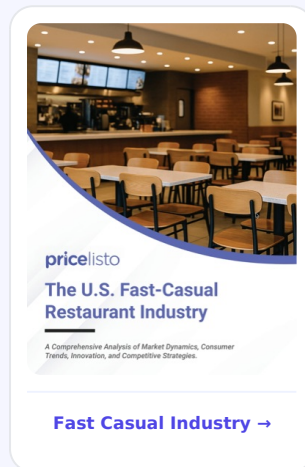




Gertrude's

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Lunch

ITEM	PRICE
Farmer's Soup and Salad Lunch Petite simple greens salad, garden fresh soup and croistini. Gluten free. Vegetarian.	\$13.00
Data and Arugula Salad Lunch Black pepper feta and candied pecans and agave quark dressing. Gluten free. Vegetarian.	\$12.00
Smoked Salmon Salad Lunch House greens, yard long beans, tomato, olives, fingerling discs, hard boiled egg and caper-Dijon vinaigrette. Gluten fre...	\$18.00
Green Chile Hummus Lunch Garbanzo, harbed quark, veggies and house made crackers. Gluten free on request. Vegetarian.	\$11.00
Morsels Lunch Blue cheese mousse, creamed truffles brie, bacon-onion jam, house pickles, spiced nuts, tapenade, charcuterie and cracke...	\$15.00
6 Pieces Smoked and Fried Tofu Lunch Achiote and mango-chile chutney. Gluten free. Vegan.	\$10.00
Gertie Burger Lunch Swiss, lettuce, house made pickles, Gert's steak sauce, mushroom duxella served with fingerling potatoes. Add 2 slices a...	\$18.00
BLT Lunch Bacon, egg, lettuce, tomato, tortilla aioli, grain bread served with house potato chips. Substitute gluten free bun for...	\$15.00
Grains and Seeds Bowl Lunch Cracked freekah, sunflower seeds, hemp hearts, chia seeds, walnuts, radish, edamame, dried apricot and cider-agave vinai...	\$13.00

Sides and Add-ons

ITEM	PRICE
Ricotta Donut Holes and Sauce Gluten free on request.	\$8.00
Applewood Bacon Gluten free.	\$5.00
Breakfast Links Gluten free.	\$5.00
Chicken Egg Served raw and undercooked. Gluten free. Vegetarian.	\$2.00
Fingerling Potatoes Gluten free. Vegan.	\$7.00
Buttered Grain Toast Served with house jam. Vegetarian.	\$3.00
Petite Simple Greens Salad Gluten free. Vegan.	\$7.00
Fresh Cut Fruit Gluten free. Vegan.	\$5.00
5 oz. Flat Iron Steak Served raw or undercooked. Gluten free.	\$10.00
Smoked Pulled Salmon Gluten free.	\$9.00
4 Pieces Smoked and Fried Achiote Tofu Gluten free. Vegan.	\$7.00

Kid's Entrees

ITEM	PRICE
Kid's Mac and Cheese Gluten free pasta, house-made cheese sauce. Gluten free.	\$6.00
Kid's Chicken Tenders Dairy and egg free. Fried chicken tender and house ranch. Gluten free.	\$7.00
Kid's Bacon Cheeseburger Niman ranch beef, American cheese. Substitute gluten free bun and plot on request for an additional charge. Gluten free...	\$7.00
Kid's Cheese Quesadilla Veggie tortilla and mozzarella. Add crispy chicken, refried beans for an additional charge.	\$6.00
Kid's Green Chile Hummus Garbanzo hummus and raw veggies. Gluten free. Vegan.	\$6.00

Dessert

ITEM	PRICE
Fruity Pebble Custard Lemon-coconut, maqui-blueberry, fruity pebble crisps and fluff. Gluten free. Vegan.	\$5.00
Cookies 2 house made snickerdddles.	\$3.00

Side

ITEM	PRICE
Fresh Cut Fruit (Side)	\$3.00
House Made Applesauce	\$3.00
Green Rice	\$3.00
House Made Chips	\$3.00
Carrots, Cucumber and House Ranch	\$3.00

Sweets

ITEM	PRICE
Donuts and Sauces Ricotta donut holes, fudge, caramel and prickly pear jam. Gluten free on request.	\$9.00
Abuleta' s Tres Leches Serves 2. Chocolate cake, chewy churro crouton, roasted banana and Irish cream ice cream and cinnamon cream sauce.	\$14.00
Mexican Lime Butter Tart Toasted marshmallow and candied chili.	\$10.00
Sweet Beets Cheesecake Goat cheesecake, red velvet, beet medley and streusel. Gluten free.	\$10.00
Maqui Custard Maqui-almond custard, coconut-lemon cream, fruity pebble crisps, white chocolate rainbow bark and edible stars. Gluten f...	\$9.00
Frozen Treats Ice cream or sorbet and snickerdoodle cookie. Gluten free. Vegetarian.	\$8.00