

AT BATCH & BRINE
WE HAVE ONE FRYER
DEDICATED TO GLUTEN
FREE OPTIONS TO
ELIMINATE CONCERN OF
CROSS-CONTAMINATION

B A T C H  **B R I N E**

GLUTEN FREE SUPPLEMENTAL MENU

SNACKS & BITES

STREET CORN
 garlic aioli, chili lime salt, cotija cheese,
 lime wedge, micro cilantro

BORRACHO TAQUITOS
SENSITIVE TO BEER IN CHICKEN
 pollo borracho, shredded lettuce, cumin
 crema, salsa verde, cotija cheese

SMOKED WINGS
GLUTEN FREE UPON REQUEST

Memphis dry

AHI-POKE WONTON NACHOS
GLUTEN FREE BY OMITTING WONTON CHIPS

sesame-lemon dressed Ahi Tuna, marinated
 cabbage, crispy wonton chips, pineapple salsa, black
 bean sauce, avocado

BURRATA
GF BY OMITTING BREAD

Sweet pea spread, watermelon radish,
 caramelized onion jam, micro greens, olive oil,
 griddled garlic ciabatta

CRISPY SPROUTS
 (OMIT CRISPY SHALLOTS)
 crispy brussels, soy-onion caramel,
 aleppo pepper, crispy shallots

SOUP OF THE DAY: HARVEST LENTIL SOUP
GF BY OMITTING THE BREAD

SALADS

CRAB LOUIE
GF BY OMITTING FRIED ONIONS
 Sweet and citrus chilled crab legs layered
 over crisp romaine with cherry tomatoes.
 watermelon radish, avocado, edamame,
 cucumber and crispy onion

KALE CAESAR
GLUTEN FREE BY OMITTING BREAD CRUMBS
 parmesan, toasted breadcrumb

SEASONAL SALMON SALAD
GF AS IT IS
 flaked salmon, mixed greens, marinated watermelon,
 red onion, cucumber, feta cheese, pomegranate
 vinaigrette, micro basil

NASHVILLE HOT CHOPPED CHICKEN
GLUTEN FREE BY SUBSTITUTING GRILLED
CHICKEN BREAD
 chopped leafy greens, kale, cucumber, red onion,
 black beans, corn, avocado, white cheddar,
 buttermilk ranch dressing, Nashville fried chicken
 add salmon +10 / chicken +6 / soft egg +3

CHEF INSPIRED

BLUE
(SENSITIVITY TO BLUE VEINED
CHEESE)
 whipped blue, arugula, fig jam, candied
 bacon, pretzel

REGULAR
(SENSITIVITY TO VINEGAR WITH
PICKLES)
 cheddar, lettuce, tomato,
 pickled red onion, pickle, spread

IMPOSSIBLE
(SENSITIVITY TO VINEGAR AND
MUSTARD ON APRICOT MUSTARD)
 impossible patty, arugula, pickle, pickled
 onion, tomato, apricot mustard

ADD CHEESE +2

SUSHI
 (OMIT CRISPY RICE NOODLES)
 seared ahi tuna steak, wasabi aioli,
 crispy rice noodles, radish sprout,
 cucumber, avocado, tamari glaze

LES
 (SENSITIVITY TO VINEGAR WITH
 SLAW) house-made pastrami, swiss
 cheese, spread, slaw, rye

Avocado +2 / bacon +3 / egg +2

BURGERS & SANDWICHES **SERVED WITH FRIES OR A SALAD**

MOST OF OUR BURGERS CAN BE MADE GLUTEN FREE SIMPLY BY SUBSTITUING A
 GLUTEN FREE BUN. SENSITIVITY WARNING ON PICKLES AND PICKLED ONIONS AS WE
 USE DISTILLED VINEGAR. INDIVIDUAL OMISSIONS AND SUBSTITUTIONS LISTED BELOW

PHILLY
(SUBSTITUTE SLICED CHEESE FOR CHEESE
SAUCE)
 marinated shaved rib-eye, seared mushrooms,
 bourbon-pickled peppers, butter onions, cheese
 sauce, torpedo roll 20

