

***WE ARE NOT A GLUTEN-FREE RESTAURANT AND CANNOT ENSURE THAT CROSS CONTAMINATION WILL NEVER OCCUR



Stone Arch Brewpub

GLUTEN FRIENDLY MENU

Sandwiches & Burgers

MAHI-MAHI BLT

Blackened mahi-mahi with arugula, tomato, pesto aioli, and smoked bacon on a GF bun.

BREWHOUSE CHICKEN

Diced chicken, smoked bacon, chipotle aioli, Wisconsin aged cheddar, arugula, tomato, and onion on a GF bun.

BEEF SANDWICH

Grass-fed roast beef topped with caramelized onions, sautéed mushrooms, and alfredo cheese on a GF bun.

SMOKED CHICKEN SALAD SANDWICH

Smoked chicken breast salad with plumped raisins, celery, onions, candied walnuts, and curry honey sauce on a GF bun.

CELLARMAN ANGUS BURGER*

8oz Braveheart Wisconsin beef patty* with arugula, tomato, and onion on a GF bun. *Sub Impossible Patty*

VENISON BURGER*

Primal Eats venison patty* with arugula, tomato, and onion on a GF bun.

SHORT RIB BRISKET BURGER*

A blend of short-rib and brisket patty* topped with bacon, blue cheese crumbles, arugula, tomato, and onion on a GF bun.

SIDES

Fries +1 | Sweet Potato Fries +1.5

Seasonal Vegetables +1 | Garlic Mashed Potatoes +1

Roasted Herb Potatoes +1 | Side House Salad +2

Pub Favorites

BAKED FISH AND CHIPS

Baked haddock served with house-made coleslaw, tartar, and fries.

Malt vinegar available upon request.

SCALLOPS

U15 scallops, potato fondant, goat cheese with lemon and green onions, asparagus, and mango chili sauce.

PORK TOMAHAWK

Herb-crusted with seasonal vegetables and apple chutney.

CONFIT CHICKEN LEG

Slow-cooked in herb and garlic oil, served with wild rice, seasonal vegetables, and a lemon-herb sauce.

FLAT IRON STEAK*

10 oz pan-seared flat iron steak with choice of two sides and one sauce.

SIRLOIN*

8 oz served with choice of two sides and one sauce.

BIERGARTEN SALAD

Organic mixed spring greens, strawberries, apples, spiced walnuts, goat cheese, and choice of dressing.

AHI SALAD

Mixed greens, sesame crusted ahi tuna*, mango, avocado, candied jalapeños, and cilantro lime vinaigrette.

MELON SALAD

Mixed greens, honey dew melon balls, watermelon, candied walnuts, whipped honey goat cheese, and prickly pear vinaigrette.

CARNITAS NACHOS

Diced chicken, jalapeños, 4-cheese blend, and pico de gallo over tortilla chips, served with sour cream and salsa.

POKE PLATE

Ahi tuna* with green onion, avocado, sesame seeds, and jalapeños.

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10" GF Crust Pizzas

THREE MEAT

Topped with bacon, sausage, and pepperoni.

MARGHERITA

Olive oil base topped with artichokes, tomatoes, fresh mozzarella, garlic, and fresh basil.

THE WORKS

Topped with sausage, pepperoni, yellow onions, mushrooms, tomatoes, green peppers, and black olives.

VEGETARIAN

Topped with yellow onions, mushrooms, tomatoes, green peppers, black olives, and green olives.

CHICKEN BACON RANCH

Ranch dressing base, topped with grilled chicken, and smoked bacon.

MEDITERRANEAN

Topped with garlic, Kalamata olives, feta cheese, tomatoes, pizza sauce, and olive oil.

THAI PEANUT

Thai peanut sauce base topped with roasted chicken breast, green peppers, red onions, and finished with a Thai chili sauce.

Build Your Own

REGULAR TOPPINGS

Yellow Onions | Red Onions | Fresh Mushrooms
Green Olives | Black Olives | Green Peppers
Red Peppers | Tomatoes | Jalapenos | Garlic
Fresh Basil | Extra Sauce

PREMIUM TOPPINGS

Sausage | Bacon | Pepperoni | Chicken
Extra Cheese | Andouille Sausage
Artichokes | Kalamata Olives
Feta | Dairy-Free Cheese