

## GLUTEN FREE MENU

### Starters

- Wood-Fired Avocado** Grilled Hass avocado filled with chimichurri sauce on top of a bed of sweet corn salsa. Served with tortilla chips.
- Palo Alto Dip** Sun-dried tomatoes, artichokes, and green onions blended with ricotta and cream cheese. *Ask for gluten free bread.*
- Sesame Crusted Tuna** Sushi grade tuna crusted in sesame seeds. Accompanied by fresh avocado, wasabi, soy and ginger Asian sauce. *Order without soy sauce.*
- Hummus** Homemade, topped with feta, kalamata olives, and garlic oil. *Ask for gluten free bread.*

### Salads

*Ask for no croutons*

- Tomato Caprese** Fresh made mozzarella, vine ripened tomato, extra virgin olive oil, balsamic glaze, and fresh basil. *Add Prosciutto.*
- Spinach Lemonette** Organic spinach tossed in lemonette with sliced apple, dried cranberries, walnuts, goat cheese, and bacon.
- Chopped Baby Kale Salad** A refreshing blend of dried cranberries, green apples, roasted almonds, oven roasted tomatoes, feta cheese, and baby kale tossed in our house balsamic vinaigrette.
- California Cobb** Mixed greens and romaine lettuce with avocado, bacon, hard boiled egg, tomato, bleu cheese crumbles, and all natural, grilled chicken with your choice of dressing. *Order without bleu cheese crumbles.*
- Ahi and Avocado Salad** Seared Ahi tuna and fresh avocado over a bed of spring mix with red and yellow peppers with your choice of dressing. *Order without ponzu sauce.*

**Dressings:** Creamy Parmesan, Ranch, Balsamic Vinaigrette, Red Wine Vinaigrette, Lemonette

**Add-ons:** All natural chicken breast (5 oz.) | Salmon (5 oz.) | Grilled shrimp (5 pcs.)

### Pizza

*Ask for our rosemary garlic, gluten free crust.  
Custom made for Napa Flats  
by Taylor Made Gluten Free Bakery, in Bryan, TX.*



*Prepared in a dedicated gluten free oven.*

- Margherita** Tomato sauce, homemade mozzarella, fresh basil, and oven roasted cherry tomatoes.
- Truffle & Date** Prosciutto, dates, fontina, mozzarella, red onions, and white truffle oil.
- Brazos BBQ Chicken** All natural grilled chicken, homemade BBQ sauce, mozzarella, parmigiano, red onions, and garnished with cilantro. *Order without BBQ Sauce.*
- Mush n' Spin** Mushroom, spinach, caramelized onion, whipped ricotta, mozzarella, and fried brussel sprout leaves garnished with white truffle oil.
- Cheese** Tomato sauce, mozzarella, hand-grated parmigiano, and fontina.
- Pepperoni** Tomato sauce, mozzarella, parmigiano, and pepperoni.
- Prosciutto Arugula** Fontina, mozzarella, prosciutto, and baby arugula in lemonette with shaved parmigiano.
- Carnivore** Tomato sauce, mozzarella, parmigiano, steak, pepperoni, red peppers, and prosciutto. *Order without meatballs.*

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### Pasta

*Ask for gluten free pasta.*

*Prepared in a dedicated pasta cooker.*

- Zucchini Primavera** Fresh cut zucchini noodles with peas, mushrooms, asparagus, sun-dried tomatoes, garlic, and red onions in a marinara sauce.
- Tony's Bow Tie** All natural, wood-fired chicken, gluten free pasta, sun-dried tomatoes, prosciutto, peas, and red onions, sautéed in alfredo sauce.

*Add a small salad. Ask for no croutons.*

### The Grill

*Meats are grilled over oak and pecan wood..*

*Fish can be simply grilled and served without sauce.*

- Costa Rican White Fish** Traceable, responsibly farmed from the Costa Rican rainforest. Served over sautéed zucchini, red peppers, mushrooms, spinach, and topped with a creamy alfredo sauce.

- Grilled Salmon** Sustainable Verlasso salmon filet grilled with a roasted tomato and garlic sauce, topped with a balsamic glaze. Served with roasted rosemary fingerling potatoes and sautéed green beans.

- Citrus Chicken** All natural, frenched breast of chicken, pan-seared and finished in our wood-burning oven, then topped with a lemon white wine butter sauce. Served with sautéed spinach and mashed potatoes.

- Lamb Chops** New Zealand Premium with a Cabernet reduction sauce. Served with garlic mashed potatoes and asparagus.

*Add a small salad. Ask for no croutons.*

### Steaks

*Premium Braveheart Angus Beef,  
served with an Argentine style Chimichurri sauce.*

- Filet Kabob\*** Skewered tenderloin grilled with zucchini, red onion, and red pepper. Served with garlic mashed potatoes and roasted green beans.

- Center Cut Filet** (6 oz.)\* Served with garlic mashed potatoes and roasted green beans.

- Rib-eye** (12 oz.)\* Served with garlic mashed potatoes and roasted green beans.

### Sides

**House Salad, Caesar Salad, or Creamy Parmesan Salad** *Ask for no croutons.*

**Green Beans • Spinach & Kale • Brussel Sprouts • Fiesta Grilled Corn • Broccoli**

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*Please be aware that during normal kitchen operations involving shared cooking and preparation areas, the possibility exists for food items to come into contact with other food products. We are not able to guarantee that your menu item has not come into contact with potential allergens.*

*\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may contain harmful bacteria which may increase your risk of foodborne illness, especially if you have certain medical conditions.*