

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.

SNACKS

DEVEILED EGG TOAST

(no sourdough; sub gluten-free bun)

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

GREENS

UPGRADE ANY SALAD

BASIL-CURED SALMON GRAVLAX\* +3

GRILLED CHICKEN +3 | CAJUN CHICKEN +3

ARCADIAN BLEND

(no ciabatta croutons)

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

LIL' GEMS

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

NAPA-KALE CRUNCH

kale, spinach, arugula, napa & purple cabbage, butternut squash, craisins, crispy brussels sprouts, spiced cashew, agave 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

cheddar, chipotle cheddar, provolone, avocado, oven-dried tomato 12+

TURKEY TURKEY

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

HOGTIED

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, chipotle pinto 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 16+

EAT-YOUR-VEGGIES

\$4 ea. BUTTERMILK SMASHED POTATOES  
CHIPOTLE PINTO BEANS

\$5 ea. HONEY-BACON BRUSSELS SPROUTS  
PEAS, SHIITAKES & TRUFFLE BUTTER

BURGERS

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

BK CLASSIC\*

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\*

(no jalapeño straws; sub fresh jalapeño)

bbq burnt ends, smoked gouda, bbq glaze, homemade pickle relish, chipotle aioli, pickled jalapeño 15+

CREOLE CHICKEN

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

† 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

DEVILED EGG TOAST 

(no sourdough; sub gluten-free bun)

cage-free eggs, everything-cruste d g-free bun, b&b pickles 10+

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+

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

SERVED WITH A GLUTEN-FREE BUN

BACON CHEDDAR

(no breakfast potato | no pub chips; sub gluten-free bun)

applewood bacon, tillamook cheddar, caramelized onions 14

THE MILE-HIGH OMELET

(no breakfast potato; sub gluten-free bun)

three-egg omelet, black forest ham, tillamook cheddar, caramelized onion, peppers & lemon hollandaise 14

BRUNCH ENTREES

SERVED ON A GLUTEN-FREE BUN

AVOCADO POWER TOAST 

(no ciabatta; sub gluten-free bun)

crushed avocado, hearts of artichoke, caramelized shallot, two poached eggs, charred tomato, chives 15

THE SUPER BOWL\*

(no potatoes | no gravy | no biscuit; sub gluten-free bun)

applewood bacon, black forest ham steak & two eggs "your way" 15

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

ARCADIAN BLEND 

(no ciabatta croutons)

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

LIL' GEMS

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

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kale, spinach, arugula, napa & purple cabbage, butternut squash, craisins, crispy brussels sprouts, spiced cashew, agave vinaigrette HALF 8 | FULL 11

BURGERS & SANDWICHES

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BK CLASSIC BURGER\*

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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 13+

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+

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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

