

We have prepared this suggested list of menu options based on the most current ingredient information from our food suppliers and their stated absence of wheat/gluten protein within these items. Please be aware that during normal kitchen operations involving shared cooking and preparation areas, including common fryer oil, the possibility exists for food items to come in contact with wheat/gluten proteins. Additionally, fried food items could pick up wheat/gluten proteins during the cooking process.

WE RECOMMEND THAT INDIVIDUALS WITH DIETARY ALLERGIES AND INTOLERANCES AVOID ALL FRIED FOOD ITEMS.

Due to these circumstances, we are unable to guarantee that any menu item listed will be completely wheat/gluten-free.

PRIOR TO PLACING YOUR ORDER, PLEASE ALWAYS ALERT THE MANAGER TO YOUR FOOD ALLERGY OR SPECIAL DIETARY NEEDS.

* Asterisks denote food items that don't contain wheat/gluten proteins but could have them introduced during preparation.

♦ Contains or may contain raw or undercooked ingredients. The state and city health code require us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

no Indicates an ingredient that comes standard with the menu item and contains gluten. You must specify to your server that you want the ingredient removed in order to ensure the item will be made without the gluten containing ingredient.

GLUTEN AWARENESS MENU

MUNCHIES

GRINGO DIP® & CHIPS*

creamy pepper jack cheese dip, pico de gallo, spice, salsa, tortilla chips ◦ 1030 CAL

CHICKEN WINGS* 10 COUNT

buffalo, hot buffalo, cajun dry rub or garlic lemon pepper dry rub (buttermilk ranch or creamy bleu cheese) ◦ 670-750 CAL

SUPER NACHOS*

chicken, ground beef or combo, tortilla chips, cheddar, housemade cheese sauce, jalapeno, pico de gallo, sour cream, guacamole, salsa ◦ 1680-1850 CAL
please request no refried beans

TATER KEGS*

jumbo tater tots, bacon, cheddar, chive (sour cream, cheese sauce or buttermilk ranch) ◦ 480-730 CAL

SALADS

BUFFALO CHICKEN SALAD*

grilled chicken, wing sauce, fresh greens, chopped bacon, white cheddar, pico de gallo, tortilla strips, crumbled bleu, chipotle ranch ◦ 1580 CAL

CALIFORNIA BLEU CHICKEN SALAD*

grilled chicken, romaine, chopped bacon, pico de gallo, tortilla strips, egg, crumbled bleu, honey lime ◦ 1400 CAL

SUMMER CHICKEN SALAD

grilled chicken, spring mix + fresh greens, red onion, apple, strawberries, celery, candied pecans, crumbled goat cheese, balsamic vinaigrette ◦ 1060 CAL

FAJITA SALAD*

chicken, ground beef or veggie patty, fresh greens, sautéed vegetables, cilantro, cotija, jalapeño, pico de gallo, sour cream, tortilla chips (avocado or chipotle ranch) ◦ 1340-1530 CAL
substitute guacamole for sour cream | add guacamole for an upcharge

CHICKEN CLUB SALAD

grilled or blackened chicken, fresh greens, cheddar, avocado, chopped bacon, carrot, egg, cucumber, tomato, dressing ◦ 780/830 CAL
please request no croutons

CHICKEN CAESAR SALAD

grilled or blackened chicken, romaine, parmesan, classic caesar dressing ◦ 1030/1080 CAL
please request no croutons

PROTEIN UPGRADE

SEARED SHRIMP 3 | SALMON 4

HOUSE SALADS

TRADITIONAL

fresh greens, cheddar, chopped bacon, carrot, egg, cucumber, tomato, dressing ◦ 140-650 CAL
please request no croutons | add to any entrée for an upcharge

CAESAR

romaine, parmesan, classic caesar dressing ◦ 390 CAL
please request no croutons | add to any entrée for an upcharge

SUMMER

spring mix, red onion, apple, strawberries, celery, candied pecans, crumbled goat cheese, balsamic vinaigrette ◦ 330 CAL
add to any entrée for an upcharge

CRAFT SANDWICHES

CHICKEN AVOCADO GRILLE

grilled chicken, smashed avocado, smoked bacon, monterey jack, arugula, tomato, avocado ranch, one standard side ◦ 900 CAL
please request gluten free bun

BACON CHEESE CHICKEN GRILLE

grilled chicken, "thick-cut" smoked bacon, monterey jack, arugula, tomato, one standard side (garlic aioli or honey mustard) ◦ 910/950 CAL
please request gluten free bun

TRADITIONAL FISH

blackened tilapia, arugula, tomato, comeback sauce, one standard side ◦ 860 CAL
please request gluten free bun

UPCHARGE gluten-free bun is additional 1.00

STREET KIDS

ENTREE

smashed burger ◦ 210 CAL flat-iron steak ◦ 400 CAL
add cheese | please request gf bun

SIDE

french fries ◦ 220 CAL
apple wedges w/caramel ◦ 170 CAL
carrot sticks w/ranch ◦ 170 CAL
sliced strawberries ◦ 20 CAL
applesauce ◦ 100 CAL
go-gurt ◦ 50 CAL
chips + salsa ◦ 270 CAL
steamed broccoli ◦ 60 CAL
homestyle mashed potatoes ◦ 190 CAL
please request no gravy

DRINK

soft drinks ◦ 0-80 CAL apple juice ◦ 180 CAL
strawberry lemonade ◦ 80 CAL milk ◦ 230 CAL

DESSERT

scoop of vanilla ice cream ◦ 160 CAL go-gurt ◦ 50 CAL
add chocolate or strawberry topping

