurt, sumac oil 9<sup>+</sup>

### GREENS

UPGRADE ANY SALAD

BASIL-CURED SALMON GRAVLAX\* +3

GRILLED CHICKEN +3 | CAJUN CHICKEN +3

#### FIELD MIX

(no brioche croutons)

roma tomato, cucumber, artichoke, red onion, pumpkin seeds, feta cheese, white balsamic vinaigrette HALF 6 | FULL 9

#### CRISPY FARRO-KALE

(no crispy farro | no breadcrumbs, sub almonds)

toasted heirloom farro, dried corn, pickled red onion, pecorino-romano, minted yogurt dressing, almonds HALF 7 | FULL 10

#### BUTTER LETTUCE

gorgonzola, applewood bacon, avocado, roma tomato, egg, radish, red onion, creamy basil-buttermilk HALF 7 | FULL 10

#### ROCKET MIX

(sub fresh goat cheese)

goat cheese, beets, walnuts, shaved fennel, sun-dried cranberries, sherry vinaigrette HALF 8 | FULL 11

### ENTREES

#### JACKFRUIT TAMALES

(no beer-battered avocado, sub fresh avocado)

vegan blue corn masa, dueling salsas, heirloom anasazi beans 14

#### ROOT VEGGIE POT PIE

(no pastry crust, sub gluten-free bun as crust)

braised root vegetables, organic kale, caramelized onion, peas, butternut squash & warm roasted beet-winter chard salad 16<sup>+</sup>

#### BBQ CREEKSTONE SHORT RIB

slow-braised local black angus omega-3 boneless beef, anson mills cheddar grits, braised organic black kale, bbq jus 19

### VEGGIES

 SEARED ORGANIC BABY KALE 4

 ANSON MILLS CHEDDAR GRITS 5

 BUTTERMILK MASHED POTATOES 4

 BEETS, WALNUTS & GOAT CHEESE 5

HONEY-BACON BRUSSELS SPROUTS 5

 BLACK BEANS 4

### BURGERS & SANDWICHES

SERVED ON A GLUTEN-FREE BUN

#### BK CLASSIC BURGER\*

tillamook-aged cheddar, caramelized onion, roma tomato, homemade pickles, butter lettuce & "secret sauce" 12½<sup>+</sup>

#### BACON & BLUE FONDUE\*

(no fondue, sub gorgonzola cheese)

applewood bacon, gorgonzola, garlic aioli, herbed mushrooms, red onion jam on brioche bun 14<sup>+</sup>

#### SMOKESTACK BURGER\*

(no jalapeño straws, sub fresh jalapeño)

bbq burnt ends, smoked gouda, bbq glaze, homemade pickle relish, chipotle aioli, pickled jalapeño 14<sup>+</sup>

#### CREOLE CHICKEN BURGER

cajun spice, chipotle white cheddar, avocado, tomato, chipotle aioli 12½<sup>+</sup>

#### TRIPLE CHEESE SANDWICH

cheddar, chipotle cheddar, provolone, avocado, oven-dried tomato 12<sup>+</sup>

#### TURKEY TURKEY SANDWICH

all-natural hickory-smoked turkey, turkey bacon, avocado, tomato, white cheddar, chipotle aioli 13<sup>+</sup>

#### HOGTIED SANDWICH

black forest ham, bbq burnt ends, smoked bacon aioli, chipotle white cheddar, pickle relish & cider slaw 13<sup>+</sup>

#### PRIME BEEF ON WECK

shaved prime beef, horseradish aioli, caramelized onion, served with natural jus & pickled giardiniera 15<sup>+</sup>

### MAC & CHEESE

(sub gluten-free penne pasta | no breadcrumbs)

 wisconsin cheddar, fontina, pecorino-romano 12

CHOOSE FROM:

caramelized onion | peas | tomato | spinach

roasted garlic | white truffle oil +1 each

applewood bacon | gorgonzola | brussels sprouts

shiitake mushrooms +2 each

grilled chicken | blackened chicken | black forest ham

bbq burnt ends | beef short rib +3 each

### SWEET STUFF

#### MILK CHOCOLATE CRÈME BRULÉE

baked custard, torched sugar crust, caramel whip 7

† LISTED PRICES INCLUDE A \$2 UP-CHARGE FOR GLUTEN-FREE BUN.

\* CONSUMING RAW OR UNDERCOOKED GROUND BEEF, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS.

