

# PIZZA



A 10" brown rice flour crust topped with our homemade pizza sauce, the freshest ingredients, and 100% mozzarella cheese.

1 item	16.00
2 item	18.00
3 item	20.00
House Special	25.00

# DESSERT



## OLD FASHIONED SUNDAE

Rich ice cream topped with chocolate or strawberry and crowned with whipped cream and a cherry | 7.95

# BEER | CIDER | SELTZER



ASK FOR OUR CURRENT SELECTION



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# THE BROWN BOTTLE EST. 1972

# Gluten-Free Menu



# APPETIZERS



## SPINACH ARTICHOKE DIP

A baked creamy cheese dip filled with spinach and artichokes, served with corn chips | 9.95

## SHRIMP COCKTAIL

Jumbo Gulf shrimp chilled and served with our tangy homemade cocktail sauce | 14.95

## BAKED FETA DIP

Feta cheese baked between layers of oregano based red sauce and topped with fresh basil, served with corn tortilla chips | 9.95

## CHILI

A bowl of hearty, meaty, homemade chili | Bowl 7.95

## SAUTEED MUSHROOMS

A generous dish of tender fresh mushrooms, sautéed to full flavor and served piping hot | 9.95

## SALSICCIA

A third-pound of savory pork link sausage seasoned with seven herbs and spices. Topped with a tangy marinara sauce and served with two pieces of garlic bread | 8.95  
Additional topping | 1.00 each

Mushrooms • Green Peppers • Onions • Sauerkraut

Each item is prepared daily in our kitchen with only the freshest ingredients and all orders are available for carry-out for your convenience!

Our entrées are gently baked for 30 minutes from the time you order.

While you're waiting, consider whetting your appetite with one or two of our tempting appetizers!

# SALADS



## DINNER SALAD

Our crisp lettuce salad with your choice of dressing | 7.95

## GARDEN SALAD

A mixed greens salad topped with red onion slices, cucumbers, tomatoes, black olives and egg. Your choice of one of our house made dressings | 10.95

**ADD |** Cold gulf shrimp 3.25 each  
Seasoned chicken breast 7.95

## CHEF SALAD

Smoked ham, cheddar cheese, boiled egg, Roma tomato, cucumbers, green pepper, green onion, and ripe olives covering a harvest of leafy greens | 15.95

**ADD |** Cold gulf shrimp 3.25 each  
Seasoned chicken breast 7.95

## GREEK SALAD

A bed of leafy greens garnished with Roma tomatoes, cucumbers, red onions, pepperoncinis, Feta cheese, Kalamata olives and egg. Served with our house made Greek dressing | 14.95

**ADD |** Cold gulf shrimp 3.25 each  
Seasoned chicken breast 7.95

## CAESAR SALAD

Crisp Romaine lettuce tossed with grated Parmesan cheese in a creamy Caesar dressing, garnished with red onions | 13.95

**ADD |** Cold gulf shrimp 3.25 each  
Seasoned chicken breast 7.95

## SALAD DRESSINGS

Brown Bottle Homemade:

Italian • Thousand Island • Ranch • Bleu Cheese • Creamy Garlic • French • Greek • Oil and Vinegar • Caesar • Honey Dijon  
Fat Free Ranch | Extra dressing 1.00

Our homemade dressings are made to perfection in our kitchen and are available in convenient take-home pints! 8.95



# MEAT & POULTRY



Our Meat & Poultry Dishes are served with salad and a choice of steamed vegetables, twice-baked potato, or (corn and rice flour blend) pasta.

## PRIME RIB OF BEEF

A slow roasted, tender cut of beef. Please request pan seared without au jus. (Not responsible for well done)  
12 ounce portion | 29.95

## VEAL PARMESAN

A tender veal cutlet baked in a special tomato sauce and flavored with Parmesan cheese, garnished with ham strips and topped with melted mozzarella cheese | 26.95

## CHICKEN PARMESAN

A juicy breast of chicken baked in a special tomato sauce flavored with Parmesan cheese, garnished with ham strips and topped with mozzarella cheese | 22.95

## CHICKEN FIORENTINE\*

A juicy breast of chicken baked in our homemade chunky marinara sauce, garnished with ham strips, and sliced black olives | 22.95

## MEDITERRANEAN CHICKEN

A tender breast of juicy chicken seasoned with a blend of Greek seasonings, baked in olive oil and lemon. Served with choice of mixed vegetables, twice baked potato, or gluten-free pasta | 22.95

# SEAFOOD



Our Seafood Dishes are served with salad and a choice of steamed vegetables or (corn and rice flour blend) pasta.

## BAKED CODFISH

An ocean netted white fish, topped with a lemon butter sauce with slivered almonds, gently baked and served with a side of mixed vegetables, or gluten-free pasta | 25.95

## ORANGE ROUGHY PARMESAN

A choice, 8-ounce fillet of Orange Roughy topped with a buttery Parmesan sauce, touched with green onion and baked to a golden brown and served with a side of mixed vegetables, or gluten-free pasta | 25.95

## BAKED SALMON

A generous portion of buttery Salmon, baked in your choice of a Garlic Dill butter sauce or plain butter and served with a side of mixed vegetables, or gluten-free pasta | 25.95

# PASTA



A steaming plate of gluten-free (corn and rice flour blend) pasta, served with your choice of sauce | 14.95

- Seasoned meat sauce (a blend of beef and pork)
- Tangy marinara sauce\*
- Herbed butter, with garlic, lemon and dill

**ADD |** Salsiccia 6.95 - Seasoned chicken breast 6.95 - Gulf shrimp 3.25 each - Pesto 3.00

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