

★ TRUE WEST BREWERY ★

525 Massachusetts Avenue Acton, Massachusetts
(978) 206-1600 info@brewtruewest.com

GLUTEN-FREE

SHARES

- FISH TACOS † 10** lemon aioli | herbs | greens | gluten-free tortilla
1LB OF WINGS 10 buffalo -or- dry rub | ranch -or- bleu cheese
TOTS 7 house made every day | cheddar | tomato aioli
TRUFFLE PARMESAN FRIES 8 truffle oil | parmesan | herbs
ROASTED BRUSSELS SPROUTS 8 house made hot sauce | warm bleu cheese drizzle | *SPICY*

SANDWICHES

★ served on gluten-free breads and buns | choice of fries or side mixed greens ★

- BEEF-ON-WECK † 16** prime rib | cheddar | horseradish sauce | arugula | au-jus
PORTOBELLO PANINI 13 roasted peppers | grilled Portobello | goat cheese | arugula pesto
HOUSE BURGER † 15 lettuce | tomato | onion | American cheese
VEGGIE BURGER † 14 fresh black beans | poblano pepper | wild rice | herbs
WEST COAST BURGER † 16 shaved jalapeno | lettuce | tomatoes | avocado mayo | cheddar
TRUE BLEU BURGER † 16 lettuce | tomato jam | bleu cheese | mushrooms | bacon
GRILLED CHICKEN 15 marinated chicken breast | lettuce | pickles | tomato aioli
TURKEY BLT 14 house bacon | tomato | shaved lettuce | mayo
BBQ PULLED PORK 15 pulled pork | slaw | sweet baby rays
BLACKENED SALMON 17 blackened seasoning | rosemary aioli | tomato | romaine | grilled onions

SALADS

★ add to any salad || chicken 5 || steak tips 7 || shrimp 8 || salmon 9 ★

- HOUSE CAESAR 10** romaine | pecorino | house dressing
GRILLED WATERMELON 11 baby arugula | shaved red onion | feta | citrus vinaigrette
MIXED GREENS 8 farm fresh baby greens | shaved onion | lemon vinaigrette
TOMATO MOZZARELLA 9 tomato | buffalo mozzarella | basil | balsamic reduction

Before placing your order, please inform your server if a person in your party has a food allergy.

Be advised that our restaurant uses fish, soy, dairy, gluten, nuts, wheat, eggs, etc.

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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MAINS

BBQ RIBS 20 dry rub | BBQ sauce | potato salad | grilled corn on the cobb

SUMMER RISOTTO 23 grilled corn | lobster | parmesan | leeks | chives

JERK CHICKEN 19 quarter chicken | house marinade | swiss chard | sweet potato wedges

SIDES

HOUSE CUT FRIES 4

MAC & CHEESE (GF PASTA) 7

add bbq pulled pork 9

SWEET POTATO WEDGES 5

SAUTÉED SPINACH 4

COLE SLAW 3

GRILLED ASPARAGUS 5

WINES

MIONETTO PROSECCO 10 Treviso, Italy
fresh fruit flavors | ripe pear and peach aromas

PICCINI PINOT GRIGIO 9/34 Treviso, Italy
aromas: of citrus | green apple | crisp finish

RICKSHAW CHARDONNAY 10/38 Nice, California | aromas: peach/pear | flavors: honeysuckle/lemon/vanilla

CLIFFORD BAY SAUVIGNON BLANC 9/34 Marlborough, New Zealand
flavors: ripe grapefruit/gooseberry | zesty citrus

MURPHY-GOODE PINOT NOIR 10/38 Santa Rosa, California | aromas: black cherry/raspberry | flavors: strawberry/cherry

NIETO (CAMILLA) MALBEC 9/34 Mendoza, Argentina | deep purple | blackberry/plum flavors | spicy oak finish

HAYES RANCH CABERNET 9/34 Sonoma, California | flavors: currant/blueberry/hint of pepper | toasty oak

LIBATIONS

AUSTINS RELIEF 13 house infused rosemary/cucumber gin | fresh lemon | simple

LEES' TEA 13 house infused peach whiskey | fresh lemon | orange liqueur | simple | iced tea

VODKA SIMPATICO 13 local vodka | fresh grapefruit | agave nectar | angostura bitters

IN B FLAT MARGARITA 13 tequila | fresh lime | fresh blood orange | agave nectar | blood orange & salted rim

DESSERTS

CRÈME BRÛLÉE 7
vanilla bean

SORBET 5
assorted rotating selection

ICE CREAM 5
assorted rotating selections

brewer: Scott Houghton

chef: Michael Gagnon