BROS. GF

BROTHERS Est. 1967 BAR & GRILL GLUTEN FREE MENU

Sauces: Buffalo - Smokey Chipotle - Red Hot Diablo - Nashv'll Gold - Spicy Garlic - Sweet BBQ
Dressings: Sweet & Sour - Chipotle Ranch - Honey Mustard - Balsamic - Peppercorn Ranch - Bleu Cheese

[starters & sharables]

gator balls
Chicken breast wedges wrapped in bacon, stuffed with pepper jack cheese and jalapeños.
Caution these gator balls come out hot! **11.49**

Bone-in wings
Traditional naked wings tossed in select sauces listed above. (not breaded) **12.75**

chips and salsa
Served with salsa **4.59**

Chili Cheese nachos
Fresh fried tortilla chips layered with cheddar and pepper jack cheese, Lisa's chili, green onion, shredded lettuce, jalapeños, diced tomato and sour cream. **9.99**
(does not include queso sauce)

Chicken Cheese nachos
Fresh fried tortilla chips layered with cheddar and pepper jack cheese, grilled shredded chicken, green onion, shredded lettuce, jalapeños, diced tomato and sour cream. **10.99**
(does not include queso sauce)

[salad]

chop chop salad
Fresh mixed greens with bacon, tomato, bleu cheese crumbles, red onion and chopped egg.
(no croûtons or breadstick) **8.99**

Keep-It-Simple salad
Nothing fancy here. Combination of cheddar and pepper jack cheese, diced tomato and your choice of dressing. (no croûtons or breadstick) **6.99**

[burgers]

- Served without a bun or seasoning -

Brothers Classic Bacon Cheeseburger
Burger with american cheese and bacon, with lettuce, tomato, onion and sliced dill pickle. **10.25**
Classic Cheeseburger without bacon **9.25** Classic Hamburger plain **8.75**

impossible Burger
Meatless, plant-based burger, in classic burger form, with lettuce, tomato, pickle, red onion. **13.25**

Items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please be aware that Brothers is not a gluten free establishment.
During normal kitchen operations involving shared cooking and preparation areas, including common fryer oil, the possibility exists for food items to come in contact with other food products.
Due to these circumstances, we are unable to guarantee that any menu item can be completely gluten free.
We strongly recommend that guests with food allergies or special dietary needs consult with a restaurant manager prior to placing an order.