



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 6

romaine wedge GS
romaine, bleu cheese crumbles, smoked bacon,
scallions, bleu cheese 9

SUSHI

served with eel sauce, pickled ginger, wasabi & soy

spicy tuna GS* *omit mayo 11

california roll 10
crab stick, cucumber and fresh avocado

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

phoenix roll GS* 13
tuna, cucumber, rice & smoked salmon rolled
on the outside with spicy mayo *omit mayo

crunchy veggie V 10
tempura onions, carrots and kale, onion crunch,
sesame mayo

SIDES

jalapeno-cilantro rice 6 GS V

twice baked potato 6 GS

french fries 6 GS V

coleslaw 6 GS V

SMALL PLATES

plain mac-n-cheese V
pasta with homemade cheddar
cheese sauce 10
*ask about our chef's choice
mac-n-cheese 13

salmon GS
4 oz seared salmon filet topped with a
cucumber lime cream on a bed
of jalapeño-cilantro rice 16

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

smoked bleu cheese GS* V
whipped bleu, candied walnuts,
honey, ciabatta 14

SANDWICHES

gluten free bun available - add \$2

chicken
grilled chicken, avocado, swiss &
cilantro lime crema on a butter
bun *omit sauce 17

angus burger
½ lb angus burger, butter bun, lettuce,
tomato, onion, ketchup 17
(add \$1 each-provolone, cheddar, swiss,
american, bleu, mushrooms/onions)
(Beyond vegan burger available \$2)

GS Gluten Sensitive

GS* Gluten Sensitive w/ modifications

V Vegetarian

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.