

GLUTEN FRIENDLY MENU

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

SHAREABLES

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 Chili**

FRESH
NEVER FROZEN

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)*

SMASH BURGER* SINGLE / DOUBLE / TRIPLE

100% Fresh Angus beef smash patty seared to perfection, diced onions, pickle chips, shredded lettuce, American cheese, and our signature WOB Smashburger sauce. (580 - 1090 cal) Served on a lettuce cup (890 cal) or on a gluten free bun (1040 cal) + 2.

NEW

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:

SELECT 1 CHEESE

American (80 cal)
Cheddar (80 cal)
Swiss (80 cal)
Pepper Jack (80 cal)
Danish Blue (80 cal)

SELECT 1 SAUCE

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
Sautéed 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 on a lettuce cup (890 cal) or on a gluten free bun (1040 cal) + 2.

SMOKED BRISKET BURGER*

Fresh Angus beef, beef brisket, applewood bacon, cheddar cheese, chipotle mayo sauce. Served on a lettuce cup (860 cal) or on a gluten free bun (1030 cal)

FAJITA BURGER*

Angus beef, sautéed peppers, onions & jalapeños, pepper jack cheese, chipotle mayo Served on a lettuce cup (430 cal) or on a gluten free bun (590 cal) + 2.

MAHI SANDWICH

Mahi-mahi grilled or blackened, spring greens, red onion, tomato, pickle, tartar sauce. Served on a lettuce cup with tomato (460 cal) or on a gluten free bun (590 cal) + 2.

FORK & KNIFE

GRILLED SALMON*

Grilled 6oz. Atlantic salmon, jasmine rice, cucumber salad. (670 cal)

CHIMICHURRI STEAK FRITES*

Flame Grilled 8oz Certified Angus Beef Sirloin Churrasco, sliced thin and topped with house-made Chimichurri. Served with a side of Parmesan fries and Garlic Aioli for dipping. (1235 cal)

GO SURF & TURF - ADD 7 GRILLED SHRIMP (130 CAL) + 6

NEW

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. (1040 cal)

MARGHERITA

Freshly diced tomato & mozzarella over a basil pesto, drizzled with a sweet balsamic glaze & topped with fresh arugula. (770 cal)

CHIPOTLE CHICKEN

Grilled chicken, onions, peppers, bacon, mozzarella cheese, chipotle mayo, scallions. (810 cal)

HOT HONEY PEPPERONI

Marinara, mozzarella, oregano & crispy pepperoni, finished with Mike's Hot Honey® & crushed red pepper. (920 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)
Grilled Atlantic 6oz Salmon* (540-700 cal) | **Grilled Shrimp** (480-640 cal)

FRESH GREENS

ADD ON: *Chicken (150 cal), Steak* (380 cal),
Shrimp (110 cal) or Salmon* (200 cal)*

For An Additional Charge.

Available dressings: *Ranch (420 cal), Blue cheese (270 cal),
Honey Mustard (207 cal), Greek vinaigrette (350 cal), or oil & vinegar (210 cal).*

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, carrots, cucumbers, red onions, choice of Honey Mustard, Ranch, Blue Cheese or Greek dressing. (510 cal)

CAESAR SALAD

Romaine, parmesan, Caesar dressing. (530 cal)

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)

Side Caesar Salad (260 cal)

A 3% Technology Service Fee is added to each check to help support our commitment to secure payment processing and technology platforms that enhance our guest experience.

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.

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