

STATE ROOM

BREWERY • BAR • KITCHEN



GLUTEN SENSITIVE MENU

SMALL PLATES

STUFFED EGGS ... 3

pancetta (*no fried leeks*)

STATE BOARD ... 17

cheeses, cured meats, nuts, pickles, toast (*no bread*)

BURRATA ... 16

cherry tomato confit, corn, pickled onion, arugula, lemon olive oil (*no bread*)
- add prosciutto ... 2

RAW OYSTERS ... 18 half dozen

SINGAPORE CHILI SHRIMP ... 16

garlic sambal tomato sauce, thai basil, cilantro (*no roti flatbread*)

BRUSSEL SPROUTS ... 12

umami brown butter, k-town spices (*exposed to gluten*)

SAMMIES

** Prices reflect Udi's GF bun **

CUBANO ... 16

braised pork, tasso ham, pickles, swiss, spicy mustard, harissa aioli,

STATE ROOM BURGER ... 18

- see separate burger menu

SIDES

SUNOMONO SALAD ... 3

SAUTÉED VEGGIES ... 7

HOUSE SALAD ... 8

MARINATED OLIVES ... 6

JAR OF NUTS ... 6

COOL GREENERY

CAESAR ... 12

little gem lettuce, parmigiano reggiano, anchovies (*no croutons - no capers*)

BROWN DERBY ... 15

romaine hearts, farm egg, blue cheese, chicken, bacon, pickled red onion, radish, toy box tomatoes, blue cheese vinaigrette

EAST WEST ... 14

baby kale, cabbage, carrots, mint, cilantro, crushed peanuts, chilies, citrus dressing (*no shallots*)

STRAWBERRY SALAD ... 14

field greens, strawberries, fennel, red onion, radish, pt. reyes blue cheese, candied nuts, strawberry balsamic vinaigrette

ADDITIONS:

chicken 4 | shrimp 7 | poke 7

BIG PLATES

CURRY MUSSELS ... 17

thai basil pesto, coconut, chilies (*no scallion bread*)

BANGKOK HALIBUT ... 26

pan seared halibut, coconut curry, forbidden black rice, broccolini

DRY AGED PRIME NEW YORK STEAK ... 30

potato puree, shimeji mushroom, asparagus, shallots (*no sauce*)

GARDEN RISOTTO ... 18

asparagus, peas, oyster mushrooms, fennel, onion - add shrimp ... 7

CURRY VEGETABLE BOWL ... 18

seasonal vegetables, yellow curry, black forbidden rice

WOOD FIRED PIZZA

** Prices reflect GF crust **

MARGARITA ... 21

torn basil, house tomato sauce, mozzarella di bufala

GREAT NORTHERN ... 24

mozzarella di bufala, prosciutto, asparagus, arugula, parmigiano reggiano, creamy white garlic sauce

KALE-FORNIA ... 22

kale, three cheeses, house tomato sauce, mushrooms, garlic, roasted fennel, parmigiano reggiano, garlic oil

THE ENTERPRISE ... 23

pepperoni, house made fennel sausage, red onion, three cheeses, house tomato sauce

THE PESTO ... 23

house made fennel sausage, roasted onions, red peppers, three cheeses, arugula, chili oil

BAHN MI PIE ... 23

lemongrass chicken, hoisin BBQ sauce, cheese blend, jalapeño pickled daikon & carrots, cilantro

SHROOMIN' ... 25

cheese blend, chefs blend of mushrooms, roasted peppers, thyme, truffle oil

- sub Miyoko's vegan cheese ... 2

Although all ingredients in this menu are gluten free, we do not have a dedicated gluten free kitchen and therefore these items are at risk of gluten exposure.

As such, we CANNOT recommend these dishes for customers with celiac disease.