SHARED PLATES

GATE'S NACHOS
fried corn tortilla chips, topped with a mix of cheddar jack and bleu cheese, peppadews, caramelized onions, peppercorn sauce, green onion, and your choice of braised pork, steak, or chicken 18

NOLA BBQ SHRIMP
sauteed cajun seasoned shrimp, butter worchestershire sauce, toasted bread points 18

BANG-BANG CAULIFLOWER
breaded and fried cauliflower, sweet chili mayo, green onion 11

BRUSSELS SPROUTS
fried brussels sprouts, soy sweet chili sauce, garlic crema 12

PRETZEL BITES
bite-sized soft pretzels, pretzel salt, cheese sauce 11

GATE'S WINGS
beer braised wings, fried and tossed in your choice of one of our signature sauces, served with bleu cheese or ranch dressing, carrot and celery sticks
(6) 11 | (12) 21
signature sauces: buffalo, Gate 25 bbq sauce, garlic peppercorn, ginger cilantro bbq, mango habanero, featured sauce

CHICKEN & BACON FLATBREAD
chicken, bacon, scallions, peppercorn sauce, smokey cheddar 13

MARGHERITA FLATBREAD
garlic tomato sauce, fresh mozzarella, basil, olive oil 13

STEAK QUESADILLA
seasoned steak, poblano corn relish, cheddar jack cheese, grilled tortilla, southwest ranch 14
(substitute shredded chicken or pork by request)

STREET TACOS
flour tortilla, white cheddar, chili oil, cilantro bbq sauce, asian slaw, choice of braised pork, chicken, or steak 12

SOUP & SALADS

BLACKENED TUNA
blackened ahi tuna, mixed greens, shredded carrots, cucumbers, topped with crispy wonton strips, sweet ginger vinaigrette 19

HAWAIIAN SALMON SALAD
blackened salmon, mixed greens, feta cheese, applewood-smoked bacon, pineapple salsa, sweet ginger vinaigrette 17

STRAWBERRY SALAD
spinach, lemon vinaigrette, sliced strawberries, sunflower seeds, grilled chicken, feta cheese 16

WEDGE
romaine lettuce, applewood-smoked bacon, tomatoes, bleu cheese crumbles, sourdough croutons, house-made bleu cheese dressing
small 10 large 13
add salmon 6 | chicken 5 | ahi tuna 8

KIDS MENU

all kids meals served with fries

CHICKEN STRIPS 10
GRILLED CHEESE 10
MINI CORN DOGS 10

SANDWICHES

served with your choice of fries, tots, or side salad - sub sweet potato fries for 1

ASIAN SALMON*
grilled salmon filet, fresh spinach, cucumber salad, ginger cilantro bbq sauce, served open-faced on a grilled baguette 17

CUBAN
poblano braised pork, ham, swiss, spicy mustard, pickle, served on a toasted hoagie 14

AHI TUNA
blackened ahi tuna, gochujang mayo, ciabatta, jalapeno, won ton, sweet slaw 19

CHIPOTLE CHICKEN
hand-breaded chicken, applewood-smoked bacon, melted smokey cheddar, chipotle mayo, lettuce, tomato served on a toasted ciabatta bun 16 *(substitute grilled chicken by request)*

CLUB
turkey, ham, bacon, swiss, american, lettuce, tomato, mayo served on sourdough 14

GARLIC STEAK SANDY
shredded steak, peppers, onions, mushrooms, pepper jack cheese, garlic aoli, hoagie bun 15

BURNT END BRAT
beef jalapeno burnt end brat, new england bun, caramelized onion, sweet sriracha sauce, peppadews 14

KOREAN BEEF
gochujang marinated sliced beef, jalapenos, fresh peppers, pickled red onion, hoagie bun, gochujang mayo 16

STEAK BURGERS

all of our burgers are *Certified Angus Beef® Brand*

served with your choice of fries, tots, or side salad - sub sweet potato fries for 1

THE COWBOY
ground beef, applewood-smoked bacon, fried onion, Gate 25 BBQ sauce, smokey cheddar cheese, toasted brioche bun 16

THE CAJUN
cajun seasoned ground beef, sweet slaw, cajun mayo, pepper jack cheese, toasted brioche bun 16

THE CLASSIC*
ground beef, romaine lettuce, tomato, onion, pickle, toasted brioche bun 15
add cheese .50
(american, swiss, smokey cheddar, bleu cheese)

THE FEATURE
the kitchen wants you to enjoy a burger their way - ask your server for details 16

DESSERT

HEATH BAR COOKIE SUNDAE 9

NEW YORK CHEESECAKE
with your choice of chocolate, caramel, or fruit/berry sauce 9

SIDES

FRIES 6
TOTS 6
SWEET POTATO FRIES 7
HOUSE SALAD 6
COTTAGE CHEESE 6

*CONSUMER ADVISORY: Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-born illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked. Consult your physician or public health official for further information.