

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.

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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.

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.

*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

STARTERS

BLUE CRAB & ARTICHOKE DIP

crab, artichokes, Parmesan-Asiago-cream cheese sauce
ORDER WITH VEGGIES, NO CROSTINI

FRESH GREENS

GORGONZOLA PEAR

pears, seasonal berries, dried cranberries, Gorgonzola
ORDER WITH GRILLED CHICKEN INSTEAD OF PECAN CHICKEN

SEAFOOD COBB

crab, Roma tomatoes, avocado, egg, cucumbers,
bacon, cheddar & pepper jack
ORDER WITH NO SHRIMP

GRILLED STEAK

spinach, avocado, tomatoes, Gorgonzola, candied
bacon, dried cranberries
ORDER WITH NO CRISPY ONIONS

TRADITIONAL SIDE CAESAR

Parmesan & Asiago, romaine lettuce
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

TACOS

LETTUCE OR BLUE CORN SHELL, SERVED WITH THREE TACOS,
BLACK BEANS & JALAPEÑO LIME RICE

CHIPOTLE CHICKEN TACOS

chipotle grilled chicken, black beans, pico de
gallo, fresh guacamole, pickled red onions,
Parmesan & Asiago, sriracha cream

BAJA FISH TACOS

pan roasted chili-lime cod, shredded cabbage,
jalapeño aioli, fresh guacamole, pico de gallo

BLACKENED SHRIMP & MANGO TACOS

cabbage, pico de gallo, cilantro, sriracha cream,
Mexican crema

BURGERS & SANDWICHES

SUBSTITUTE FOR GLUTEN SENSITIVE
BUN, LETTUCE WRAP OR NO BUN.
PAIR WITH SUGGESTED SIDE.

WAYGU PATTY FOR AN ADDITIONAL FEE
ADD BACON FOR AN ADDITIONAL FEE

GB CHEESEBURGER†

cheddar, lettuce, tomato, onion

WAYGU CHEESEBURGER†

cheddar, lettuce, tomato, onion

GASTRO PUB BURGER†

bacon jam, housemade bleu cheese dressing, lettuce,
tomato, Gorgonzola
ORDER WITH NO CARAMELIZED ONIONS

CBLT SANDWICH

grilled chicken, bacon, Swiss, tomato, lettuce,
fresh avocado mayo
ORDER WITH NO CRISPY ONIONS

ENTREES

GORGONZOLA RIBEYE†

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

SIMPLY GRILLED SALMON†

fresh herb butter, roasted garlic mashed potatoes,
seasonal vegetables
ORDER WITH NO BEER GLAZE

TOP SIRLOIN† 6OZ. | 12OZ.

Gorgonzola garlic sauce; choice of two sides

CAJUN PASTA

shrimp, chicken, Louisiana spices, Cajun cream
sauce, green onions, tomatoes
ORDER WITH ZOODLES, NO ANDOUILLE SAUSAGE

BRUSCHETTA CHICKEN

grilled chicken, fresh mozzarella, bruschetta
tomatoes, served over jalapeño lime rice
ORDER WITH NO BALSAMIC DRIZZLE

SIDES

APPLE CIDER SLAW
ROASTED GARLIC MASHED POTATOES
SEASONAL FRUIT
ZOODLES

JASMINE RICE
SEASONAL VEGETABLES
BLACK BEANS
JALAPEÑO LIME RICE

†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.