

GARLIC FREE MENU

Cross contamination may occur. We ask that you please communicate any allergies or dietary needs to your server. Taste cannot guarantee that any menu item will be prepared completely free of the allergy in question due to suppliers ingredients that are subject to change.

SALADS

choice of poppyseed or bleu cheese dressing

house GS V mixed greens, cucumber, red onion & tomatoes 5

pear & bleu cheese GS V mixed greens, fresh pear, crumbled bleu cheese, sunflower seeds & cracked black pepper 7

> **goat cheese & beet** GS V mixed greens, creamy goat cheese, roasted beets & onions 7

romaine wedge GS romaine, bleu cheese crumbles, smoked bacon, scallions, bleu cheese 8

SUSHI

served with eel sauce, pickled ginger, wasabi & soy

spicy tuna GS* *omit mayo 10

california roll 9 crab stick , cucumber and fresh avocado

> cilantro tuna GS* 10 tuna, sweet chili glaze, cilantro, *omit glaze

phoenix roll GS* 12 tuna, cucumber, rice & smoked salmon rolled on the outside with spicy mayo *omit mayo

crunchy veggie V 9 tempura onions, carrots and kale, onion crunch,

SMALL PLATES

plain mac-n-cheese V pasta with homemade cheddar cheese sauce 9 *ask about our chef's choice mac-n-cheese 12

salmon GS 4 oz seared salmon filet topped with a cucumber lime cream on a bed of jalapeño-cilantro rice 14

crispy artichokes GS V flash-fried pickled artichoke hearts, roasted tomato aioli *omit aioli 8

SANDWICHES

gluten free bun available - add \$2

chicken grilled chicken, avocado, swiss & cilantro lime crema on a butter bun *omit sauce 14

angus burger ¹/₂ lb angus burger on a butter bun 14 (add \$1 each-provolone, cheddar, swiss, american, bleu, mushrooms/onions) (Beyond vegan burger available \$2)

SIDES

jalapeno-cilantro rice 4 GS V twice baked potato 4 GS french fries 4 GS V coleslaw 4 GS V

GS Gluten Sensitive GS* Gluten Sensitive w/ modifications V Vegetarian