DRESSINGS + SAUCES

CAL (per ounce)

avocado ranch 120	barbecue 50
balsamic vinaigrette 160	cheese sauce 70
buttermilk ranch 140	cocktail sauce 40
caesar dressing 170	gringo dip 60
chipotle ranch 130	guacamole 50
cilantro honey lime 160	gyro sauce 60
creamy bleu cheese 140	horseradish sauce 180
french 120	mayo 220
honey mustard 180	salsa 10
light italian 40	sour cream 60
thousand island 110	tartar sauce 180

GLUTEN AWARENESS MENU

MILE HIGH BURGERS

ALL-AMERICAN BACON CHEESEBURGER◊

1/2 lb patty, cheese, fried egg, “thick-cut” smoked bacon, garden, garlic aioli, one standard side ◦ 1210-1260 CAL
please request gluten free bun

DEVIL'S DEN BURGER◊

1/2 lb patty, wing sauce, carolina reaper cheese, smoked bacon, smoky spread, one standard side (buttermilk ranch, creamy bleu cheese or wing sauce) ◦ 1240-1430 CAL
please request gluten free bun

AVOCADO BURGER◊

1/2 lb patty, smashed avocado, monterey jack, smoked bacon, avocado ranch, one standard side ◦ 1090 CAL
please request gluten free bun

PHILLY BURGER◊

1/2 lb patty, swiss, sauteed mushroom, red bell pepper + onion, horseradish sauce ◦ 1020 CAL
please request gluten free bun

BURGER WITH CHEESE◊

1/2 lb patty, cheese, garden, garlic aioli, one standard side ◦ 950-1000 CAL
please request gluten free bun

DOUBLE SMASHED CHEESEBURGER

two 4 ounce patties (crispy), cheese, grilled onion, pickle, garlic aioli, one standard side ◦ 1020-1140 CAL
please request gluten free bun | add smoked bacon for an upcharge

UPCHARGE gluten-free bun is additional 1.00

STEAKHOUSE

BLACKENED RIBEYE◊

14 oz. USDA certified angus beef® ribeye, cajun spice, house salad, one side ◦ 1100 CAL
please request no croutons

FLAT-IRON STEAK◊

8 oz. USDA certified angus beef®, house salad, one side ◦ 640 CAL
please request no croutons

FILET MIGNON◊

'center cut' 7 oz. filet mignon, house salad, one side ◦ 420 CAL
please request no croutons

OTHER

BLACKENED ATLANTIC SALMON

fresh salmon, cajun spice, house salad, one side ◦ 400 CAL
please request no ancient power grains + no croutons
simply grilled upon request

SCALLOPS + SHRIMP

five scallops, four large shrimp, “thick-cut” bacon, asparagus, white wine butter sauce ◦ 640 CAL
please request no ancient power grains

'CENTER CUT' BABY BACK RIBS

tender center cut ribs (full slab), french fries, scratch bbq beans with brisket ◦ 1980 CAL

LET’S DO LUNCH

MON-FRI 11AM-3PM

BURGER WITH CHEESE◊

TRADITIONAL 1/2 lb patty, cheese, garden, garlic aioli, french fries ◦ 1320 CAL

DOUBLE SMASHED two 4 ounce patties (crispy), cheese, grilled onion, pickle, garlic aioli, french fries ◦ 1340 CAL
please request gluten free bun

BACON CHEESE CHICKEN GRILLE

grilled chicken, “thick-cut” smoked bacon, monterey jack, arugula, tomato, french fries (garlic aioli or honey mustard) ◦ 1290/1330 CAL
please request gluten free bun

TRADITIONAL CHICKEN SALAD

grilled or blackened chicken, fresh greens, cheddar, chopped bacon, carrot, egg, cucumber, tomato, dressing ◦ 620/660 CAL
please request no coutons

LOADED IDAHO® BAKED POTATO PLATTER

jumbo baked potato, butter, sour cream, chopped bacon, broccoli, cheddar, house salad ◦ 1020-1530 CAL
please request no croutons

SIDES + DRINKS

STANDARD

french fries ◦ 380 CAL
grilled asparagus ◦ 80 CAL
coleslaw ◦ 190 CAL
homestyle mashed potatoes◦ 310 CAL
please request no gravy
scratch bbq beans with brisket ◦ 230 CAL
dressed roasted brussel sprouts ◦ 20 CAL
fresh steamed vegetables ◦ 140 CAL
grilled vegetable medley ◦ 50 CAL

PREMIUM

loaded baked potato ◦ 790 CAL
loaded mashed potatoes ◦ 540 CAL
skinny fries ◦ 350 CAL

BEVERAGES

soft drinks ◦ 0-130 CAL
infused teas ◦ 160-170 CAL
strawberry lemonade ◦ 190 CAL
limeade (strawberry or cherry) ◦ 230/310 CAL

VEGETARIAN MENU

GRINGO DIP® + CHIPS 1030 CAL

CHICAGO SPINACH + ARTICHOKE DIP 1270 CAL

SHROOMS 1340 CAL

FRY ME SOME CHEESE 630 CAL
please request no marinara

FRIED PICKLES 770 CAL

VEGGIE QUESADILLA 760 CAL

SUPER NACHOS 1470 CAL
request NO protein + NO beans

FAJITA SALAD 810/990 CAL
request crumbled veggie patty or NO protein

SUMMER CHICKEN SALAD 840 CAL
request NO chicken

HOUSE SALAD 170-680 CAL
traditional (request NO bacon) or summer

LOADED IDAHO® BAKED POTATO PLATTER 1080-1500 CAL
request NO bacon

SOUTHWEST VEGGIE WRAP 1000 CAL

SCRATCH VEGGIE BURGER 870 CAL

If protein is removed from the entrée, a price reduction will apply.