

GLUTEN FREE DINNER

While we take care in preparing your food, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchens, shared cooking and preparation areas and equipment and our reliance on our suppliers, we cannot make any guarantees of 100% gluten free items and disclaim liability for their consumption.

These items have been prepared with gluten free ingredients and preparations.
Gluten free flatbread or buns will be substituted where applicable. We use gluten free soy sauce for all preparations requiring soy sauce.

BAR FAVORITES

- ELOTE “STREET CORN” DIP** 12.25
jalapeno, chili powder, cotija, cilantro, corn tortilla chips
- HUMMUS** 11.25
olive-pepper relish, lemon oil, gluten free flatbread

PLATES

- TANDOORI CHICKEN KABOBS** hummus, tabbouleh salad, pomegranate, balsamic, lemon oil, cilantro 29.00
- SPICY SHRIMP LETTUCE CUPS** lime crema, pickled onions, diced cherry peppers, guacamole, smoked pineapple glaze 18.75
served with a side of ranchero rice and beans
- SHRIMP & GRITS** prosciutto, white cheddar grits, ham hock braised collard greens, cajun beurre blanc 26.00
- TAP BURGER*** american cheese, special sauce, lettuce, red onion, pickles, udi’s gluten free bun, side house salad 18.50
- CHICKEN SANDWICH** grilled chicken, pickled green tomatoes, pimento cheese, shredded romaine, gluten free bun 17.00
served with a side salad
- PANCHO MUSSELS** chorizo, tomatoes, poblano peppers, garlic 18.25

Salads

- CAESAR** romaine hearts, parmesan crisp, classic dressing 14.50
- CITY TAP CHOP** bacon, blue cheese, olives, egg, roasted tomatoes, shaved onion, white balsamic vinaigrette 16.00
- GREENS & GRAINS** red quinoa, baby kale, arugula, cucumbers, english peas, green goddess dressing 16.00
- DELHI CHICKEN BOWL** tandoori chicken, avocado, arugula, pickled onions, cilantro, scallions, roasted tomatoes 18.35
- + GRILLED STEAK*9.00 SHRIMP 8.00 CHICKEN 6.00 AVOCADO 2.00

GLUTEN FRIENDLY

Items are prepared with ingredients that are not certified gluten free, have minimal amounts of wheat gluten or are prepared in methods causing cross contamination with wheat

BAR FAVORITES

- CHARRED BRUSSELS SPROUTS** white miso, pomegranate 12.25
cross contamination with wheat in the deep fryer
- BBQ’D PULLED PORK NACHOS** ranchero beans, nacho & colby jack cheeses, mexican crema, cilantro, scallions, red onions, avocado mash 16.25
cross contamination in deep fryer

Plates

- EAST SIDE POKE BOWL** marinated tuna, arugula, avocado, scallions, cilantro, pickled onion, miso sauce, sesame 21.00
- BBQ MEATLOAF** mashed potatoes, charred brussels sprouts, honey thyme butter 26.50
- GRILLED FLATIRON STEAK** 10oz flat iron with house rub, house cut fries, steak sauce 35.50
- BBQ MEALOAF SANDWICH** white cheddar, arugula, sunny side up egg 18.00
served with a side salad.
- VEGGIE BURGER** wild rice, black bean & oat patty, aged cheddar, gluten free bun, roasted tomatoes, alfalfa sprouts 17.50
contains oats processed in a facility containing wheat & are not certified gluten free

BRICK OVEN PIZZA

All pizzas can be prepared with gluten free flatbread. We will make every effort to avoid flour while making your gluten free pizza, however because of the nature of the preparation and the proximity of all of the ingredients to flour these cannot be claimed as 100% gluten free

- CLASSIC MARGHERITA** tomato sauce, fresh mozzarella, extra virgin olive oil, basil 18.50
- PEPPERONI** curly pepperoni, tomato sauce, mozzarella, oregano, chili flake 19.00
- FOUR FATHERS** bacon, pepperoni, sausage, prosciutto, mozzarella, sliced red onions, cherry peppers 21.00
- ABE FROMAN** fennel sausage, caramelized onions and peppers, provolone 19.00
- THE G.O.A.T** sliced red onions, pistachio pesto, rosemary, truffle honey, goat cheese crema 19.00