

GLUTEN-FREE MENU

STARTERS

BREWMASTER'S PLATTER 16

Meats, Cheeses, Spreads

ARTICHOKE & SPINACH DIP 9

Fresh Vegetables

SPICY GRILLED SHRIMP 13

Fire-Roasted Corn Salsa, Avocado,
Cilantro-Lime Cream

SMALL PLATES

MINI CAPRESE SALAD 4

Tomato, Mozzarella, Balsamic Drizzle,
Basil, Baby Greens

THE FOLLOWING ITEM INCLUDES CHOICE OF
SMALL SIDE- JASMINE RICE, CHEF'S VEGETABLES,
YUKON MASHED POTATOES, EMMETT'S SLAW, FRESH FRUIT.

TAVERN TACO 5

Steak, Pork or Roasted Vegetable, Corn Tortilla,
Small Side Choice

SOUPS & SALADS

BAKED FRENCH ONION SOUP

Swiss, Parmesan, Served in Crock 5

COBB SALAD 12

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

CAPRESE SALAD 10

Tomato, Fresh Mozzarella, Balsamic
Drizzle, Basil, Baby Greens

BIG HOUSE SALAD 7

Mixed Greens, Tomato, Cucumber, Carrot,
Red Onion, Choice of Dressing

CRANBERRY WALNUT SALAD 12

Grilled Chicken, Cranberries, Bleu Cheese,
Pear, Balsamic Vinaigrette

BABY SPINACH SALAD 12

Tomato, Red Onion, Egg, Bacon,
Balsamic Vinaigrette, Grilled Chicken

BLT STEAK SALAD 14

Bacon, Tomato, Red Onion, Bleu Cheese,
Balsamic Vinaigrette

DRESSING OPTIONS

Balsamic Vinaigrette, French Dressing,
Oil & Vinegar



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.

GLUTEN-FREE MENU

SANDWICHES

CHOICE OF SIDES INCLUDE: JASMINE RICE,
CHEF'S VEGETABLES, YUKON MASHED POTATOES
EMMETT'S SLAW, FRESH FRUIT. ADD SIDE SALAD 2.50

TAVERN TACOS 10

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

CLASSIC REUBEN 10

Corned Beef or Turkey, Sauerkraut, Swiss

BRUSCHETTA CHICKEN SANDWICH 11

Tomato, Fresh Mozzarella, Baby Greens, Pesto,
Balsamic Glaze. Gluten Free Bun

EMMETT'S CLUB SANDWICH 9

Turkey, Ham, Bacon, Swiss, Greens, Tomato, Mayo

BLACKENED TILAPIA SANDWICH 11

Cilantro-Lime Cream, Fire-Roasted Corn Salsa,
Gluten Free Bun

ALL SANDWICHES SERVED ON GLUTEN FREE
MULTI-GRAIN BREAD UNLESS OTHERWISE NOTED.

BURGERS

CHOICE OF SIDES INCLUDE: JASMINE RICE,
CHEF'S VEGETABLES, YUKON MASHED POTATOES
EMMETT'S SLAW, FRESH FRUIT. ADD SIDE SALAD 2.50

BREWHOUSE ANGUS BURGER 10.5

8oz Burger, Gluten Free Bun

BISON BURGER 15

Cheddar, Applewood Bacon, Tangy A1™ Spread,
Gluten Free Bun

FIRESTARTER BURGER 12

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

BRIE BURGER 12

Caramelized Onion, Melted Brie, Gluten Free Bun

SUNRISE BURGER 12

Fried Egg, Applewood Bacon, Gluten Free Bun

ADDITIONAL TOPPINGS: GRILLED ONION, MUSHROOM,
BACON, AMERICAN, SWISS, CHEDDAR,
CRUMBLLED BLEU CHEESE 0.75 EACH

ENTREES

INCLUDES SALAD. FRENCH ONION SOUP 1.50
SUBSTITUTE ASPARAGUS 1.00 LOADED BAKED POTATO 1.99

GRILLED ATLANTIC SALMON 21

Balsamic Beurre Blanc, Tomato-Basil Confit,
Jasmine Rice, Julienne Vegetables

SEARED SEA SCALLOPS 21

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

CHIPOTLE RUBBED RIBEYE STEAK 23

Cilantro-Lime Butter, Baked Potato, Asparagus

CEDAR PLANK WHITEFISH 19

Lemon Caper Beurre Blanc, Horseradish Mashed
Potatoes, Garlic Spinach

EMMETT'S FILET MIGNON 25

Gorgonzola Crust, Baked Potato, Asparagus

POTATO CRUSTED TILAPIA 16

Roasted Red Pepper Sauce, Jasmine Rice,
Julienne Vegetables

DESSERTS

CLASSIC CRÈME BRULÉE 6 Vanilla Bean, Crisp Candy Shell

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