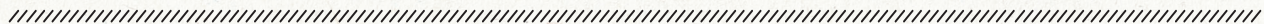




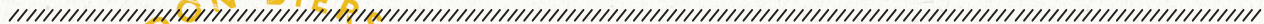
GLUTEN SENSITIVE MENU



If you are looking for a dish that does not have gluten listed as an ingredient, this is the menu for you.

If you have extreme allergies or have celiac disease, this may not be the menu for you.*

Our food is made from scratch each day – which means there is loose flour in our kitchens. Given all that flour, items on this menu may come into contact with gluten. Only you and your health care provider will know if this type of incidental cross-contact with gluten may be harmful to you.



*Allergens generally: it is important that you are aware that milk, eggs, tree nuts, seafood, soy, wheat, sesame products, crustacean shellfish, fish, sulfites and other allergens are present in our restaurants. We ask that when placing your order you alert your server and the manager on duty to your food or beverage allergy or sensitivity. The more information relating to your specific needs you can provide, the better we can attempt to protect you. We will then try our best to avoid any accidental cross-contact, but we do not have separate equipment dedicated for the preparation of allergen based food requests. All food in our establishment may come into contact with surfaces, fryers, grills, utensils or other equipment that have previously contacted an allergen. Finally, it is a good idea to remind your server about your request when your food arrives at the table in order to confirm that you are receiving the correct dish. No allergen or nutritional information in restaurant materials or our website should ever be considered a guarantee, but simply our effort to better serve our customers. CraftWorks Restaurants & Breweries Group, Inc., including its franchisees and licensees, is not liable for the validity of information provided by our suppliers and distributors of products used in our kitchens.



GLUTEN SENSITIVE MENU

SEE REVERSE FOR DETAILS

SLIDERS

GRASS-FED BEEF SLIDERS†

dijonnaise, arugula, tomato, cheddar cheese
order with no bun & no housemade chips
SHAREABLE OR INDIVIDUAL

FRESH GREENS

Ⓜ GORGONZOLA PEAR

substitute grilled chicken for pecan chicken, pears, blueberries, dried cranberries, Gorgonzola

TRADITIONAL CAESAR

Parmesan & Asiago Cheese, romaine, Caesar Dressing
FULL OR SIDE
order with no croutons

HOUSE SALAD

tomatoes, cucumbers, carrots, red onions
order with no croutons

ADD YOUR CHOICE OF PROTEIN

GRILLED CHICKEN OR GRILLED SALMON†

RECOMMENDED DRESSINGS

bleu cheese, bacon vinaigrette, ranch, Caesar, light balsamic Italian, roasted jalapeño ranch, 1000 island, lemon vinaigrette

BURGERS & SANDWICHES

Substitute for gluten sensitive bun, lettuce wrap or no bun. Pair with suggested side.

SUBSTITUTE 3/4 LB PATTY ON ANY REGULAR SIZE BURGER +3.00 SUBSTITUTE KOBE-STYLE PATTY +3.99 ADD BACON FOR AN ADDITIONAL FEE

CALIFORNIA BURGER†

DOUBLE BACON DOUBLE CHEESEBURGER†

CHEESEBURGER†

Ⓜ KOBE CHEESEBURGER†

GASTRO PUB BURGER†

order with no caramelized onions

CALIFORNIA CHICKEN SANDWICH

HAM & GRUYÈRE FLATBREAD SANDWICH

LIGHTER SIDE

SHRIMP & MANGO TACOS

shrimp, cabbage, mango, pico de gallo, cilantro, sriracha cream, Mexican crema, carrot & cucumber slaw, corn tortillas (450 cal)

SPICY CHICKEN LETTUCE TACOS

chipotle chicken, lettuce, black beans, pico de gallo, crushed avocado, pickled red onions, Parmesan & Asiago cheese, sriracha cream, carrot & cucumber slaw (430 cal)

CHEF CRAFTED ENTRÉES

Ⓜ GORGONZOLA RIBEYE†

12 oz. USDA choice grilled ribeye, hand crumbled Gorgonzola butter; choice of two suggested sides

7 OZ. CHAR-GRILLED USDA CHOICE TOP SIRLOIN†

with Gorgonzola garlic sauce; choice of two suggested sides

SIMPLY GRILLED SEAFOOD†

choice of seafood brushed with fresh herb butter; choice of two suggested sides

AHI TUNA OR SALMON FILLET
order with no light beer

BRUSCHETTA CHICKEN

grilled chicken, bruschetta tomatoes, mozzarella, basil & seasonal vegetables, order side of jasmine rice
order with no Märzen Vinaigrette

SUGGESTED SIDES

APPLE CIDER SLAW

QUINOA & KALE SALAD

SEASONAL VEGETABLES

ROASTED GARLIC MASHED POTATOES

JASMINE RICE

SEASONAL FRUIT

SPECIAL NOTES

- Our chefs are able to make special request dishes that mix and match different components from different entrées.
- Please feel free to bring your own dressings or other condiments to suit the needs at your table.
- When ordering please notify your server and ask to speak with a manager or chef regarding the selection of your choice.

- Gordon Biersch has made an effort to provide complete and current nutritional information but the handcrafted nature of our food may result in variations in the ingredient profile of any item. Please be aware that our restaurants use ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy and wheat).

- Gordon Biersch does not assume any liability for your use of this information and we do not warrant its content to be 100% accurate.

† These menu items may contain raw or undercooked ingredients. We serve the freshest food & beer; however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Ⓜ SIGNATURE ITEM

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutritional information available upon request at www.gordonbiersch.com/nutritional-and-allergen-info