

\*\*\*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*

<b>MAHI-MAHI BLT</b>	<b>19</b>	<b>CELLARMAN ANGUS BURGER*</b>	<b>19</b>
Blackened mahi-mahi with arugula, tomato, pesto aioli, and bacon on a GF bun.		8oz Braveheart Wisconsin beef patty* with arugula, tomato, and onion on a GF bun. <i>Sub Impossible Patty</i>	
<b>BREWHOUSE CHICKEN</b>	<b>16</b>	<b>VENISON BURGER*</b>	<b>20</b>
Chicken, bacon, chipotle aioli, Wisconsin aged cheddar, arugula, tomato, and onion on a GF bun.		Primal Eats (Gillett, WI) venison patty* with arugula, tomato, and onion on a GF bun.	
<b>CHICKEN CLUB</b>	<b>17</b>	<b>SHORT RIB BRISKET BURGER*</b>	<b>19</b>
Chicken, avocado, tomato, arugula, house pesto, aged cheddar cheese, and bacon on a GF bun.		A blend of short-rib and brisket patty* topped with bacon, blue cheese crumbles, arugula, tomato, and onion on a GF bun.	
<b>BEEF SANDWICH</b>	<b>20.5</b>		
Grass-fed roast beef topped with caramelized onions, sautéed mushrooms, and alfredo cheese on a GF bun.			

### Pub Favorites

<b>BAKED FISH AND CHIPS</b>	<b>19.5</b>	<b>MISO GLAZED SALMON</b>	<b>25</b>
Baked haddock served with house-made coleslaw, tartar, and fries. <i>Malt vinegar available upon request.</i>		Served with wild rice blend, seasonal vegetables, and beet purée.	
<b>RIBEYE*</b>	<b>42</b>	<b>BIERGARTEN SALAD</b>	<b>16.5</b>
12 oz Ribeye from Jacob's Meat Market served with choice of two sides.		Organic mixed spring greens, strawberries, apples, spiced walnuts, goat cheese, and Hazy IPA vinaigrette.	
<b>FLAT IRON STEAK*</b>	<b>32</b>	<b>BEET SALAD</b>	<b>16</b>
10 oz served with choice of two sides.		Spinach greens, beets, carrots, radishes, goat cheese, and pepitas with Door County cherry vinaigrette.	
<b>SIRLOIN*</b>	<b>32</b>	<b>PORK TOMAHAWK</b>	<b>35</b>
8 oz served with choice of two sides.		Served with choice of two sides and sauce.	

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



# Stone Arch Brewpub

## GLUTEN FRIENDLY MENU

### 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