



# GLUTEN FREE LOUNGE MENU

## BREAKFAST

Served until 4pm daily. All Breakfast items served with home fries\*.

### **BREAKFAST SANDWICH | 9**

Fried egg, cheddar cheese and bacon (2) on toasted buttered gluten free toast or bun

### **LONG DRIVE | 12**

Two eggs cooked your way, choice of bacon (3), peameal (2), or sausage (2) with choice of buttered gluten free toast or bun.

### **TOASTED WESTERN SANDWICH | 12**

Peppers, onions, and ham in a 3 egg omelette with melted cheddar cheese on choice of buttered gluten free toast or bun.

### **BLT | 10**

Bacon (3), lettuce, tomato and mayonnaise on choice of buttered gluten free toast or bun.

### **OMELETTE | 12**

3 Egg omelette with choice of 3 items: peppers, onion, bacon, tomatoes, ham, cheddar cheese, feta cheese, goat cheese and served with buttered gluten free toast or bun.

Add additional items for \$1/item.

## SALADS

Add grilled chicken or shrimp for \$7. Add tofu for \$5.

### **SOUP DE JOUR | 8**

Ask your server for the soup of the day. May not always be available as a gluten free option.

### **HOUSE SALAD | 9 - Small / 15 - Large**

Lettuce, grape tomatoes, cucumber, carrot, sweet peppers, and pea shoots, tossed in a house-made citrus vinaigrette.

### **CAESAR SALAD 9 - Small / 15 - Large**

Romaine hearts, bacon, asiago cheese, tossed in a Caesar dressing, served with a lemon wedge.

### **FALL COBB SALAD | 23 – Large**

Crisp romaine lettuce tossed in our house dressing, served with a boiled egg, bacon, roasted sweet potato, feta cheese, braised red cabbage with yellow beets, avocado, dried cherries and grilled chicken.

## APPETIZERS

### QUESADILLA | 14

Grilled gluten free flour tortillas with cheese, pico de gallo, and sweet peppers, served with salsa and sour cream.  
Add chicken, taco beef or beyond crumble for \$7.

### NACHOS | 19

House fried tortilla chips topped with pico de gallo, sweet peppers, and cheese, served with salsa and sour cream.  
Add chicken, taco beef or beyond crumble for \$7.

### POTATO SKINS | 16

Crispy potato wedges smothered in blended cheese and chunks of crispy double-smoked bacon, served with sour cream and green onions.

### SPINACH DIP | 18

Spinach, artichoke, sweet pepper, onion, garlic, cream cheese, padano Parmesan, blended cheese and sour cream, served with gluten free chips and crudite.

### CHICKEN WINGS 1lbs | 18

House-brined traditional wings tossed in your choice of sauce

Sauces: mild BBQ, medium, hot, buffalo hot, honey garlic and cajun spice, lemon pepper, salt & pepper & garlic parmesan.

## MAINS

All options come with fries. Upgrade to sweet potato fries for \$1, or a house salad, Caesar salad, or soup (may not always be available as a gluten free option) for \$3.

### DELI SANDWICHES | 9 – Half / 15 - Full

Beef & provolone, ham & cheddar, turkey & Swiss, egg salad and tuna salad, served on gluten free bread.

### THE NASHVILLE CHICKEN SANDWICH | 20

Buttered toasted gluten free bun with mayo, grilled chicken drizzled with honey hot sauce, dill pickles, and lettuce.

### CHICKEN BAHN MI SANDWICH | 22

Butter-toasted gluten free bun with tomato miscela, chipotle-cilantro marinated chicken, bacon, coleslaw, and garlic aioli.

### BEEF DIP | 20

Shaved beef on a toasted gluten free bread, with provolone and garlic aioli, served with a side of jus.

### TURKEY & BRIE | 20

Turkey breast, maple cured bacon, apple, brie, and cheddar cheese with basil pesto aioli, grilled on gluten free bread.

### BUFFALO CHICKEN WRAP | 19

Crispy chicken tossed in a buffalo sauce with lettuce, cheese, tomatoes, bacon, and ranch dressing, on a gluten free tortilla.

### BURGER | 19

8oz home-made hamburger patty topped with lettuce, tomato, red onion, and pickles, served on a gluten free bun.

*Add cheese \$1.00 | Add bacon \$2.00*

### THE CABRERRA BURGER | 24

8oz home-made hamburger patty with cheddar, provolone, and pepper jack cheese, prosciutto, tomato, pickled red onions, black truffle aioli, and micro greens, served on a gluten free bun.

### FALL TUNA POKE BOWL | 25

Warm seasoned rice with green onion, togarashi mayo, sliced radish, cucumber, braised beets, red cabbage, chili-marinated squash, avocado, fresh marinated tuna, cilantro leaves, and crispy rice paper.

### CHICKEN PARMESAN | 26

Grilled chicken breast with marinara sauce, served with your choice of rice, mashed potatoes, or veggies.

### KUNG PAO STIR FRY | 23

Baby bok choy, sweet peppers, carrots, celery, red onion, and shiitake mushrooms tossed in kung pao sauce, topped with peanuts and served on a bed of rice.

*Add grilled chicken for \$7, jumbo shrimp for \$10, or tofu for \$6.*

## DESSERT

### VANILLA ICE CREAM | 6

Vanilla ice cream with chocolate ganache, salted caramel, or berry compote.

### AFFOGATO | 6

Vanilla ice cream, salted caramel and espresso.

