

GLUTEN SENSITIVE

MENU

IMPORTANT: Most items are variations from our core menu. Therefore, it is important to specify to your server that you are ordering gluten-sensitive & request specified alterations noted in bold.

SNACKS & APPS

BLACK & BLEU BITES*

order without baguette

Blackened sirloin bites, bleu cheese crumbles, warm bleu cheese sauce, mixed greens 17.50

SAUCE FLIGHT

Huckleberry BBQ · Smoky BBQ
Fry Sauce · Classic Buffalo · Inferno
Cilantro-Lime Crema · Chipotle Crema
Honey Mustard · Tangy Dijon Aioli
Mango-Habanero-Lime
Hot Honey Chili Garlic

PICK 4 FOR \$4

TACOS TWO FOR \$16

order without soft flour tortilla & guacamole cushion on the side.

BAJA

Blackened cod, honey-citrus slaw, southwest pico de gallo, chipotle crema, queso fresco & fresh cilantro

MR. MOJO RISIN'

Mojo-braised pulled pork, pepper jack, pico de gallo, honey-citrus slaw, caramelized jalapeños & chipotle crema

TRIED & TRUE

Seasoned ground beef, cheese blend, shredded lettuce, diced tomatoes & cilantro-lime crema

SHREDDER

Shredded chicken, pepper jack, pico de gallo, honey-citrus slaw, queso fresco, mango-habanero-lime sauce & fresh cilantro

GREENS

HOUSE

order without croutons

Fresh greens, cucumbers, tomatoes & carrots with choice of GF dressing
little 7 / big 10

CEASAR

order without croutons

Crisp romaine, parmesan, creamy Caesar dressing & lemon
little 8 / big 12.50

WEDGE

Artisan romaine with smoky bacon, red onions, tomatoes, bleu cheese crumbles & white balsamic vinaigrette 11

GOLDEN BEET

order without candied walnuts

Roasted golden beets, fresh spinach, goat cheese & white balsamic vinaigrette 11.50

CANYON CREEK COBB

Mixed greens, tomatoes, hard-boiled egg, avocado, bleu cheese crumbles, smoked turkey & bacon with your choice of GF dressing 15

ASIAN AHI SALAD

order without yuzu-koshō & wontons

Seared ahi tuna served atop an Asian power greens blend of kale, shaved Brussels sprouts, red cabbage, carrots & broccoli shoots, finished with Mandarin oranges & your choice of GF dressing on the side 19

GF DRESSINGS

White Balsamic Vin · Honey-Chipotle Vin
Bleu Cheese · Honey Mustard
Ranch · Chipotle Ranch · Caesar

These menu items, along with noted alterations, do not have any ingredients that inherently contain gluten. However, all of these items are prepared in a common kitchen with the risk of gluten exposure. We cannot recommend these items for customers with celiac disease. Customers with gluten sensitivities should exercise judgment in consuming these menu items.

BURGERS & HAND-HELDS

Order on a gluten-free bun with crouton-less House or Caesar salad.

Price includes \$3 upcharge for bun & \$3 upcharge for salad.

CLASSIC CHEESE*

All-beef burger with your choice of cheese:

American, cheddar, smoked Gouda, pepper jack or Swiss 19.50

SMOKE STACK*

All-beef burger & mojo-braised BBQ pork, bacon & smoked Gouda 24

CRAGGY*

All-beef burger, bacon, American cheese, spinach & honey-chipotle vinaigrette 23

MUSHROOM SWISS*

All-beef burger, caramelized onion-bourbon jam, Swiss cheese & wild mushrooms 23

SMASHBURGER*

Two smashed all-beef patties, American cheese, shredded lettuce, tomato, pickles & scratch-made smash sauce 22.50

PHILLY CHEESESTEAK

Juicy shaved ribeye with bell peppers, onions & hatch chile white cheddar queso 22.50

HUCKLEBERRY PULLED PORK SANDO

Mojo pulled pork topped with huckleberry BBQ sauce & coleslaw 22.50

RANGE DIP

Sliced beef with melted white American cheese & bacon on a baked hoagie roll, served with scratch-made au jus 22.75

BOWLS

CHICKEN FIESTA BOWL

Long-grain brown rice, chicken, roasted corn, red & green bell peppers, black beans, avocado, cheese blend, queso fresco, house salsa & cilantro-lime crema 16

DESSERTS

CHOCOLATE TORTE

Dense, flourless fudge-like cake glazed with chocolate sauce 9.25

SCOOP OF VANILLA ICE CREAM 3.50

**These items may be cooked to order. The FDA advises that consuming raw or undercooked eggs, meat, poultry or seafood increases your risk of food-borne illness.*