



# Vegan & Gluten Free Menu

## SALADS

### Seasonal Salad - \$10 GF

Little gem lettuce, green goddess dressing, chevre, bacon lardons, fresh herbs, pickled beets, shaved fennel, grape tomatoes, and snap peas.

Vegan with no bacon or chevre, sub lemon thyme dressing.

### House Salad - \$7 GF, V

Mixed greens with cucumber, carrot & radish with Lemon Thyme dressing

### Add to Any Salad:

Grilled Tempeh (+\$3) GF, V  
Lemongrass Chicken (+\$3) GF

## SHAREABLES

### Hand-Cut Fries - \$5.50 V\*

Served with your choice of 2 sauces

### Tater Tots - \$5.50 GF, V\*

Served with your choice of 2 sauces

### Sweet Potato Fries - \$6.50 GF, V\*

Served with your choice of 2 sauces

### Crispy Cauliflower - \$9 V

Sourdough levain battered crispy cauliflower tossed in garlic oil. Served with your choice of 2 sauces.

### Pick Your Sauces, Fries or Tots:

Ketchup (GF,V) , Ranch(GF), Veganaise (GF, V)

Garlic Aioli\*(GF), Wasabi Aioli\*(GF) & Chipotle Aioli\*(GF)

Additional Sauce will be \$.50 each.

### Add to Your Fries or Tots:

Pick your Spice (GF, V):

Basic, Korean Spiced ( Spicy) or Truffled (+\$.50)

### Hummus Plate - \$9 GF, V

House-made hummus, falafel & sesame cracker w/ mixed olives, cucumber slices, carrots & a side of seasonal fruit amba Ask for no crackers to make GF.

### Soft Pretzel - \$7 V\*

Salted Bread Stop pretzel served with two house made mustards.

For your care, please tell the server to prepare your pretzel without butter and no cheese sauce.

## HANDHELDS

Served with your choice of fries, tots, sweet potato fries (\$.50) or side salad.

Confirm with servers for gluten free buns

### House Burger - \$13 GF

Local beef\*, cheddar, house pickles, butter lettuce & house burger sauce on a GF bun.

### Bleu & Bacon Burger - \$15 GF

Local beef\*, bleu cheese, bacon, house pickles, butter lettuce & house burger sauce on a GF bun

Add: Egg (+\$1), Bacon (+\$2), Extra Ground Beef Patty (+\$5)

### Veg Burger - \$13GF, V

Housemade quinoa and black bean patty made with carrot, red bell pepper, and onion; cheddar, house pickles, butter lettuce & house burger sauce on a brioche bun.

Ask for gluten free bun.

\*Veganize it: Replace cheddar with vegan melting "cheese" & veganise.

Served on a G/F vegan bun from New Cascadia- (+\$1.50)

### Cuban - \$13 GF

Smoked pork, thinly sliced ham, swiss cheese, house made pickles, & yellow mustard pressed on a GF roll

### Chicken Banh Mi - \$12 (Spicy) GF

Grilled lemongrass chicken, pickled veggies, fresh cucumber, jalapeño & cilantro with fermented chili aioli on a GF roll

### Tempeh Banh Mi - \$12 (Spicy) GF, V

Grilled Tempeh, pickled veggies, fresh cucumber, jalapeño & cilantro with fermented chili on a GF roll

### Pulled Pork Sandwich - \$12 GF

Smoked pork shoulder, house made barbecue sauce, creamy coleslaw, and pickles on a GF bun.

Most items have GF, Vegetarian and Vegan options, please ask your server.  
Sub Gluten Free buns \$1.00 & Baguette for \$1.50.

V\* - May have frier meat contamination

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



# Vegan & Gluten Free Menu

## Small Plates

Served with your choice of fries, tots, sweet potato fries (\$.50), or side salad

**Grilled Tempeh Skewers - \$9 GF, V**  
Soy-ginger marinated tempeh with apple curry sauce

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**Taco Basket - \$8**  
Two tacos on locally-made corn tortillas, served w/ house-made chips & salsa

**Birria Beef - GF**  
Chili braised bottom round, served with mushroom chimichurri, shredded cheese, cilantro, lime, sour cream.

**Birria Style Chicken - GF**  
Chili braised chicken thigh, served with mushroom chimichurri, shredded cheese, cilantro, lime, sour cream.

**Birria Style Jackfruit - GF, V**  
Chili braised shredded jackfruit, served with mushroom chimichurri, vegan cheese, cilantro, lime.

**All Birria style tacos are served with mild chilli dipping broth.**

Most items have GF, Vegetarian and Vegan options, please ask your server.  
Sub Gluten Free buns \$1.00 & Baguette for \$1.50.  
18% gratuity will be added to parties of 8 or more.

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