

# DINNER AT WONDERLAND

## Gluten Sensitivity Menu

Please specify your gluten sensitivity with your server.

### APPETIZERS

#### CHIMICHANGA ROLLS (2) \$11.95

Pulled chicken tossed in Tinga sauce, pickled jalapeño and shredded Chihuahua cheese, rolled into a wonton and fried crispy with a side of creamy Southwest Lime sauce.

#### ELOTE DIP \$11.95

A creamy dip of sweet corn, black beans, cilantro, cream cheese, Chihuahua cheese and Cholula with corn tortilla chips.

#### SUPER TOTS (6) \$11.95

Handmade crispy fried jumbo tots topped with buttermilk aioli,\*\* chopped bacon, green onion and freshly grated Parmesan.

#### JUST TOTS (6) \$8.95

Handmade crispy fried jumbo tots served with a curry ketchup.

#### BRUSSELS SPROUTS \$10.95

Sautéed Brussels sprouts with bacon, fig, and balsamic reduction, topped with freshly grated Parmesan.

#### TEMPURA VEGGIES \$8.95

Carrots, green beans and scallions, rice flour battered and fried with a side of Godzilla sauce (made with honey).

#### SAUTÉED BEETS \$9.95

Red and golden beets sautéed with lemon, walnuts, Bleu cheese, roasted garlic and tarragon.

#### VEGAN TOFU WINGS

6 for \$10.95 • 12 for \$19.95

Choose a style:

- Chipotle Molasses V
- Buffalo V, hot
- Creole Dry Rub V
- Godzilla (honey Sriracha) hot
- Scorcher Buffalo V, very hot

Choose a sauce:

- Bleu Cheese\*\*
- Buttermilk Aioli\*\*
- Garden Mayo V
- Parmesan Peppercorn\*\*

We do not make Ranch dressing.  
You must try our Buttermilk Aioli\*\*

### ENTRÉES

#### STEAK FRITES \$26.95

6 ounce medium rare steak,\* egg yolk mousse with tarragon reduction and golden fries tossed in truffle oil, topped with salt-cured egg yolk, Parmesan and chive.

#### GRILLED SALMON \$26.95

Crispy skin salmon filet on a fluffy bed of quinoa, sautéed zucchini, cherry tomato, red onion and summer squash, finished with an herb chimichurri.

#### ROASTED CARROT RISOTTO \$18.95

Carrot purée, butter and Parmesan risotto, topped with sautéed braised radish and blistered poblano and banana pepper. Available **V**egan per request.

#### **V** LENTIL LOAF DINNER \$16.95

Homemade lentil loaf, mashed potatoes, sautéed green beans and mushroom gravy.  
NOTE: our mushroom gravy is made with beer, which contains gluten.

### FRIDAY FISH

FRIDAYS ONLY

#### GLUTEN FREE BAKED COD \$18.95

Baked cod loins and pineapple poppyseed coleslaw with French fries. Includes a cup of clam chowder, soup of the day, or meaty chili (our chili is made with pork). This item is available Gluten Free without rye toast, onion rings and potato pancakes. Please specify this with your server.

#### **A NOTE REGARDING THIS MENU:**

Everything you see on this menu can be prepared gluten free, if you specifically request it. Since we are not an entirely gluten free restaurant and bar, there will always be a very small risk of some cross-contamination. Keep this in mind when making your menu choices, and make sure to communicate your needs with your server.

## SANDWICHES

Please specify your gluten sensitivity to your server.

### DREAM BURGER \$13.95

1/3 lb. ground beef patty,\* lettuce, tomato, onion, seasoned butter and American cheese on a toasted gluten free bun.

+ bacon \$4 | sunny egg\* \$3 | extra patty\* \$4

### THE BIG WONDER \$17.95

Two all-beef patties,\* Wondersauce,\*\* lettuce, American cheese, pickles and minced onion on a toasted gluten free bun.

+ bacon \$4 | sunny egg\* \$3

### VEGAN DREAM BURGER \$14.95

Our own handmade vegan walnut patty, arugula, pickled onion and truffle aioli on a toasted gluten free bun. + sunny egg\* \$3

### THE REUBEN \$19.95

1/2 lb. slow roasted corned beef, caramelized sauerkraut, Gruyere cheese and Tiger sauce on toasted gluten free white.

### V BEET REUBEN \$14.95

Roasted seasoned beets, caramelized sauerkraut and Tiger sauce on toasted gluten free white.

### CUBANO \$15.95

Pulled ham, pork belly, pickles, Gruyere cheese and whole grain mustard on toasted gluten free white. **V**egan TOFUBANO option available.

### BANH MI \$14.95

Chicken, pork belly or tofu, fermented chili aioli, pickled veggies and cilantro on toasted gluten free white. Tofu option is vegan.

### V THE SHROOMVILLE \$13.95

Tempura battered oyster mushrooms, General Tso's sauce, cilantro, crispy shallots, cumin pickles and coleslaw on a toasted gluten free bun.

### CLUBHOUSE CHICKEN \$15.95

Grilled chicken thigh, bacon, arugula, tomato, onion and Garden Mayo on a toasted gluten free bun.

### FRIED GREEN TOMATO BLT \$14.95

Fried green tomatoes, bacon, lettuce and buttermilk aioli\*\* on toasted gluten free white. + avocado \$2 | sunny egg\* \$3

### PATTY MELT \$17.95

Two 1/3 lb. fresh ground beef patties,\* Muenster cheese, onion jam, and tiger sauce on grilled gluten free white. + bacon \$4

### TUNA MELT \$12.95

Tuna, Muenster cheese, dill, buttermilk aioli,\*\* pepperoncinis and pickled onions on grilled gluten free white.

### GRILLED CHEESE \$11.95

American, Gruyere, and Muenster cheeses on grilled gluten free white. + tomato \$1 | avocado \$2 | bacon or pulled ham \$4

## SALADS

### ANNIE'S STRAWBERRY SALAD \$12.95

Arugula, chopped Bibb lettuce, hot honey strawberries, Feta cheese, toasted slivered almonds and pickled red onions with pineapple poppyseed vinaigrette on the side.

### V GRILLED TOFU SALAD \$12.95

Crispy gochujang marinated tofu, baby spinach, chopped Bibb lettuce, roasted red pepper, crispy shallots and ginger vinaigrette on the side.

### COBB SALAD \$13.95

Chopped Bibb lettuce, grated salt-cured egg yolk, bacon bits, cherry tomatoes, red onion, avocado, and Bleu cheese crumbles, with Bleu cheese dressing\*\* on the side.

### V WALLY BOWL \$13.95

Brown and wild rice, quinoa, black and red beans, parsnips, sweet potatoes, corn, pulled mushroom stems, pickled veggies, roasted garlic and fresh parsley, with a vegan Garden Mayo drizzle.

### HOUSE SALAD \$6.95 (Gluten free without croutons)

Arugula, chopped Bibb lettuce, shredded roasted beets, cherry tomatoes and red onions with homemade dressing on the side:

- Bleu Cheese\*\*
- Buttermilk Aioli\*\*
- Garden Mayo V
- Ginger Vinaigrette V
- Parmesan Peppercorn\*\*
- Pineapple Poppyseed Vinaigrette V

\*Eating raw or undercooked meat, fish or poultry may cause illness.

\*\*Some of our sauces include raw eggs.

V = Vegan