

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-crusted g-free bun, b&b pickles 10⁺

BUTTER BEAN HUMMUS 
(no chickpea fritters, no pita, sub gluten-free bun)
za'atar-spiced g-free bun, minted yogurt, sumac oil 9⁺

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

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

SANDWICHES

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

TRIPLE CHEESE SANDWICH 
cheddar, chipotle cheddar, provolone, avocado, oven-dried tomato 12⁺

TURKEY TURKEY SANDWICH
all-natural hickory-smoked turkey, turkey bacon, avocado, tomato, white cheddar, chipotle aioli 13⁺

HOGTIED SANDWICH
black forest ham, bbq burnt ends, smoked bacon aioli, chipotle white cheddar, pickle relish & cider slaw 13⁺

PRIME BEEF ON WECK
shaved prime beef, horseradish aioli, caramelized onion, served with natural jus & pickled giardiniera 16⁺

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⁺

EAT-YOUR-VEGGIES

\$4 ea. BUTTERMILK SMASHED POTATOES
VEGAN BLACK BEANS

\$5 ea. HONEY-BACON BRUSSELS SPROUTS
BEETS, WALNUTS & GOAT CHEESE

BURGERS

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

BK CLASSIC BURGER*
tillamook-aged cheddar, caramelized onion, roma tomato, homemade pickles, butter lettuce & "secret sauce" 13½⁺

BACON & BLUE FONDUE*
(no fondue, sub gorgonzola cheese)
applewood bacon, gorgonzola, garlic aioli, herbed mushrooms, red onion jam on brioche bun 15⁺

SMOKESTACK BURGER*
(no jalapeño straws, sub fresh jalapeño)
bbq burnt ends, smoked gouda, bbq glaze, homemade pickle relish, chipotle aioli, pickled jalapeño 15⁺

CREOLE CHICKEN BURGER
cajun spice, chipotle white cheddar, avocado, tomato, chipotle aioli 12½⁺

SWEET STUFF

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

BUILD YOUR OWN MAC & CHEESE

(sub gluten-free penne pasta | no breadcrumbs)
 wisconsin cheddar, fontina & pecorino-romano 13

CHOOSE FROM | caramelized onion | peas | roma tomato | spinach | roasted garlic | white truffle oil +1 each
applewood bacon | gorgonzola | seared brussels sprouts | shiitake mushroom +2 each
black forest ham | grilled chicken | blackened chicken | bbq burnt ends | braised short rib +3 each

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* 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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cage-free eggs, everything-crusteds g-free bun, b&b pickles 10⁺

BUTTER BEAN HUMMUS 
(no chickpea fritters, no pita, sub gluten-free bun)
za'atar-spiced g-free bun, minted yogurt, sumac oil 9⁺

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⁺

VEGGIE BENNY* 
(no breakfast potato | sub gluten-free bun)
sautéed spinach, tomato, avocado, hollandaise on gluten-free bun 14⁺

SOUTHWEST BENNY
(no cholula-buttered biscuit | sub gluten-free bun)
house-made chorizo, poblano sofrito, poached egg,
verde hollandaise on gluten-free bun 13

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⁺

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⁺

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

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)
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sherry vinaigrette HALF 8 | FULL 11

BURGERS & SANDWICHES

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tillamook-aged cheddar, caramelized onion, roma tomato,
homemade pickles, butter lettuce & "secret sauce" 13½⁺

SMOKESTACK BURGER*
(no jalapeño straws, sub fresh jalapeño)
bbq burnt ends, smoked gouda, bbq glaze, homemade pickle relish,
chipotle aioli 15⁺

CREOLE CHICKEN BURGER
cajun spice, chipotle white cheddar, avocado, tomato, chipotle aioli 12½⁺

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white cheddar, chipotle aioli 13⁺

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

PRIME BEEF ON WECK
shaved prime beef, horseradish aioli, caramelized onion, served
with natural jus & pickled giardiniera 16⁺

SWEET STUFF

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

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"I must have a drink of breakfast."

~ W.C. FIELDS

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