

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



Stone Arch Brewpub

GLUTEN FRIENDLY MENU

Sandwiches & Burgers

SERVED WITH HOUSE-MADE KETTLE CHIPS

*Side upgrades: Fries +1 / Sweet Potato Fries +1.5 / Seasonal Vegetables +1
Garlic Mashed Potatoes +1 / Roasted Herb Potatoes +1 / Side Salad +2 / Cheese +1*

MAHI-MAHI BLT 19
Blackened mahi-mahi with arugula, tomato, pesto aioli, and bacon on a GF bun.

BREWHOUSE CHICKEN 16
Chicken, bacon, chipotle aioli, Wisconsin aged cheddar, arugula, tomato, and onion on a GF bun.

BEEF SANDWICH 20.5
Grass-fed roast beef topped with caramelized onions, sautéed mushrooms, and alfredo cheese on a GF bun.

CELLARMAN ANGUS BURGER* 19
8oz Braveheart Wisconsin beef patty* with arugula, tomato, and onion on a GF bun. *Sub Impossible Patty*

VENISON BURGER* 20
Primal Eats (Gillett, WI) venison patty* with arugula, tomato, and onion on a GF bun.

SHORT RIB BRISKET BURGER* 19
A blend of short-rib and brisket patty* topped with bacon, blue cheese crumbles, arugula, tomato, and onion on a GF bun.

Pub Favorites

BAKED FISH AND CHIPS 19.5
Baked haddock served with house-made coleslaw, tartar, and fries.
Malt vinegar available upon request.

MISO GLAZED SALMON 25
Served with wild rice blend, seasonal vegetables, and beet purée.

RIBEYE* 42
12 oz Ribeye from Jacob's Meat Market served with choice of two sides.

FLAT IRON STEAK* 32
10 oz served with choice of two sides.

SIRLOIN* 32
8 oz served with choice of two sides.

BIERGARTEN SALAD 16.5
Organic mixed spring greens, strawberries, apples, spiced walnuts, goat cheese, and Hazy IPA vinaigrette.

BEET SALAD 16
Spinach greens, beets, carrots, radishes, goat cheese, and pepitas with Door County cherry vinaigrette.

CARNITAS NACHOS 12
Chicken, jalapenos, four-cheese blend, and pico de gallo over tortilla chips, served with sour cream and salsa.

CONFIT CHICKEN LEG 20
Slow-cooked in herb and garlic oil, served with wild rice, seasonal vegetables, and a lemon-herb sauce.

PORK TOMAHAWK 35
Herb-crusted with seasonal vegetables and apple chutney.

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10" GF Crust Pizzas \$16

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 \$13.50

REGULAR TOPPINGS +1.40 ea

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

PREMIUM TOPPINGS +1.85 ea

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