

# GLUTEN-FREE MENU



## APPETIZERS

GREAT FOR SHARING WITH FRIENDS

### PULLED PORK TOSTADA 12

Corn & Black Bean Salsa, Spicy Chihuahua, Chipotle Ranch

### ARTICHOKE & SPINACH DIP 10

Fresh Vegetable Crudite

### PAN SEARED AHI TUNA 14

Tuna Seared Rare, Creamed Leeks,  
Preserved Lemon Beurre Blanc

### BREWMASTER PLATTER 16

Meats, Cheeses, Spreads

## SOUPS & SALADS

HOUSE MADE SOUPS AND ENTREE SIZED SALADS MADE WITH  
THE FRESHEST INGREDIENTS AND A VARIETY OF DRESSINGS

### BAKED FRENCH ONION SOUP 6

Served In Crock

### COBB SALAD 14

Bacon, Chicken, Egg, Corn, Tomato, Avocado,  
Red Onion, Bleu Cheese, Choice of Dressing

### CAESAR SALAD 12

Romaine, Parmesan

Add Chicken 4 Add Salmon or Steak 5

### ROASTED BEET SALAD 15

Arugula, Marcona Almonds, Bleu Cheese,  
Honey Crisp Apple, Grilled Chicken Breast,  
Honey-White Balsamic Vinaigrette

### SOUTHWEST CHICKEN SALAD 15

Black Beans, Corn, Tomato, Red Onion, Avocado,  
Tortilla Strips, Jalapeno Chihuahua Cheese,  
Cilantro-Lime Dressing

#### DRESSING OPTIONS

Cilantro-Lime Vinaigrette, Honey-White Balsamic Vinaigrette, Vinegar & Oil, Italian Vinaigrette

## BEST BURGERS

CHOICE OF SIDES INCLUDE: JASMINE RICE, CHEF'S VEGETABLES, BUTTER BUTTER MASHED POTATOES  
EMMETT'S SLAW, FRESH FRUIT. ADD SIDE SALAD 3.5

### BREWHOUSE ANGUS BURGER 13

8oz Burger, Gluten Free Bun

### FIRESTARTER BURGER 14.5

Roasted Jalapeno, Sriracha Mayo, Cheddar,  
Avocado, Gluten Free Bun

### BRUSCHETTA BURGER 14.5

Arugula, Basil Aioli, Roasted Tomato Spread,  
Caramelized Onion, Parmesan Crisp, Gluten Free Bun

### AY CHIHUAHUA! BURGER 14.5

Jalapeno Chihuahua, Salsa Cruda, Avocado, Gluten Free Bun

### BEYOND THE BURGER 15.5

100% Plant Based Patty, Arugula, Tomato, Avocado,  
Roasted Garlic Aioli, Gluten Free Bun

### HORSERADISH MUSHROOM BURGER 14.5

Horseradish Cheddar, Balsamic Mushrooms, Gluten Free Bun

#### TOPPING OPTIONS ADD .75 EACH

American | Swiss | Sharp Cheddar | Crumbled Bleu Cheese | Sautéed Mushrooms | Grilled Onions | Avocado  
Roasted Jalapenos | Smoked Gouda | Jalapeno Chihuahua | Nueske Bacon Add \$1 | Fried Egg Add \$1

# GLUTEN-FREE MENU



## SANDWICH BOARD

CHOICE OF SIDES INCLUDE: JASMINE RICE, CHEF'S VEGETABLES, BUTTER BUTTER MASHED POTATOES  
EMMETT'S SLAW, FRESH FRUIT. ADD SIDE SALAD 3.5

### TAVERN TACOS 12

Steak, Cod, Pork or Roasted Vegetables, Napa Cabbage,  
Pico De Gallo, Corn Tortillas

### SPICY PORK SANDWICH 12

Blistered Tomatoes, Roasted Jalapenos, Swiss Cheese,  
Sriracha Aioli, Gluten Free Bread

### CLASSIC REUBEN 12

Corned Beef or Turkey, Sauerkraut, Swiss, 1,000 Island,  
Gluten Free Bread

### EMMETT'S CLUB SANDWICH 12

Turkey, Ham, Nueske Bacon, Swiss, Tomato, Greens,  
Roasted Tomato Spread, Basil Aioli, Gluten Free Bread

## ENTREES

SUBSTITUTE ASPARAGUS 1

LOADED BAKED POTATO 2.5

### PAN SEARED CHICKEN BREAST 19

Roasted Tomato Confit, Balsamic Accent,  
Butter Butter Mashed Potato, Haricot Vert

### ANCHO CHILE FLANK STEAK 24

Sweet Corn & Black Bean Salsa, Popcorn Shoots,  
Butter Butter Mashed Potato, Grilled Asparagus

### BACON WRAPPED PORK TENDERLOIN 19

Nueske Bacon, Sweet Potato Mash, Fuji Apple Jus,  
Crispy Brussels Sprouts

### EMMETT'S FILET MIGNON 27

Roasted Garlic Butter, Baked Potato, Grilled Asparagus

### CEDAR PLANK WHITEFISH 21

Lake Superior Whitefish, Lemon Caper Beurre Blanc,  
Horseradish Mashed Potato, Haricot Vert

### SEARED SEA SCALLOPS 23

Wild Mushroom Risotto, Asparagus, Chives, Parmesan,  
Blistered Tomato, White Truffle Oil

### FAROE ISLAND SALMON 24

Grilled Salmon, Preserved Lemon Beurre Blanc,  
Turmeric Rice, Broccolini

## DESSERTS

### CHOCOLATE POT DE CRÈME 8

Raspberry Mascarpone Cream,  
Chocolate Shavings

### CLASSIC CRÈME BRULEE 7

Fresh Vanilla Bean, Crisp Candy Shell

### ICE CREAM 4

Fresh Vanilla Bean



## EMMETT'S PROMISE

We take pride in our commitment to our customers and to our environment. We work hard with our purveyors to select ingredients that are sustainable. We use no trans-fat oils, local produce when in season and we also utilize sustainable practices in our breweries by donating our spent grain to local farmers as a food source for livestock.

Tables of 8 or more are subject to 18% gratuity.  
Please inform your server if there are any food allergies in your group.