

# 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 EGGS

duo of shaved serrano, house-cured salmon & wasabi caviar 6

#### BLACK-EYED PEA HUMMUS

(no sun-dried tomato spread | no pita, sub gluten-free bun)

micro-greens, basil oil 10+

### GREENS

UPGRADE ANY SALAD

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 5 | FULL 7

#### BABY KALE

(no pretzel croutons)

tillamook cheddar, sun-dried cranberries, bourbon-soaked raisins, pickled apple, granny smith vinaigrette HALF 6 | FULL 9

#### BUTTER LETTUCE

maytag blue cheese, applewood bacon, avocado, roma tomato, egg, radish, red onion, creamy basil-buttermilk HALF 6 | FULL 9

#### ROCKET MIX

(sub fresh goat cheese)

goat cheese, beets, walnuts, shaved fennel, sun-dried cranberries, sherry-orange vinaigrette HALF 7 | FULL 10

### ENTREES

#### JACKFRUIT TAMALES

(no beer-battered avocado | sub fresh avocado)

vegan blue corn masa, dueling salsas, heirloom anasazi beans 13

#### 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 15+

#### BBQ CREEKSTONE SHORT RIB

slow-braised local black angus omega-3 boneless beef, anson mills cheddar grits, braised organic black kale, bbq jus 18

### 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

### BURGERS & SANDWICHES

SERVED ON A GLUTEN-FREE BUN.

#### BK CLASSIC BURGER\*

tillamook-aged cheddar, caramelized onion, roma tomato, homemade pickles, butter lettuce & "secret sauce" 12+

#### BRAVO BURGER\*

crispy prosciutto, maytag blue cheese, fontina, sun-dried tomato spread, baby arugula & roasted garlic aioli 13½+

#### SMOKESTACK BURGER\*

(no jalapeño straws | sub fresh jalapeño)

bbq burnt ends, smoked gouda, bbq glaze, homemade pickle relish, chipotle aioli 13½+

#### CREOLE CHICKEN BURGER

cajun spice, chipotle white cheddar, avocado, tomato, chipotle aioli 12+

#### TRIPLE CHEESE SANDWICH

cheddar, chipotle cheddar, provolone, avocado, oven-dried tomato 11+

#### EGGPLANT MUFFULETTA

grilled eggplant, olive relish, black-eyed pea hummus, arugula 12+

#### TURKEY TURKEY SANDWICH

all-natural hickory-smoked turkey, turkey bacon, avocado, tomato, white cheddar, chipotle aioli 12½+

#### HOGTIED SANDWICH

black forest ham, bbq burnt ends, smoked bacon aioli, chipotle white cheddar, pickle relish & cider slaw 12+

#### PRIME BEEF ON WECK

(no piccalilli)

shaved prime beef, horseradish aioli, caramelized onion, served with natural jus 14½+

### MAC & CHEESE

(sub gluten-free penne pasta | no breadcrumbs)

wisconsin cheddar, fontina, pecorino-romano 13

#### CHOOSE FROM:

caramelized onion | peas | tomato | spinach  
roasted garlic | truffle oil +1 each

bacon | turkey sausage | maytag blue cheese  
brussels sprouts | shitake mushrooms +2 each

grilled chicken | blackened chicken | black forest ham  
burnt ends | beef short rib +3 each

### SWEET STUFF

#### MILK CHOCOLATE CRÈME BRULEE

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

**CARAMELIZED GRAPEFRUIT** 4

**ANSON MILLS CHEDDAR GRITS** 5

**SIZZLING MAPLE PORK BELLY** 7

## 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 13<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 13<sup>†</sup>

**SALMON BENNY\***

(no breakfast potato | sub gluten-free bun)

house-cured salmon, tomato, hollandaise on gluten-free bun 14<sup>†</sup>

## OMELETS

**BACON CHEDDAR**

(no breakfast potato)

applewood bacon, tillamook cheddar, caramelized onions 11

**SOUTHWEST TURKEY**

(no breakfast potato)

turkey bacon, chipotle white cheddar, tomato, spinach, salsa verde 11

**SPINACH MUSHROOM** 

(no breakfast potato)

spinach, shitake mushrooms, onion, oven-dried tomato, fontina 10

## BRUNCH ENTREES

SERVED ON A GLUTEN-FREE BUN.

**GREEN EGGS & HAM\***

(no breakfast potato or tortilla | sub gluten-free bun)

two fried eggs, pico de gallo, salsa verde, black forest ham, black bean puree 12<sup>†</sup>

**BREAKFAST STACKER\***

(no breakfast potato or brioche bun | sub gluten-free bun)

cholula butter fried egg, applewood smoked bacon, black forest ham & chipotle white cheddar 12<sup>†</sup>

## GREENS

UPGRADE ANY SALAD

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 5 | FULL 7

**BABY KALE** 

(no pretzel croutons)

tillamook cheddar, sun-dried cranberries, bourbon-soaked raisins, pickled apple, granny smith vinaigrette HALF 6 | FULL 9

**BUTTER LETTUCE**

maytag blue cheese, applewood bacon, avocado, roma tomato, egg, radish, red onion, creamy basil-buttermilk HALF 6 | FULL 9

**ROCKET MIX** 

(sub fresh goat cheese)

goat cheese, beets, walnuts, shaved fennel, sun-dried cranberries, sherry-orange vinaigrette HALF 7 | FULL 10

## BURGERS & SANDWICHES

SERVED ON A GLUTEN-FREE BUN.

**BK CLASSIC BURGER\***

tillamook-aged cheddar, caramelized onion, roma tomato, homemade pickles, butter lettuce & "secret sauce" 12<sup>†</sup>

**BRAVO BURGER\***

crispy prosciutto, maytag blue cheese, fontina, sun-dried tomato spread, baby arugula & roasted garlic aioli 13½<sup>†</sup>

**SMOKESTACK BURGER\***

(no jalapeño straws | sub fresh jalapeño)

bbq burnt ends, smoked gouda, bbq glaze, homemade pickle relish, chipotle aioli 13½<sup>†</sup>

**CREOLE CHICKEN BURGER**

cajun spice, chipotle white cheddar, avocado, tomato, chipotle aioli 12<sup>†</sup>

**TRIPLE CHEESE SANDWICH** 

cheddar, chipotle cheddar, provolone, avocado, oven-dried tomato 11<sup>†</sup>

**EGGPLANT MUFFULETTA** 

grilled eggplant, olive relish, black-eyed pea hummus, arugula 12<sup>†</sup>

**TURKEY TURKEY SANDWICH**

all-natural hickory-smoked turkey, turkey bacon, avocado, tomato, white cheddar, chipotle aioli 12½<sup>†</sup>

**HOGTIED SANDWICH**

black forest ham, bbq burnt ends, smoked bacon aioli, chipotle white cheddar, pickle relish & cider slaw 12<sup>†</sup>

**PRIME BEEF ON WECK**

(no piccalilli)

shaved prime beef, horseradish aioli, caramelized onion, served with natural jus 14½<sup>†</sup>

## 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.

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