



# GLUTEN-FREE MENU

## FRESH SALADS

**GORGONBERRY PECAN** 6 • 9

Spring Mix, Cranberry-Poppyseed Dressing,  
Gorgonzola, Cranberry, Candied Pecan, Bacon

**VALENCIA** *vg* 6 • 9

Spring Mix, Avocado, Mandarin Orange,  
Marcona Almond, Quinoa, Red Onion,  
Goat Cheese, White Balsamic-Orange Vinaigrette

**BUTTERMILK COBB** 6 • 10

Romaine, Bacon, Tomato, Guacamole,  
Red Onion, Boiled Egg, Gorgonzola, Cucumber

**TACO** 13

Beef, Romaine, White Cheddar,  
Black Bean-Edamame Salsa, Guacamole,  
Pico, Jalapeño-Buttermilk Dressing

**ADD** Chicken or Shrimp + 5 • Salmon\* + 7



### BECOME A VIP

ASK YOUR SERVER  
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## DESSERTS

**ROOT BEER FLOAT** 6

**HAND-DIPPED MILKSHAKES** 6

Choice of Vanilla, Chocolate, or Strawberry

## BURGERS AND SANDWICHES

served on gluten-free bun

**BRU BURGER\*** 12

Taleggio Cheese, Bacon, Tomato Jam, Caramelized Onion,  
Chopped Lettuce, Mayo

**DOUBLE BACON\*** 13

Two 4 oz. Smashed Patties, White Cheddar, Special Sauce, Garden

**PROVENÇAL\*** 11

Basil Aioli, Marinated Red Onion, Herbed Goat Cheese, Sautéed Mushroom

**GARLIC-THREE CHEESE\*** 11

Swiss, American, Mozzarella, Roasted Garlic, Truffle Aioli

**VIKING FARMS LAMB\*** 12

Cucumber Sauce, Feta-Olive Relish, Garden

**SWEET SWISS BISON\*** 14

Fontana Sauce, Red Onion, Pickle Relish

**THE END\*** 12

Horseradish Havarti, Over Easy Egg, Tomato, Caramelized Onion,  
Lettuce, Truffle Aioli

**THE BEGINNING\*** 9

American Cheese, Mayo, Mustard, Ketchup, Garden • **ADD BACON +2**

**THE NEW YORKER\*** 13

Slaw, Pastrami, Swiss, Caramelized Onion, Mustard

**IMPOSSIBLE™ BEGINNING** *v* 14

Vegan Cheese, Vegan Mayo, Mustard, Ketchup, Garden

**IMPOSSIBLE™ HIKI'OLE** *v* 14

Maple-Chipotle Glaze, Guacamole, Iceberg,  
Cucumber-Mango-Pineapple Relish

**PATTY MELT\*** 9

Fontana Sauce, Caramelized Onion, American Cheese

**BAJA SALMON\*** 13

Queso Fresco, Guacamole, Black Bean Aioli,  
Black Bean-Edamame Salsa, Pea Shoot

Proudly serving products from Fisher Farms, Red Frazier Bison, and Viking Lamb.  
Our burgers are made from a signature grind of sirloin, chuck, and brisket.