

# GLUTEN FRIENDLY MENU

Before placing your order, please inform the Manager and your Server to your food allergy and/or special dietary needs.

## SHAREABLES

### PARMESAN TRUFFLE FRIES

Crispy fries tossed with truffle seasoning, white truffle oil, parmesan cheese & parsley, served with Truffle Aioli for dipping. (1000 cal)

### WOB CHICKEN WINGS

Served with celery and ranch (280 cal).

5 piece (470-550 cal) | 10 piece (940-1100 cal) | 20 piece (1880-2200 cal)

Choose your style: Signature Dry Rub | Lemon Pepper Dry Rub  
Buffalo | Garlic Parmesan | Sweet Fire

ALWAYS  
FRESH

## BURGERS + HANDHELDS

### INCLUDES CHOICE OF:

Tater Tots (380 cal) • Fries (260 cal) • Cucumber Salad (60 cal)

ADD EXTRA FOR: Sweet Potato Fries (280 cal),

Parmesan Truffle Fries (820 cal) or Side Salad (80-510 cal)

### BYO BURGER\*

Fresh Angus beef burger served in lettuce (440 cal) or on a gluten free bun (590 cal) + 1.5. Choose your toppings below:

#### CHEESE (select one)

American (80 cal)

Cheddar (80 cal)

Swiss (80 cal)

Pepper Jack (80 cal)

Danish Blue (80 cal)

#### SAUCES (select one)

Sriracha Aioli (160 cal)

Garlic Aioli (200 cal)

#### TOPPINGS

Shredded Lettuce (5 cal)

Tomato (5 cal)

Diced Onions (10 cal)

Caramelized Onions (40 cal) +1

Sauteéd Mushrooms (20 cal) +1

Fresh Jalapeños (5 cal) +1

Avocado (50 cal) +2

Bacon (100 cal) +2

### BLACK N' BLUE BURGER\*

Blackened Angus beef burger loaded with Danish blue cheese, caramelized onions, shredded lettuce & garlic mayo, served in lettuce (890 cal) or on a gluten free bun (1040 cal) + 2.

### TRUFFLE BURGER\*

Fresh Angus beef burger, topped with black truffle pecorino cheese, caramelized onions, truffle aioli & truffled arugula, served in lettuce (870 cal) or on a gluten free bun (1020 cal) + 2.

### BUFFALO CHICKEN SANDWICH

Grilled chicken breast tossed in buffalo sauce & topped with melted cheddar cheese, served in lettuce with tomato (390 cal) or on a gluten free bun (540 cal) + 2.

### CHIPOTLE CHICKEN SANDWICH

Grilled chicken breast smothered in bacon, swiss cheese & chipotle sauce, served in lettuce with tomato (440 cal) or on a gluten free bun (590 cal) + 2.

## FORK + KNIFE

### SALMON\*

Fresh grilled Atlantic Salmon, served with fries & steamed broccoli. (670 cal)

### STEAK FRITES\*

Marinated flat-iron steak grilled & thinly sliced, served with steamed broccoli, fries & garlic aioli for dipping. (1420 cal)

# FLATBREADS

**MUST ORDER WITH GLUTEN FREE CAULIFLOWER CRUST (+2.95) (-40 cal)**

## BLACK & BLUE\*

Blackened steak, caramelized onions & mushrooms, mozzarella & Danish blue cheese, finished with fresh arugula & a sweet balsamic glaze. (1000 cal)

## MARGHERITA

Freshly diced tomato & mozzarella over a basil pesto, drizzled with a sweet balsamic glaze & topped with fresh arugula. (730 cal)

# BOWLS

**SERVED OVER YOUR CHOICE OF JASMINE RICE OR SPRING GREENS.  
ADD EXTRA PROTEIN FOR AN ADDITIONAL CHARGE.**

## THE CALI BOWL

Your choice of protein with grape tomatoes, shredded carrots, cucumbers, drizzled with Sriracha-lime aioli & topped with fresh avocado, toasted sesame seeds & scallions.

**BLACKENED CHICKEN (420-590 cal) | BLACKENED STEAK (630-780 cal)**

# FRESH GREENS

**ADD CHICKEN (150 cal), STEAK\* (380 cal),  
SHRIMP (110 cal) OR SALMON\* (200 cal)  
FOR AN ADDITIONAL CHARGE.**

**AVAILABLE DRESSINGS: RANCH (420 cal), GREEK VINAIGRETTE (350 cal),  
BALSAMIC VINAIGRETTE (310 cal) OR OIL & VINEGAR (210 cal).**

**DRESSINGS  
MADE FROM  
SCRATCH**

## THE WOB COBB

Tower of spring greens, roasted corn, mozzarella cheese, applewood smoked bacon, grape tomatoes, hard boiled eggs, grilled chicken & fresh avocado tossed with house-made Greek vinaigrette. (770 cal)

## HOUSE SALAD

Mixed greens, grape tomatoes, shredded carrots, diced cucumbers and red onions, tossed in our house-made Greek vinaigrette. Topped with crispy garbanzo beans. (510 cal)

## CAESAR SALAD

Romaine lettuce & parmesan cheese, tossed in your choice of dressing. (80 cal plus dressing)

# SIDES

**FRIES (260 cal)**

**TATER TOTS (380 cal)**

**SWEET POTATO FRIES (280 cal)**

**CUCUMBER SALAD (60 cal)**

**STEAMED BROCCOLI (60 cal)**

**JASMINE RICE (170 cal)**

**PARMESAN TRUFFLE FRIES (820 cal)**

**SIDE HOUSE SALAD (250 cal)**

2,000 calories a day is used for general nutrition advice, but calorie needs vary.  
Additional nutrition information available upon request.

Please be aware that during normal kitchen operations involving shared cooking equipment and preparation areas, which may or may not include common fryer oil, the possibility exists for cross contact, therefore, food items (including garnishes) may come in contact with wheat/gluten proteins. Additionally, fried food items and grilled food items could absorb wheat/gluten proteins during the cooking process. Therefore, we recommend that individuals with these allergies and intolerances avoid ALL fried foods, grilled foods and garnishes. Due to these circumstances, we are unable to guarantee that any menu item below can be COMPLETELY free of wheat/gluten protein.

\* Items may be served raw or undercooked, or may contain raw or undercooked ingredients. The consumption of raw or undercooked eggs, hamburgers, shellfish, poultry, fish and steaks may increase your risk of foodborne illness, especially if you have certain medical conditions.