 = VEGETARIAN |  = VEGAN



# — WEEKEND BRUNCH | GLUTEN-FREE —

SATURDAY & SUNDAY 9 A.M. - 3 P.M

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## STARTERS

- ANSON MILLS CHEDDAR GRITS** 5  
**SIZZLING MAPLE PORK BELLY** 7  
**DEVEILED EGG TOAST**   
(no sourdough, sub gluten-free bun)  
cage-free eggs, everything-cruste g-free bun, b&b pickles 10<sup>+</sup>  
**BUTTER BEAN HUMMUS**   
(no pita, sub gluten-free bun)  
za'atar-spiced g-free bun, minted yogurt, sumac oil 9<sup>+</sup>

## BENEDICTS

SERVED ON A GLUTEN-FREE BUN

- CLASSIC BENNY\***  
(no breakfast potato | sub gluten-free bun)  
black forest ham, poached eggs, hollandaise on a gluten-free bun 14<sup>+</sup>  
**COUNTRY BENNY\***  
(no breakfast potato | sub gluten-free bun)  
maple-braised pork belly, poached eggs, hollandaise on a gluten-free bun 14<sup>+</sup>  
**VEGGIE BENNY\***   
(no breakfast potato | sub gluten-free bun)  
sautéed spinach, tomato, avocado, hollandaise on gluten-free bun 14<sup>+</sup>

## OMELETS

- BACON CHEDDAR**  
(no breakfast potato)  
applewood bacon, tillamook cheddar, caramelized onions 12  
**SOUTHWEST TURKEY**  
(no breakfast potato)  
turkey bacon, chipotle white cheddar, tomato, spinach, salsa verde 12  
**SPINACH MUSHROOM**   
(no breakfast potato)  
spinach, shiitake mushrooms, onion, oven-dried tomato, fontina 11

## BRUNCH ENTREES

SERVED ON A GLUTEN-FREE BUN

- GREEN EGGS & HAM\***  
(no breakfast potato | no tortilla, sub gluten-free bun)  
two fried eggs, pico de gallo, salsa verde, black forest ham, black bean puree 13<sup>+</sup>  
**BREAKFAST STACKER\***  
(no breakfast potato | no brioche bun, sub gluten-free bun)  
cholula butter fried egg, applewood smoked bacon, black forest ham & chipotle white cheddar 13<sup>+</sup>

## GREENS

UPGRADE ANY SALAD

**BASIL-CURED SALMON GRAVLAX\*** +3  
**GRILLED CHICKEN** +3 | **CAJUN CHICKEN** +3

- FIELD MIX**   
(no brioche croutons)  
roma tomato, cucumber, artichoke, red onion, pumpkin seeds, feta cheese, white balsamic vinaigrette HALF 6 | FULL 9  
**CRISPY FARRO-KALE**   
(no crispy farro | no breadcrumbs, sub almonds)  
toasted heirloom farro, dried corn, pickled red onion, pecorino-romano, minted yogurt dressing, almonds HALF 7 | FULL 10  
**BUTTER LETTUCE**  
gorgonzola, applewood bacon, avocado, roma tomato, egg, radish, red onion, creamy basil-buttermilk HALF 7 | FULL 10  
**ROCKET MIX**   
(sub fresh goat cheese)  
goat cheese, beets, walnuts, shaved fennel, sun-dried cranberries, sherry vinaigrette HALF 8 | FULL 11

## BURGERS & SANDWICHES

SERVED ON A GLUTEN-FREE BUN

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tillamook-aged cheddar, caramelized onion, roma tomato, homemade pickles, butter lettuce & "secret sauce" 12½<sup>+</sup>  
**BACON & BLUE FONDUE\***  
(no fondue, sub gorgonzola cheese)  
applewood bacon, gorgonzola, garlic aioli, herbed mushrooms, red onion jam on brioche bun 14<sup>+</sup>  
**SMOKESTACK BURGER\***  
(no jalapeño straws, sub fresh jalapeño)  
bbq burnt ends, smoked gouda, bbq glaze, homemade pickle relish, chipotle aioli 14<sup>+</sup>  
**CREOLE CHICKEN BURGER**  
cajun spice, chipotle white cheddar, avocado, tomato, chipotle aioli 12½<sup>+</sup>  
**TRIPLE CHEESE SANDWICH**   
cheddar, chipotle cheddar, provolone, avocado, oven-dried tomato 12<sup>+</sup>  
**TURKEY TURKEY SANDWICH**  
all-natural hickory-smoked turkey, turkey bacon, avocado, tomato, white cheddar, chipotle aioli 13<sup>+</sup>  
**HOGTIED SANDWICH**  
black forest ham, bbq burnt ends, smoked bacon aioli, chipotle white cheddar, pickle relish & cider slaw 13<sup>+</sup>  
**PRIME BEEF ON WECK**  
shaved prime beef, horseradish aioli, caramelized onion, served with natural jus & pickled giardiniera 15<sup>+</sup>

## SWEET STUFF

- MILK CHOCOLATE CRÈME BRULEE**   
baked custard torched sugar crust, caramel whip 7

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