**ASK ABOUT OUR GLUTEN FREE DESSERT OPTION.**



# GLUTEN FREE DINING MENU

(Available Only After 4pm Thursday - Sunday)

## SALADS

Add grilled chicken or shrimp for \$7. Add tofu for \$5.

### HOUSE SALAD | 9 - Small / 15 - Large

Lettuce, grape tomatoes, cucumber, carrot, sweet peppers, and pea shoots, tossed in a house-made citrus vinaigrette.

### FALL COBB SALAD | 23 - Large

Crisp romaine lettuce tossed in our house dressing, served with a boiled egg, bacon, roasted sweet potato, feta cheese, braised red cabbage with yellow beets, avocado, dried cherries and grilled chicken.

### ROASTED BEET SALAD | 11 - Small / 18 - Large

Spring mix tossed in balsamic vinaigrette, topped with roasted golden beets, candied pecans, goat cheese, pickled red onions, and pea shoots.

### CAESAR SALAD 9 - Small / 15 - Large

Romaine hearts, bacon, asiago cheese, tossed in a Caesar dressing, served with a lemon wedge.

*Add grilled chicken for \$7, jumbo shrimp for \$10, or tofu for \$6.*

## APPETIZERS

### SPINACH DIP | 18

Spinach, artichoke, sweet pepper, onion, garlic, cream cheese, padano Parmesan, blended cheese and sour cream, served with corn tortilla chips and crudite.

### BBQ BACON-WRAPPED BEEF TENDERLOIN | 22

AAA beef tenderloin wrapped in double-smoked bacon, and served with maple whiskey BBQ sauce for dipping.

### PUMPKIN HUMMUS PLATE | 16

House-made pumpkin hummus topped with olive oil and roasted, seasoned pumpkin seeds, served with corn tortilla chips, and an assortment of fresh veggies.

## ENTREES

### CHERRY PICKER CHICKEN | 28

Pan-seared, skin-on chicken breast brushed with sweet and tangy cider gastrique, topped with a rosemary butter sauce served with braised red cabbage, yellow beets and dried cherries, mashed potatoes and seasonal vegetables.

### CABRERA POWER BOWL | 23

Herbed quinoa topped with roasted sweet potatoes, seasoned chickpeas, cucumbers, cherry tomatoes, julienned carrots, avocado, chili lemon aioli, pickled onions, and pea shoots.

### GRILLED RIB EYE | 45

10 oz. hand-cut rib eye grilled to your liking, topped with garlic compound butter. Served with your choice of side and fresh seasonal vegetables.

### KUNG PAO STIR FRY | 23

Baby bok choy, sweet peppers, carrots, celery, red onion, and shiitake mushrooms tossed in kung pao sauce, topped with peanuts and served on a bed of rice.

*Add grilled chicken for \$7, jumbo shrimp for \$10, or tofu for \$6.*

### PAN-SEARED SALMON | 32

Pan-seared Atlantic salmon fillet drizzled with Dijon lime cream. Served with seasonal vegetables and your choice of rice or mashed potatoes.

## DESSERT

### VANILLA ICE CREAM | 6

Vanilla ice cream with chocolate ganache, salted caramel, or berry compote.

### AFFOGATO | 6

Vanilla ice cream, salted caramel and espresso.



# VEGAN LOUNGE MENU

## SALADS

### HOUSE SALAD | 9 - Small / 15 - Large

Lettuce, grape tomatoes, cucumber, carrot, sweet peppers, and pea shoots, tossed in a house-made citrus vinaigrette.

Add crispy tofu \$5.

## MAINS

### QUESADILLA | 14

Flour tortillas with vegan cheese, pico de gallo, and sweet peppers, served with salsa.  
Add Beyond crumble for \$7.

### FALL VEGGIE WRAP | 19

Dill pickle hummus, spring mix, grilled asparagus, sweet peppers, edamame, chickpeas and julienne carrots on a grilled flour tortilla. Served with fries.

### NACHOS | 19

House fried tortilla chips topped with pico de gallo, sweet peppers, and vegan cheese, served with salsa. Add beyond crumble for \$7.

### KUNG PAO STIR FRY | 23

Baby bok choy, sweet peppers, carrots, celery, red onion, and shiitake mushrooms tossed in kung pao sauce, topped with peanuts and served on a bed of rice.

*Add tofu for \$6.*



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# VEGAN DINING MENU

(Available Only After 4pm Thursday - Sunday)

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## SALADS

### HOUSE SALAD | 9 - Small / 15 - Large

Lettuce, grape tomatoes, cucumber, carrot, sweet peppers, and pea shoots, tossed in a house-made citrus vinaigrette.

Add crispy tofu \$5.

### SROASTED BEET SALAD | 11 - Small / 18 - Large

Spring mix tossed in balsamic vinaigrette, topped with roasted golden beets, roasted pecans, pickled red onions, and pea shoots.

## ENTREES

### PUMPKIN HUMMUS PLATE | 16

House-made pumpkin hummus topped with olive oil and roasted, seasoned pumpkin seeds, served with naan, crostini, and an assortment of fresh veggies.

### CABRERA POWER BOWL | 23

Herbed quinoa topped with roasted sweet potatoes, seasoned chickpeas, cucumbers, cherry tomatoes, julienned carrots, avocado, chili lemon aioli, pickled onions, and pea shoots.

### KUNG PAO STIR FRY | 23

Baby bok choy, sweet peppers, carrots, celery, red onion, and shiitake mushrooms tossed in kung pao sauce, topped with peanuts and served on a bed of rice.

*Add tofu for \$6.*