

# **GLUTEN-FREE MENU**

## **Starters** SHARING FOR TWO

- PORK WINGS** bone-in pork shank, carrot & celery sticks, pacific BBQ dipping sauce... 14.5  
**GARLIC PESTO HUMMUS** garlic hummus, carrot, cucumber, pico de gallo, basil pesto... 10.5  
**STEAK & FRIES\*** skirt steak over garlic fries, cotija, micro greens, poblano aioli... 15.5  
**CHIPS & GUAC** roasted corn, bacon, pico de gallo, pumpkin seeds, cotija, tortilla chips... 11.5

## **Salads** Add chicken \$5, seared ahi \$7, steak \$6, garlic shrimp \$7 or salmon \$7

- ASIAN CHICKEN SALAD** spring mix, almond, carrot, mandarin orange, cilantro, mint, peanut dressing... 13.5  
**KALE & PEAR SALAD** baby kale, goat cheese, diced pear, candied walnuts, citrus vinaigrette... 12.5  
**STRAWBERRY SPINACH** roasted almond, strawberry, mint, goat cheese, cilantro, golden balsamic vinaigrette... 11.5  
**COBB SALAD** spring mix, bacon, baby tomato, avocado, corn, bleu cheese crumbles, egg, cucumber, citrus vinaigrette... 12.5  
**ENSALADA DEL SOL** chili rubbed chicken, cucumber, avocado, corn, pico, tortilla strips, cotija, cilantro dressing... 14.5

## **Burgers & Sandwiches** Served on a gluten free bun with french fries or any other side \$1.5 more.

- SALMON BLT\*** 6oz. salmon filet, spring mix, tomato, bacon, lemon dill aioli... 16.5  
**HOT PASTRAMI** pickle & pepper mix, mustard aioli, fontina, grilled onion, italian dressing... 13.5  
**DIABLO BURGER\*** hatch green chiles, lettuce, tomato, jack cheese, chipotle ketchup... 14.5  
**BBQ BURGER\*** cheddar, lettuce, tomato, bacon, BBQ sauce... 14.5  
**BURGER & CHEESE\*** bacon, gouda, O.H.S.O. sauce, lettuce, tomato... 13.5  
**AZ BURGER\*** jalapeño cream cheese, lettuce, tomato, poblano aioli... 14.5  
**THE GOBBLER** turkey burger, pear compote, bacon, spring mix, tomato... 13.5

## **Mains**

- CRISPY PORK BELLY** jalapeño polenta, pineapple gastrique, seasonal vegetables... 19  
**BLACKENED SALMON\*** aloha rice, seasonal vegetables, lemon butter sauce... 19  
**GREEN CHILE PORK SKILLET** hatch green chiles, pulled pork, roasted corn, aloha rice, cotija, poblano aioli, pickled red onion... 14.5  
**CARNE ASADA TACOS** marinated skirt steak... 15.5  
**SHRIMP TACOS** sauteed garlic jumbo shrimp... 14.5  
**SALMON TACOS** rubbed with blackening spices... 15.5  
**PORK CARNITAS TACOS** slow-roasted pulled pork... 13.5

Tacos served with honey jalapeño slaw, roasted salsa, guacamole, with corn tortillas

{ **FLOURLESS CHOCOLATE CAKE** raspberry sauce, fresh berries... 7 }

While we offer gluten-free menu options, we are not a gluten-free kitchen or brewery. We practice serious caution in preparing our gluten-free items and do our best to ensure a gluten-free product. However, normal kitchen operations involve shared cooking and preparation areas, and cross-contact with other allergen containing foods may occur during preparation. We are unable to guarantee that any menu item is completely free from any particular allergen, and we assume no liability for the accuracy of the information provided or responsibility for guests with food allergies or sensitivities.

We will do our best to accommodate your needs.

Please alert your Server with any dietary restrictions.

## **VEGAN FRIENDLY MENU**

- GARLIC HUMMUS** pico de gallo, carrot, cucumber... 10.5  
**CHIPS + GUAC** roasted corn, pico de gallo, pumpkin seeds, tortilla chips... 11.5 add roasted salsa 3.5  
**COBB SALAD** spring mix, heirloom tomato, avocado, cucumber, roasted corn, citrus vinaigrette... 12.5  
**KALE + PEAR SALAD** baby kale, candied walnuts, citrus vinaigrette... 12.5  
**STRAWBERRY SPINACH** almond, sliced strawberry, cilantro, mint, golden balsamic vinaigrette... 11.5  
**ARCADIA VEGGIE BURGER** guacamole, spring mix, pico de gallo, w/fries, or any other side for a \$1.5 more... 12.5

\*These items may be raw or cooked to order, consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of food born illness.