



GLUTEN CONSCIOUS MENU

LET'S GET STARTED

CHARRED WOODFIRED WINGS Full pound of ancho-chile spiced wings, ranch or blue cheese dipping sauce **16**

OUR WAY, EDAMAME Simply seasoned and charred, grilled lemon, korean dipping sauce **8**

LOADED HUMMUS Roasted garlic, feta, basil oil, veggies **12**
**No grilled pita*

WHITE CHEDDAR SPINACH ARTICHOKE DIP
White corn tortilla chips **10**

HANDCRAFTED SALADS & SOUP

HOUSE SALAD Field greens, grape tomatoes, red onion, cucumber, radish, carrots, parmesan cheese, choice of dressing *Choice of ranch, honey mustard, blue cheese or balsamic vinaigrette dressing* **7 | 11**

**No herbed croutons*

HAIL CAESAR Hearts of romaine, kale, avocado, crisp capers, parmesan cheese, creamy anchovy dressing **7 | 11** **No herbed croutons*

THE WEDGE Iceberg lettuce, aged blue cheese, smoked bacon, grape tomatoes, blue cheese dressing, balsamic glaze **9** **No frizzled onion*

SONORA HOUSE Ancho woodfired chicken breast, charred sweet corn, grape tomatoes, pepper jack, cotija, red onion, radish, black beans, pepitas, crisp tortillas, chipotle-honey vinaigrette, avocado -jalapeño aioli **15**

THAI CHICKEN Chopped grilled chicken breast, crisp veggies, soba noodles, crushed peanuts, sesame seed, rice vinegar-peanut dressing **15**

CHIMICHURRI SALMON Woodfired grilled salmon, field greens, grape tomatoes, kalamata olives, cucumber, green beans, toasted almonds, goat cheese, balsamic vinaigrette, chimichurri* **18**

CLASSIC TOMATO SOUP **4 | 6** **No cheese fritter*

HANDHELDS

Sub GF bun and a side for any of the below items* **2

THE CLASSIC Angus beef patty, shaved lettuce, vine ripe tomato, red onion, pickle and mayo* **13**

Add aged cheddar, swiss, blue cheese or white cheddar **1** *smoked bacon* **2**

SPICY BLUE Angus beef patty, blue cheese, shaved lettuce, vine ripe tomato, serrano chile aioli* **14** **No frizzled onions*

SWEET CHEESES Angus beef patty, swiss cheese, aged cheddar cheese smoked bacon, spicy sriracha aioli* **14** **No cheese fritter*

IMPOSSIBLE BURGER All-natural, plant-based burger, white cheddar, shaved lettuce, wild mushroom, pickle, spicy sriracha aioli **15**

HONEY CHICKEN Woodfired grilled chicken breast, smoked bacon, shaved lettuce, vine ripe tomato, mayo, ancho-honey glaze **14**

PRIME RIB FRENCH DIP Hand-shaved prime rib whiskey marinade, double swiss cheese, caramelized onion, horseradish cream sauce, herb au jus* **18**



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HOUSE SPECIALTIES

JULIE'S WOODFIRED CHICKEN Woodfired grilled chicken breast, mushrooms, seasonal veggies, artichoke hearts, kalamata olives, green beans, goat cheese, tomato salad **17**

OFF THE GRILL

Please choose a side from below

MISO SALMON Glazed woodfired salmon, forbidden black rice, vegetable sauté, korean hot sauce **20**

ANCHO GLAZED HALF CHICKEN Woodfired ancho-honey half bird, roasted street corn, cilantro-lime rice, cotija **20**

KC STRIP N' MASHERS 12oz black angus woodfired KC strip, garlic butter, mashers **25** **Substitute mashers with no gravy for french fries, no herbed pesto baguette*

KIDS

Served with a side of fruit

Sub GF bun* **2

KIDS CHEESEBURGER **7.5**

KIDS GRILLED CHEESE **7.5**

BRUNCH

TRUCKERS' BREAKFAST Two eggs, smoked bacon, sausage links, seasoned breakfast potatoes **12** **No toast*

VEGETABLE FRITTATA Roasted seasonal vegetables, basil pesto, pepper jack cheese, seasoned breakfast potatoes
Add sausage links, bacon or chorizo **12** **No toast*

THE CURE Chorizo, scrambled eggs, avocado, poblano peppers, pepper jack cheese, green onion, pico, creamy salsa verde, cotija cheese, sour cream, seasoned breakfast potatoes **13** **No tortilla*

SIDES

BRUSSELS SPROUTS w/ BACON JAM **5** | **GREEN BEANS** **4**

SAUTÉED VEGGIES **5** | **RUSTIC SLAW** **3**

ROASTED GARLIC MASHED POTATOES **No pan gravy* **4**

ROASTED STREET CORN **4**

Gluten conscious menu items may not meet the definition of "gluten free" because items containing gluten are prepared in our kitchen.