BLACKENED SALMON
(SENSITIVITY TO VINEGAR WITH SLAW)
 blackened-salmon, tartar, lettuce, tomato,
 slaw, cilantro, torpedo roll 21

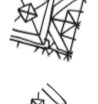
FRIED CHICKEN SANDWICH
GLUTEN FREE BY SUBSTITUTING GRILLED
CHICKEN BREAD)
 pickle-brined thigh, calabrian aioli, slaw, pickles

SIERRA
 OMIT CRISPY ONIONS
(SENSITIVITY TO VINEGAR IN BBQ SAUCE,
 kc red bbq sauce, crispy onion, cheddar, bacon,
 bourbon-pickled peppers

DUCK BAHN MI
 (SENSITIVITY TO VINEGAR IN PICKLED
 CARROTS & DAIKON)
 garlic aioli, pickled carrot & daikon, cilantro,
 mint, jalapeno, cucumber, banh mi glaze, torpedo
 roll

FORK & KNIFE

Daily 4pm



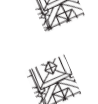
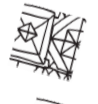
MISO & ZA'ATAR SALMON *SUBSTITUTE COUSCOUS FOR WHITE RICE*
 Glazed Salmon served with spiced pearl couscous, seasonal roasted vegetables, pomegranate,
 cucumber pickles

SMOKED HARISSA CHICKEN *SUBSTITUTE COUSCOUS FOR WHITE RICE*
 Harissa-roasted chicken served with spiced pearl couscous, seasonal roasted vegetables,
 pomegranate, cucumber pickles, smoky harissa barbecue sauce

HOUSE SMOKED RIBS & FRIES *SENSITIVE TO VINEGAR IN BBQ SAUCE*
 Smoked baby back barbecue ribs tossed into our homemade barbecue sauce served with
 garlicky fries

STEAK & FRITES *GF AS IT IS*
 Grilled skirt steak crowned with chimichurri sauce served with garlic fries

ROASTED EGGPLANT & CURRIED LENTILS *GF AS IT IS*
 Tender, smoky grilled eggplant atop spiced curried lentils, finished with a creamy tahini-
 harissa dressing, tangy pickled fennel and crunchy roasted chickpeas



GLUTEN FREE SUPPLEMENTAL MENU



HAND CUT FRIES

fullorder | load up your side

NAKED IDAHO - JUST REQUEST GF

SWEET POTATO - JUST REQUEST GF

GARLIC-PARM - JUST REQUEST GF

PASTRAMI & CHEESE - REQUEST GLUTEN FREE (SUBSTITUTE SLICED CHEESE FOR CHEESE SAUCE)

DUCK & CHEESE-REQUEST GLUTEN FREE (SUBSTITUTE SLICED CHEESE FOR CHEESE SAUCE)

**SWEET
REVENGE
CHOCOLATE PUDDING
GF AS IS**

TACOS

MIX 3

served with onion and cilantro, tomatillo-avocado salsa & escabeche vegetables

POLLO BORRACHO

SENSITIVITY TO TRACE AMOUNT OF GLUTEN IN BEER

chicken thighs braised in ancho chile, tomato, tequila, and beer

CARNITAS TRADICIONAL

GLUTEN FREE AS IS

Orange & oregano marinated, manteca braised

SHORT RIB

SENSITIVITY TO TRACE AMOUNT OF GLUTEN IN BEER

Amber beer braised beef short rib, guajillo and chipotle chiles

FISH TACOS

GLUTEN FREE BY SUBSTITUING GRILLED ROCK COD /

SENSITIVITY TO VINEGAR IN CABBAGE

onion, cilantro, cumin-crema, lime cured cabbage tomatillo-avocado salsa

MIXED BABY LETTUCE

GF AS IS

ALL OF OUR DRESSINGS ARE GLUTEN FREE

OTHER OPTIONS

www.batchandbrine.com 3602 Mt. Diablo Blvd. Lafayette, CA 94549

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

+Due to share cooking in our kitchen facility & prep areas, there is no guarantee that any of our menu items will be free of allergens that you may have. Please communicate all food-related allergies to your server so that we may do our best to accommodate you.