GLUTEN SENSITIVE MENU

APPETIZERS

BUFFALO FRIED CHICKEN WINGS $16.5
Twice Fried, Tap House Buffalo Sauce, Bleu Cheese Dressing, Celery Sticks *Without Bleu Cheese Dressing*

LETTUCE WRAPS $18
Roasted Pork Shoulder, Lettuce, Pickled Carrot, Radish, Rice, Cashew Scallion Sauce, Cucumber Kimchi, Ssamjang
Without The Cashew Scallion Sauce

HICKORY SMOKED COD DIP $12
Smoked Cod, Cream Cheese, Jalapeño, Green Onion, Flour Tortilla Chips *Substitute Corn Tortilla Chips*

TAP HOUSE NACHOS $18
Beef, Chorizo, Chipotle Cheese Sauce, Jalapeños, Poblano Peppers, Pico De Gallo, Lime Cilantro Sour Cream, Fried Corn Tortilla Chips

SALADS

CLASSIC WEDGE ... $15
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

APPLE-SPICE WALNUT SALAD $15
Mixed Greens, Gala Apple, Spiced Walnuts, Dried Cranberries, Feta Cheese, Balsamic Vinaigrette

COWBOY COBB $15
Mixed Greens, Pico De Gallo, Roasted Corn, Spiced Black Beans, Red Onion, Avocado, Tortilla Crumble, Queso Fresco, Chipotle Ranch Dressing

Add Roasted Chicken.....$4
Add Grilled Salmon.....$12
Add Shrimp.....$5
Dressings: Ranch, Honey Mustard, Chipotle Ranch, Balsamic Vinaigrette

SANDWICHES • BURGERS

TALLGRASS BURGER $19.5
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 $18
Griddled Double Beef Patties, Smoked Cheddar Cheese, Lettuce, Onion, Tomato, Dill 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 $17
Applewood Smoked Turkey, Mozzarella Cheese, Lettuce, Sliced Tomato, Toasted Almonds, Fresh Basil Aioli, Potato Bun *Without Potato Bun, Substitute Gluten Free Bun ($2 Upcharge)*

SALMON SANDWICH $19.5
Grilled Salmon, Sliced Cucumber, Tomato, Lemon Dill Cream Cheese, Pea Shoots, Potato Bun
Without Potato Bun, Substitute Gluten Free Bun ($2 Upcharge)

ENTRÉES

GRAIN BOWL $17
Herbed Couscous, Spiced Fried Chickpeas, Avocado, Radish, Cucumber, Pickled Carrots, Pea Shoots, Herb Tahini Dressing *Substitute White Rice Instead Of Couscous*

FLAT IRON $42
8oz Flat Iron, West Coast Chimichurri, Roasted Red Potatoes, Garlic Pecan Green Beans ✳

STEAK FRITES $48
12oz KC Strip, Kalbi Compound Butter, Hand Cut Fries ✳ *Without Kalbi Compound Butter*

SPICY SHRIMP CURRY $23
Sautéed Shrimp, Roasted Jalapeño, Red Onions, Lime, Cilantro, Jamaican Curry Sauce, White Rice, Grilled Naan *Without Grilled Naan*

PORK TENDERLOIN $25
Mojo Marinated Pork Tenderloin, Pineapple Avocado Salsa, Garlic Pecan Green Beans, Roasted Red Potatoes

SALMON TACOS $21.5
Grilled Salmon, Flour Tortillas, Coleslaw, Cilantro Lime Avocado Crème, Pico De Gallo, Corn Tortilla Chips, Queso Fresco, Chipotle Cheese *Substitute Corn Tortillas*

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

GLUTEN SENSITIVE MENU

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one egg group