

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

### NACHOS\*

chicken, ground beef or combo, tortilla chips, cheddar, jalapeno, pico de gallo, sour cream, guacamole, salsa ◦ 1680-1850 CAL

*please request no refried beans + gringo dip in place of cheese sauce*

### 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, bacon, white cheddar, pico de gallo, tortilla strips, crumbled bleu, chipotle ranch ◦ 1580 CAL

### CALIFORNIA BLEU CHICKEN SALAD\*

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

### SUMMER CHICKEN SALAD

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

### FAJITA SALAD\*

chicken or ground beef, 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, cheddar, avocado, bacon, carrot, egg, cucumber, tomato, dressing ◦ 780/830 CAL

*please request no croutons*

### CHICKEN CAESAR SALAD

grilled or blackened chicken, romaine, parmesan, caesar dressing ◦ 1030/1080 CAL

*please request no croutons*

## PROTEIN UPGRADE

SEARED SHRIMP 3 | SALMON 4 | FLAT-IRON STEAK 4

## HOUSE SALADS

### TRADITIONAL

cheddar, bacon, carrot, egg, cucumber, tomato, dressing ◦ 140-650 CAL

*please request no croutons | add to any entrée for an upcharge*

### CAESAR

romaine, parmesan, 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, goat cheese, balsamic vinaigrette ◦ 330 CAL

*add to any entrée for an upcharge*

## CRAFT SANDWICHES

### CHICKEN AVOCADO GRILLE

grilled chicken, smashed avocado, "thick-cut" 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" bacon, monterey jack, arugula, tomato, one standard side (garlic aioli or honey mustard) ◦ 910/950 CAL

*please request gluten free bun*

### TRADITIONAL FISH

blackened, responsibly farmed white fish, scratch coleslaw, lemon zested tartar 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

balsamic vinaigrette 160

buttermilk ranch 140

caesar dressing 170

chipotle ranch 130

cilantro honey lime 160

creamy bleu cheese 140

french 120

honey mustard 180

light italian 40

thousand island 110

barbecue 50

cheese sauce 70

cocktail sauce 40

gringo dip 60

guacamole 50

gyro sauce 60

horseradish sauce 180

mayo 220

salsa 10

sour cream 60

tartar sauce 180

# GLUTEN AWARENESS MENU

## MILE HIGH BURGERS

### ALL-AMERICAN BACON CHEESEBURGER<sup>◊</sup>

1/2 lb patty, cheese, fried egg, "thick-cut" bacon, garden, garlic aioli, one standard side ◦ 1210-1260 CAL

*please request gluten free bun*

### DEVIL'S DEN BURGER<sup>◊</sup>

1/2 lb patty, wing sauce, carolina reaper cheese, smoky spread, one standard side (ranch or bleu cheese) ◦ 1240-1430 CAL

*please request gluten free bun*

### AVOCADO BURGER<sup>◊</sup>

1/2 lb patty, smashed avocado, monterey jack, "thick-cut" bacon, avocado ranch, one standard side ◦ 1090 CAL

*please request gluten free bun*

### BURGER WITH CHEESE<sup>◊</sup>

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

## STEAK + SEAFOOD

### BLACKENED RIBEYE<sup>◊</sup>

14 oz. USDA certified angus beef<sup>®</sup> ribeye, cajun spice, house salad, one side ◦ 1100 CAL

*please request no croutons*

### FLAT-IRON STEAK<sup>◊</sup>

8 oz. USDA certified angus beef<sup>®</sup>, house salad, one side ◦ 640 CAL

*please request no croutons*

### FILET MIGNON<sup>◊</sup>

'center cut' 7 oz. filet mignon, house salad, one side ◦ 420 CAL

*please request no croutons*

### 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*

## COMFORT

### '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<sup>◊</sup>

**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, cheddar, bacon, carrot, egg, cucumber, tomato, dressing ◦ 620/660 CAL

*please request no croutons*

### LOADED IDAHO<sup>®</sup> BAKED POTATO PLATTER

jumbo baked potato, butter, sour cream, 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

### 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<sup>®</sup> + CHIPS 1030 CAL

CHICAGO SPINACH + ARTICHOKE DIP 1270 CAL

SHROOMS 1340 CAL

FRY ME SOME CHEESE 630 CAL

*request NO marinara*

VEGGIE QUESADILLA 760 CAL

FRIED PICKLES 770 CAL

FAJITA SALAD 810/990 CAL

*request crumbled veggie patty or NO protein*

SUMMER CHICKEN SALAD 840 CAL

*request NO chicken*

TRADITIONAL HOUSE SALAD 170-680 CAL

*request NO bacon*

SUMMER HOUSE SALAD 170-680 CAL

SOUTHWEST VEGGIE WRAP 1000 CAL

SCRATCH VEGGIE BURGER 870 CAL

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