



## CARRY OUT ONLY


- Green Chile Hummus** (gf and/or vegan on request) **\$11** | AZ Garbanzo + Herbed AZ Quark + Veggies + Crackers and Crostinis
- Elote Fritters** (v) **\$11** | Corn + Cotija Cheese + Cilantro-Lime Aioli + Achiote
- Fried Cauliflower & Shishito** (gf, vegan) **\$13** | Pickled Onion + Cauliflower + Sesame Seeds + Shishito Peppers + Cilantro + Agave Sambal Drizzle
- Smoked & Fried Tofu** (gf, vegan) **\$10** | Achiote + Mango-Chile Chutney
- Arugula Salad** (gf, v) **\$13** | AZ Black Pepper Feta + Candied AZ Pecans + Agave Quark Dressing + Pomegranate Arils
- Grains & Seeds Bowl** (vegan) **\$13** | Cracked Freekah + Sunflower Seeds + Hemp Hearts + Chia Seeds + Walnuts + Radish + Edamame + Dried Apricot + Pomegranate Vinaigrette + Tropical Fruit
- Farmer's Soup** (gf on request, vegan) **\$11** | Roasted Tomato Soup + Caramelized Onions + Crouton
- Simple Greens Salad** (gf, vegan) **\$10** | Shaved Carrot + Pepitas + Golden Raisins + Mixed Greens + Carrot-Miso-Ginger Vinaigrette
- Chilled Shrimp or Smoked Salmon Salad** (gf, df) **\$18** | House Greens + Green Beans + Tomato + Olives + Fingerling Discs + Hard Boiled AZ Egg + Capers-Dijon Vinaigrette
- Fried Chicken Wrap** | Fried Chicken Breast + KimChi Slaw + Korean BBQ + Spinach Tortilla
- Gertie Burger** (gf on request) **\$18** | Swiss + Lettuce + House Made Pickles + Gert's Steak Sauce + Mushroom Duxelle; served with Fingerling Potatoes (Add 2 slices Applewood Bacon \$2) (sub GF Bun \$2) (sub Vegan AZ Tepary Burger Patty \$2)
- Bacon Cheeseburger** (gf on request) **\$17** | Applewood Bacon + American Cheese + Lettuce + Tomato + House Pickles; served with Fingerling Potatoes (sub GF Bun \$2) (sub Vegan AZ Tepary Burger Patty \$2)
- Pulled Pork Sandwich** **\$16** | Smoked and Slow-Roasted Pork + House Slaw on Brioche; served with House Made Potato Chips
- BLT** **\$15** | Applewood Bacon + Lettuce + Tomato + Tortilla Aioli + AZ Bread; served with House Made Chips
- Korean Fried Chicken** **\$26** | Korean Fried Chicken + Brussels Sprouts + Kimchi Vinaigrette + Yogurt + Sesame Seeds + Korean BBQ
- Stir Fried Rice Noodles** (gf, vegan) **\$20** | Broccolini + Tamari + Maitake Mushroom + Thai Basil + Chile + Bean Sprouts-Cabbage-Carrot Medley + Sesame
- Risotto** (gf, v) **\$20** | Wild Mushroom + Roasted Sweet Corn + Fresh Arugula + Parmesan + Heavy Cream + Truffle Oil
- Seafood Jambalaya** (gf) **\$28** | Buffalo Sausage + Lobster Knuckles + Crawfish Tails + Shrimp + Bell Pepper + Onion + Soffrito + Long Grain Rice

Thank you for your continued support and please know we look forward to serving you again soon!!!

executive chef/owner **ALAN HAUSE**

general manager **MICHELLE JACOB**

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 Items may be served raw/undercooked. Consuming raw/undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

gf If not already, these menu items can easily be gluten-free

v These menu items are vegetarian