



## Alternative Dietary Options Menu

### **Dairy Allergy**

Wings- Dry, Dry Rub, Fire Sauce, BBQ Sauce \$12

Fried Brussels- Brussel Sprouts, Balsamic Glaze. \$11

Carnitas Bowl- Carnitas, Pinto Beans, Red Rice, Cabbage, Jalapenos, Corn, Pickled Red Onions, Cherry Tomatoes, Cilantro. \$15

Burger- Brisket Short Rib Beef, Lettuce Wrapped, Tomatoes, Red Onion, Walnut Fig Jam, Garlic Aioli. \$15

Petaluma Chicken Kale Bowl- Sautéed kale, butternut squash, cherry tomatoes, dates, walnuts, Balsamic Glaze. \$17

Teriyaki Salmon- Red Rice, Asparagus, Pineapple Salsa, OOBBC Teriyaki Sauce. \$23

### **Gluten Allergy**

Caesar Salad- Romaine Lettuce, Cherry Tomatoes, Parmesan, Lemon. \$13

Southwest Chicken Salad- Romaine, Mixed Greens, Black Beans, Cotija, Corn, Tomato, Cilantro, Jalapenos, Chipotle Lime Sauce. \$15

Tri-Tip Arugula Salad- Mixed Greens, Arugula, Sun-Dried Tomatoes, Roasted Red Onions, Blue Cheese, Balsamic Vinaigrette. \$15

Carnitas Bowl- Carnitas, Pinto Beans, Red Rice, Cabbage, Jalapenos, Corn, Pickled Red Onions, Cherry Tomatoes, Cilantro. \$15

Mahi Lettuce Cups- Mojo Slaw, Pineapple Salsa, Cilantro, Guacamole, Radish, Red Rice, Crema \$16

Pork Carnitas/Beef Carnitas Lettuce Cups- Mojo Slaw, Pickled Red Onions, Cotija, Cilantro, Guacamole, Red Rice, Crema \$15

Chicken & Rice- Roasted Chicken Breast, Red Rice, Asparagus. \$15

Center Cut Sirloin- Garlic Mashed Potatoes, Broccolini, Radish, Mojo. \$25

Salmon Entrée- Salmon, Red Rice, Asparagus, Pineapple Salsa. \$24

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

## Soybean Allergy

Pretzilla- Soft baked pretzel brushed with butter and salt. \$13

## Vegetarian

Smoked Mac N' Cheese- Cavatappi Pasta, Smoked Cheddar Blend, Breadcrumbs. \$11

Fried Brussels- Brussel Sprouts, Parmesan, Balsamic Glaze. \$11

Vegetarian Patty- House Bun, Vegetarian Patty, Smoked Cheddar, Mixed Greens, Tomato, Red Onion, Garlic Aioli. \$15

Seasonal Veggie Flatbread- Artisan Dough, Marinara, Mozzarella, Butternut Squash, Tomatoes, Red Bell Pepper, Arugula. \$15

Margherita Flatbread- Artisan Dough, Marinara, Mozzarella, Tomatoes, Basil. \$15

## Vegan

House Salad- Mixed Greens, Arugula, Sundried Tomatoes, Roasted Red Onions, Corn, Balsamic Vinaigrette. \$14

OBBC Bowl- Red Rice, Pinto Beans, Cabbage, Corn, Fresh Jalapenos, Cherry Tomatoes, Cilantro, Mojo, Lime. \$15

Veggies & Rice- Sautéed Seasonal Veggies, Red Rice, Balsamic Glaze. \$16

## Peanut Allergy

Our kitchen does NOT use any peanut products in the preparation process.

While we do NOT serve any items containing peanuts, we cannot guarantee our house-made dishes are Peanut Free due to ingredients processed at other locations.

## Shellfish Allergy

Our kitchen is shellfish free.

## Tree Nut Allergy

All menu items are safe for consumption **except** *Boundless Brie Burger, Petaluma Chicken & Kale Bowl, and Bazooki*.

## Egg Allergy

Our Aioli, Caesar Dressing, Chipotle Lime Sauce, Hamburger Buns, Cavatappi Pasta, Veggie Patty, Brownie, and Bazooki **contain eggs**.