



GLUTEN-SENSITIVE MENU

The kitchen does make an effort to accommodate gluten-sensitive diets but cannot 100% guarantee that products will not have trace amounts of gluten.

STARTERS

CHICKEN WINGS \$17.95
(Fried in gluten-free fryers) mild, medium, hot, suicide, salt and pepper and Greek style without the lemon pepper seasoning or traditional Buffalo style.

OUR FAMOUS NACHOS (ONE SIZE ONLY) \$16.95
Crisp corn tortilla chips topped with tomato, green pepper, onion, jalapeño, black olive and cheese. Served with salsa and sour cream. Add chicken breast or spicy ground beef \$6.00
Add guacamole \$3.95

GLUTEN-FREE GARLIC PIZZA WEDGES \$16.95
Bushwacker gluten-free pizza dough seasoned, sprinkled with cheese and herbs, baked to order and served with marinara sauce.

SALADS

TACO SALAD \$18.95
Romaine, spinach, tomato, green pepper, red onion, fresh jalapeño, black bean, corn, Monterey Jack cheese, guacamole, salsa and tortilla chips. Served with your choice of seasoned chicken breast or spicy ground beef.

HOUSE SALAD \$14.95
A variety of fresh leafy greens and assorted vegetables with your choice of ranch, bleu cheese, lemon oregano or apple cider vinaigrette.

CAESAR SALAD \$14.95
Crisp romaine lettuce tossed with our special dressing, topped with parmesan cheese. Dressing is gluten-free. No croutons.

CHOPPED GREEK SALAD \$16.95
Crisp romaine, grape tomato, cucumber, red onion, mixed pepper and kalamata olive with feta tossed in a lemon oregano vinaigrette.

SPINACH SALAD \$16.95
Baby spinach leaves with apples, pecans, strawberries, dried cranberries, red onions and feta cheese tossed in an apple cider vinaigrette.

SALAD ADD-ONS

• Seasoned or blackened chicken breast \$7.00

• 7 oz. New York \$9.00

SIGNATURE ENTREES

JAMBALAYA \$26.95
Cajun andouille sausage, chicken and shrimp sautéed with garlic and creole spices with tomatoes, onion, peppers and celery served on Cajun rice.

NEW YORK STEAK \$26.95
7 oz. AAA New York striploin charbroiled to your specs, topped with sautéed mushrooms and served with Caesar salad (without the croutons) and hand-cut fries.

PIZZAS

Gluten-Free Crust

GREEK \$21.95
Spinach, feta and chicken.

MEDITERRANEAN VEGGIE \$21.95
Spinach, mushroom, sundried tomato, roasted red pepper, onion and Kalamata olive on basil chimichurri and topped with feta and asiago cheese.

VENETIAN \$21.95
Spicy Italian sausage, mushroom, hot pepper, Roma tomato, fresh basil and roasted garlic. Topped with mozzarella & asiago cheese.

POP'S ORIGINAL \$21.95
Pepperoni, mushroom, green olive and banana pepper.

PRAIRIE \$21.95
Saskatchewan's favourite pepperoni, mushroom and bacon.

PULLED PORK & APPLE PIZZA \$20.95
Tender pulled pork, Granny Smith apple slices, red onions, Monterey Jack cheese and chipotle BBQ sauce.

SIDE ORDERS

FAMOUS HAND-CUT BUSHWACKER FRIES \$7.95

HAND-MADE CABBAGE ROLLS \$8.95

GUACAMOLE \$3.95

HOUSE-MADE SOUPS \$6.95

Ask your server for today's offering. Our house-made soups change every day.

SANDWICHES*

Available on Gluten-Free Buns

BEEF DIP

Shaved roast beef piled high, served with au jus.
Add mushrooms or Swiss **\$2.00**

\$18.95

CHICKEN CLUB

A 6 oz. charbroiled chicken breast, bacon, lettuce, tomato, cheddar cheese, red onion and roasted garlic aioli.

\$19.95

REUBEN

The original gasthaus sandwich. Four ounces of smoked beef and sauerkraut with melted Swiss cheese. Served with grainy mustard on the side.

\$20.95

BURGERS*

Gluten-Free Buns

VEGGIE BURGER

This house-made patty is both gluten-free and vegan and can be enjoyed by everyone. Made from a blend of black bean, sweet potato and brown rice and seasoned with smoked paprika and cumin. Topped with fresh jalapeño and curried cilantro mayo.

\$20.95

CHICKEN OR BISON BURGER

A charbroiled chicken breast or bison patty served with cheddar & bacon, mushroom & Swiss or Black & Bleu style.

\$21.95

**All the preceding sandwiches and burgers are served with a side. Fries, house and Caesar salad without croutons are all gluten-free. Ask your server about today's soup.*

RICE BOWLS

BURRITO RICE BOWL

Black bean, tomato, onion, pepper, jalapeño, Mexican rice and Monterey Jack cheese. Enjoy as is or add chicken or beef or pulled pork for \$6.00 extra

\$18.95

DESSERTS

BOWL OF VANILLA ICE CREAM WITH CHOCOLATE SAUCE.

6.95

WE'RE VERY SOCIAL!



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NEWSLETTER**

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GLUTEN-FREE BEER, VODKA, KOMBUCHA & MORE

GLUTENBERG BLONDE ALE

\$8.95

Dry and citrusy, revealing a high level of refinement. An easy to drink beer that is in a class of its own.

GLUTENBERG RED ALE

\$8.95

The use of roasted chestnuts endows this beer with toasted nuts and caramel hints and gives it a unique aromatic personality.

GLUTENBERG WHITE ALE

\$8.95

Quinoa and amaranth create a noticeable grainy profile. Soft and refreshing, with hints of coriander and curaçao.

LA MESSAGERE AUX FRUITS BERRY BEER

\$7.95

Made with rice and buckwheat and features raspberry, cherry and black current character.

STOLI GLUTEN-FREE VODKA

\$6.95

Made with 88% corn and 12% buckwheat.

GOOD SPIRIT KOMBUCHA

\$6.95

Fermented tea using traditional methods in a nanobrewery located right here in Regina. Refreshing, fruity, fizzy and lightly tangy making it a delicious and natural alternative to sugary sodas! Ask your server for today's offering.

SARSAPARILLA

OR SARSAPARILLA ICE CREAM FLOAT

\$3.75 and \$5.25

Our classic root beer flavoured soda pop – on tap! Made right here in the Bushwakker brewery.

BUSHWAKKER SANGRIA

\$6.95

This warm weather treat is a delicious 50/50 blend of Canadian cabernet-merlot with fruit juices, mixed berries and fresh citrus fruits. Light, refreshing and bursting with flavour.

HOUSE-MADE LEMONADE

SM | \$3.25 LG | \$4.50

This summertime favourite is made from scratch with lots of fresh lemons.

GLUHWEIN

\$6.95

This wintertime specialty is our house-made German-style citrus and spiced red wine. Served piping hot.

HOT APPLE CIDER

\$5.25

Made in-house. Kicked up with Lumsden Valley honey, cloves and cinnamon.

Gluten-free designations are based on information provided by our ingredients suppliers. Warning-Ingredients or production methods used by our suppliers may change or there may be product differences among regional suppliers. Additionally, normal kitchen operations involve shared cooking and preparation areas or we may need to substitute ingredients in menu items. We are therefore unable to guarantee that any menu item is free from gluten or any other allergen and we assume no responsibility for guests with food allergies or sensitivities.