

APPETIZERS

GLUTEN
SENSITIVE

MENU



BUFFALO FRIED CHICKEN WINGS ... \$16

Twice Fried, Tap House Buffalo Sauce, Bleu Cheese Dressing, Celery Sticks

Without Bleu Cheese Dressing

LETTUCE WRAPS... \$17

Roasted Pork Shoulder, Bibb Lettuce, Pickled Carrot, Radish, Rice, Cashew Scallion Sauce, Cucumber Kimchi, Ssamjang

Without The Cashew Scallion Sauce

HICKORY SMOKED COD DIP \$10

Smoked Cod, Cream Cheese, Jalapeño, Green Onion, Flour Tortilla Chips

Substitute Corn Tortilla Chips

SALADS

CLASSIC WEDGE ... \$12

Iceberg Lettuce, Bacon, Red Onion, Tomatoes, Bleu Cheese Crumbles, Toasted Almonds, Brioche Croutons, Parmesan, Bleu Cheese Dressing (minus bacon) 🌱

Without Brioche Croutons And Bleu Cheese Dressing

TAP HOUSE SALAD ..\$6

Mixed Greens, Tomatoes, Roasted Corn, Red Onions, Parmesan, Brioche Croutons 🌱

Without Brioche Croutons

APPLE-SPICE WALNUT SALAD \$12

Mixed Greens, Gala Apple, Spiced Walnuts, Dried Cranberries, Feta Cheese, Balsamic Vinaigrette 🌱

COWBOY COBB \$13

Mixed Greens, Pico De Gallo, Roasted Corn, Spiced Black Beans, Red Onion, Avocado, Tortilla Crumble, Queso Fresco, Cilantro, Chipotle Ranch Dressing 🌱

Add Roasted Chicken.....\$4

Add Grilled Salmon.....\$9

Add Shrimp.....\$5

Dressings: Ranch, Honey Mustard, Chipotle Ranch, Balsamic Vinaigrette

ENTRÉES

TALLGRASS BURGER..... \$17

Black Angus Beef, Bleu Cheese, Bacon, Fried Onion Strings, Arugula, Smoked Tomato Aioli, Potato Bun * *Without Fried Onion and Potato Bun, Substitute Gluten Free Bun (\$2 Upcharge)*

CLASSIC DINER BURGER \$14

Griddled Double Beef Patties, Smoked Cheddar Cheese, Lettuce, Onion, Tomato, Bread and Butter Pickles, Dijonnaise, Sesame Bun * *Without Sesame Bun, Substitute Gluten Free Bun (\$2 Upcharge)*

GRILLED CHICKEN SANDWICH..... \$16

Marinated Chicken Breast, Smoked Cheddar Cheese, Bacon, Smoked Tomato Aioli, Lettuce, Tomato, Sesame Bun *Without Sesame Bun, Substitute Gluten Free Bun (\$2 Upcharge)*

SMOKED TURKEY SANDWICH \$16

Applewood Smoked Turkey, Mozzarella Cheese, Bibb Lettuce, Sliced Tomato, Toasted Almonds, Fresh Basil Aioli, Brioche Bun *Without Brioche Bun, Substitute Gluten Free Bun (\$2 Upcharge)*

SALMON SANDWICH \$18

Grilled Salmon, Sliced Cucumber, Tomato, Lemon Herb Goat Cheese, Pea Shoots, Potato Bun *Without Potato Bun, Substitute Gluten Free Bun (\$2 Upcharge)*

HOT ITALIA CAPRESE \$17

Capicola, Mortadella, Genoa Salami, Mozzarella, Sliced Tomato, Roasted Garlic Spread, Roasted Red Pepper, Herb Oil, Ciabatta Hoagie *Without Ciabatta Hoagie, Substitute Gluten Free Bun (\$2 Upcharge)*

GRAIN BOWL \$15

Herbed Couscous, Spiced Fried Chickpeas, Avocado, Radish, Cucumber, Pickled Carrots, Pea Shoots, Herb Tahini Dressing 🌱 *Substitute White Rice Instead Of Couscous*

FLAT IRON.....\$36

8oz Flat Iron, West Coast Chimichurri, Roasted Red Potatoes, Parmesan Roasted Corn *

STEAK FRITES\$39

14oz KC Strip, Kalbi Compound Butter, Hand Cut Fries * *Without Kalbi Compound Butter*

SPICY SHRIMP CURRY.....\$22

Sautéed Shrimp, Roasted Jalapeño, Red Onions, Lime, Cilantro, Jamaican Curry Sauce, White Rice, Grilled Naan *Without Grilled Naan*

🌱 Vegetarian

* Consuming raw or uncooked meat, poultry, seafood, eggs or shellfish may increase your risk to foodborne illness.

* We fry in 100% Peanut Oil * Additional Sauces +50¢

Before placing your order, please inform your server if a person in your party has a food allergy or intolerance.

*** All Fried Items are Cooked in the Same Oil as Other Non-Gluten Free Item

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