

#GFATSHACK



OMELETS

3 egg omelet served with hash browns
feeling healthy today? sub your carb for fresh fruit +\$1

EVERYTHING TASTES BETTER IN DENVER

ham, bacon, green pepper, red pepper, onion & cheddar cheese \$11.49

MRS. JOHN DENVER

spinach, mushroom, onion, bruschetta mix & feta cheese \$11.39

RIDING FIRST CLASS
SITTING NEXT TO VANNA WHITE

bacon, avocado & salsa fresca smothered in liquid queso \$11.49

WITNESS™ PROTECTION

avocado, mozzarella & tomato \$11.39

KING OF CLUB

chicken sausage, bacon, tomato, cheddar cheese & avocado ranch \$11.49

DOWNSTREAM, IS TOO MAINSTREAM

avocado, smoked salmon & feta cheese \$12.39

SKILLETS

2 EGGS ON A **BED OF SHREDDED HASH**

THE KITCHEN SINK

ham, bacon, sausage, green pepper, red pepper, mushroom, onion & white cheddar \$12.39

SMOKE 'EM IF YOU GOT 'EM'

smoked turkey, pork belly, jalapeños & pepper jack cheese topped w/ chopped tomato \$12.39

CORNED BEEF 'N HASH

slow-braised corned beef, bell pepper medley, white onion & melted swiss served w/ spicy mustard \$12.39

LOADED GREENS

spinach, mushroom, onion, bruschetta mix, bell peppers & feta cheese \$12.39

Build Your Own \$10

Cheese (50¢ each) — american pepper jack swiss cheddar liquid queso feta white cheddar mozzarella shredded queso blanco

Meats (\$1 each) — ham bacon sausage chicken sausage smoked turkey smoked pork belly (+\$1.99) salmon (+\$1.99) sliced ribeye (+\$1.99)

Veggies (50¢ each) — green pepper red pepper onion spinach mushroom tomato bruschetta mix brussels sprouts salsa fresca jalapeños avocado

HEALTHY(CER)HABITS

BREAKFAST BANANA SPLIT

greek yogurt, banana, strawberries & blueberries \$7.99

BRUSSELS 'N EGG

egg white skillet, onions, green & red peppers, chicken sausage & brussels sprouts topped w/ shredded parmesan & bruschetta mix \$11.49

SMOKED SALMON

dill crème fraiche, tomato, onion, capers & sunny side egg on GF bun \$12.99

-Sides-

DOUBLE-CUT PECAN WOOD

SMOKED BACON

\$4.49

SAUSAGE

pork patty, pork link, savory chicken link \$3.99

SEASONAL FRUIT BOWL

small \$3.99 large \$4.99

SHREDDED HASH BROWNS

\$3.49

Pancakes

(NOTE: THESE MIGHT TAKE A BIT LONGER TO PREPARE)



The KING Lives

chocolate chips, bacon, banana & peanut butter drizzle \$7.99

PLAIN JANE

\$5.99

CHOCOLATE CHIP

\$5.99

BLUEBERRY

\$5.99

SMOOTHIES

UR MY BOY BLUE

blueberry \$6

BILLY BOB'S STRAW

strawberry \$6

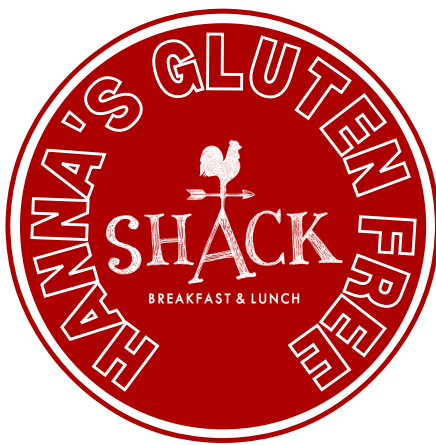
GONE 'BIEBS'

banana \$6



We use dedicated skillets & fryers when preparing gluten-free meals.

GLUTEN FREE LUNCH



Going Green

TOSTADA ENSALADA

spring mix w/ avocado ranch, salsa fresca, pepper jack cheese, green chile salsa, crushed doritos, served w/ a crispy corn tortilla w/ refried beans & topped w/ sour cream & guacamole \$10.99

I HAD A SALAD FOR LUNCH

spring mix w/ avocado, smoked turkey, pecan wood smoked bacon, tomato, hard boiled egg, & shredded cheddar cheese served w/ blue cheese dressing \$11.99

Gluten Free LUNCH STUFF

Served on a Gluten Free bun w/ your choice of side

CEASE N' DESIST BURGER

two seasoned patties smashed on the griddle, red onion, american cheese, SHACK 1000, spring mix, tomato & double cut pecan smoked bacon \$12.49

(add an egg +\$1)

REUBEN

slow braised corned beef, sauerkraut, swiss cheese & SHACK 1000 dressing \$12.49

TURKEY SAMMIE

smoked turkey, avocado smear, bacon, tomato, white cheddar & peppercorn aioli \$10.99

B.L.T.

thick cut pecan smoked bacon, lettuce, tomato, & mayo \$10.49

- Sides -

CRINKLE CUT FRIES FRESH FRUIT (+\$1) SWEET POT TOTS (+\$3) SIDE SALAD (+\$3) ROASTED BRUSSELS SPROUTS (+\$2)

WHY GLUTEN FREE?

Hanna, my daughter, was diagnosed with Celiac disease in 2005 at the age of 7. One of the first goals after we opened our first restaurant was to provide quality, delicious, gluten free food, and, most importantly, to educate our staff about what being 'Gluten Free' really means. We are very proud of what we have created and even more proud of the staff that stands behind it. Years later, ALL restaurants in our OG Hospitality Group offer great gluten free menus. Hanna, now a bona fide food diva, has had a hand in all of it. (At least she thinks she does!)

So why Gluten Free? We don't do it because the competition is doing it across the street. We don't do it because it's a fad or something that we're required to do. We do it because we live it everyday and understand all too well the challenges of going out to eat and finding delicious, healthy gluten free options.

If you have any questions regarding our gluten free menu or comments or suggestions of things you like or dislike, please email me at glutenfree@oghgstl.com.

Brant Baldanza
Owner & Head dishwasher | OG Hospitality Group