

# GLUTEN SENSITIVITY MENU

## CRISPY SEARED BRUSSELS SPROUTS\*\*

Roasted and seared, lemon, garlic-caper aioli, fried shallots, parsley, \$12 **v**

## NAKOMA NACHOS\*\*

Corn tortilla chips, cheese, black beans, pico de gallo, guacamole, sour cream, pickled jalapeño, \$15 **v**

Carnitas, +\$3.5  
Seasoned chicken, +\$3.5  
Braised brisket, +\$4.5

## PUB WINGS

### GREAT DANE PUB WINGS\*\*

Choice of sauce, gorgonzola dressing, 6-pack, \$12 / 12-pack, \$20

### GLUTEN SENSITIVE SAUCES:

3 ALARM, HONEY CHIPOTLE BBQ, NASHVILLE HOT, HABANERO HELLFIRE, CAJUN DRY RUB

## SMOKED PORK TACOS

Queso fresco, onion, cilantro, lime, rancho salsa, \$13

Add a third taco +\$4

## CHILI-BRAISED BRISKET TACOS

Queso fresco, onion, cilantro, lime, rancho salsa, \$14

Add a third taco +\$4

## GARLIC LIME SHRIMP TACOS

Blackened shrimp, garlic, lime, roasted corn salsa, shredded romaine, salsa verde, onion, cilantro, \$14

Add a third taco +\$4

## WEBSTER STREET SALAD

Roasted chicken, Granny Smith apple, dried cranberries, walnut, gorgonzola cheese, mixed greens, cherry tomato, honey-citrus dressing, \$14

Grilled salmon, +\$6

## AVOCADO & ROASTED BEET SALAD

Roasted and marinated red and yellow beets, spring mix, arugula, avocado, feta cheese, toasted almonds, pumpkin seeds, sesame seeds, orange-balsamic vinaigrette, \$13 **v**

Grilled chicken, +\$3.5

Grilled salmon, +\$6

## CHIMICHURRI RANCH STEAK SALAD\*

Carne asada, avocado, tortilla strips, black beans, roasted corn salsa, cherry tomato, radish, red onion, romaine, feta cheese, chimichurri ranch dressing, \$17

## MEXICAN RICE BOWL

Choice of smoked pork or sweet potato, with cilantro rice, pinto beans, guacamole, salsa fresca, pickled red onion, cilantro, queso fresco, corn tortillas and rancho salsa, \$13.5 **v**

Braised brisket, +\$2.75

ALL OF OUR PRODUCTS ARE PREPARED IN A COMMON KITCHEN WITH GLUTENS PRESENT. FOOD ITEMS CAN COME INTO CONTACT WITH OTHER FOOD PRODUCTS. DUE TO THESE CIRCUMSTANCES, WE CANNOT GUARANTEE THAT ANY MENU ITEM CAN BE COMPLETELY FREE OF GLUTEN ALLERGENS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING. \*\*WE RECOMMEND THAT GUESTS WITH FOOD ALLERGENS AVOID FRIED MENU ITEMS DUE TO THE HIGH DEGREE OF LIKELIHOOD OF CROSS-CONTAMINATION.

\*\*ITEMS PREPARED IN SHARED USE FRYER

## ✦ SANDWICHES & BURGERS ✦

ALL SANDWICHES AND BURGERS ARE SERVED WITH A HOUSE SALAD WITH YOUR CHOICE OF DRESSING;

BALSAMIC VINAIGRETTE, HONEY CITRUS, -OR- RANCH

### CHICKEN SALAD SANDWICH

Applewood-smoked bacon, tomato, spring mix, gluten-free bun, lemon caper aioli, \$15

### TURKEY + AVOCADO SANDWICH

Smoked turkey breast, applewood-smoked bacon, avocado, arugula, tomato, and lemon caper aioli, gluten-free bun, \$15.5

### IRISH ROAD REUBEN

House-cured pastrami, Swiss cheese, sauerkraut, 1000 island dressing, gluten-free bun, \$15

### ALL-AMERICAN BURGER\*

7-oz. fresh beef, bacon, white American cheese, lettuce, tomato, onion, pickle, 1000 island dressing, gluten-free bun, \$17

### PUB BURGER\*

7-oz. fresh beef, lettuce, tomato, onion, pickle, gluten-free bun, \$13.5

Cheese, +.50

Bacon, +1.5

\* Eggs served over-easy, sunny-side-up, or soft-boiled and hamburgers and steaks\* that are served rare, medium-rare, medium and medium-well may be undercooked and will only be served upon the consumers' request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.