

# Starters

**Assorted Olives** 6 v,g

A blend of olives from Italy, Greece, Spain, & Local

**Go Nuts** 6 v,g

An assortment of our roasted & spicy

**Warm French Baguette** 4.5 v,g

Served with olive oil, balsamic herb dip

**Meat Lovers Platter** 14

Sweet Italian, Polish & Beef Sausages, dried fruit, goat cheese, olives, a warm baguette

**The European** 15

Italian meats, English Sharp Cheddar cheeses, hummus, Greek olives, dried fruit, nuts & French baguette

**Artisan Cheese Plate** 13 v

Chef selection of three cheeses, olives, hummus, dried fruit, nuts & French baguette

# Panino \$9

Your choice of ciabatta or focaccia bread, or a gluten free baguette \$2 extra, plus a small salad or kettle chips

## Italiano

Italian meats, provolone, lettuce, tomatoes, banana peppers

**Classic three cheeses** v

Sharp cheddar, provolone, & parmesan cheese

**Caprese** v

Burrata, sliced tomatoes, basil, balsamic vinegar

## Tuna Melt

Homemade tuna salad, provolone, lettuce & tomatoes

## Roasted Chicken & Pesto

Roasted chicken, provolone, pesto, arugula & Italian tomato salsa

## Roast Beef

Roast beef, Dijon mustard, provolone, caramelized onions with a horseradish aioli, lettuce & tomatoes

## Black Forest Ham, Apple & Cheese

Ham, goat cheese, sweet & hot mustard, sliced apples, & arugula

**Vegetarian** v

Hummus, roasted red peppers, pesto, sun-dried tomatoes, roasted artichokes & mozzarella cheese

**Fungi** v

Sautéed mushrooms & caramelized onions, brie cheese, arugula, & sun dried tomatoes

## \*The Turkey Ricotta

Turkey, pancetta bacon, spinach, chipotle peppers, ricotta cheese, & arugula

## Brie & Prosciutto

Thinly sliced Prosciutto, brie, fig jam & arugula

**Add any non-meat item \$1**

**Add any meat item \$3**

\*Spicy

# Bruschetta \$14

Select any 4 from below. Gluten free add \$4  
(Only one Salmon choice per order)

## Cured Salmon, Leek Spread, Spring Onions

**Triple Cream Brie, Seasonal fruit with Fig Spread** v  
**Drizzled with honey**

**Fresh Mozzarella with Sliced Tomatoes & Fresh Basil,** v  
**topped with Parmesan & a hint of Balsamic**

**Prosciutto with Black Figs & Mascarpone with a touch**  
**of honey**

**Fire Roasted Red Peppers, Fresh Goat Cheese,** v  
**Baby Arugula**

**Ricotta with Medjool Dates & Salted Pistachios** v

## Salami with Pesto

**Burrata, Pancetta Bacon, Arugula, Italian Tomato**  
**Salsa**

**Ricotta cheese, Roasted Pepper, Spinach &** v  
**Artichoke Dip & Drizzled with Spicy Olive Oil**

**Mint Jelly, Goat Cheese, Sprinkled with Lime Zest** v

**Burrata, Cured Salmon with Red Onions & Capers**

**Hummus with Italian Tomato Salsa** v

**Italian Tomato Salsa, Pesto, Fresh Parmesan** v  
**Cheese & Arugula**

## Chef Special

# Salad \$10 Soup \$6

Add any meat to any salad \$3 or any non-meat item \$1  
**Dressings: Lime, Herb, Garlic, Balsamic, Creamy Curry &**  
**Strawberry Vinaigrette**

**Baby Kale, Chard, & Spinach Mix** v,g  
Craisins, pistachios, avocado, & goat cheese

**Greek Salad** v,g  
Lettuce, tomatoes, cucumbers, roasted bell peppers, red onions, olives, & feta cheese

**Mediterranean Rice** v,g  
Sautéed Zucchini, herbs, basmati rice, spinach, lettuce, sprouts & green stuffed pimento olives

## Autumn Salad

Lettuce, pancetta bacon, apples & pears, raisins, & feta cheese

## Beef n Blue Salad

Lettuce, raisins, roast beef, & blue cheese

## Strawberry Salad

Romaine Lettuce, grated cheddar cheese, toasted almonds, raisins, sliced strawberries. Raspberry vinaigrette v,g

## Curry Chicken Salad

Roasted chicken, asparagus, carrots, spinach, lettuce, arugula served with our curry dressing

**Soup of the Day:** Ask your Server

v=vegetarian

g=gluten free (most other items can be changed to gluten free)

# Drinks

<b>Fresh Brewed Ice Tea</b>	<b>2.5</b>
Add Fruit Juice .50 Refills \$1	
<b>Lemonade</b>	<b>3</b>
Add Fruit Juice .50 Refills \$1	
<b>Hot Coffee, Hot Tea,</b>	<b>2</b>
<b>Coke, Diet Coke, Sprite</b>	<b>2</b>
<b>Espresso</b>	<b>3</b>
<b>Cappuccino, Latte</b>	<b>4</b>
<b>Mocha</b>	<b>5</b>
<b>Hot Chocolate</b>	<b>3.5</b>
<b>Chai</b>	<b>4</b>

# The Bar

<b>Craft Beer Sample</b>	<b>2</b>
1- 4oz. pour	
<b>Mimosa</b>	<b>5</b>
Choose fruit juice (ask server)	
<b>Bellini</b>	<b>7</b>
Peach juice topped off with peach schnapps	

# Desserts

<b>Glen Bar</b>	<b>4</b>
Vanilla ice cream bar hand dipped in chocolate with your favorite topping	
<b>Hot Fudge Brownie Sundae</b>	<b>6.5</b>
Warm brownie with a scoop of vanilla bean gelato topped with hot fudge & whipped cream	
<b>Crumble Cake Sundae</b>	<b>6.5</b>
Warm cake with a thick crust of cinnamon crumble served with a scoop of vanilla bean gelato, caramel, white chocolate & whipped cream	
<b>Bread Pudding</b>	<b>6.5</b>
Moist custard, lightly seasoned with cinnamon & drizzled with a caramel sauce	
<b>Gluten Free Dessert</b>	<b>7.5</b>
Pecan German Chocolate Cake	
Tiramisu Cheesecake	
Ganache Chocolate Cake	
<b>Rootbeer Float</b>	<b>4.5</b>
<b>Red Velvet Cake ¼</b>	<b>5</b>
Whole <b>(Gluten Free)</b>	<b>17</b>



[www.GasLightInnAz.com](http://www.GasLightInnAz.com)  
623-934-5466

Located:  
Historical Downtown Glendale  
5747 W. Glendale Ave., Glendale AZ 85301

Hours of operation:  
11am-8:30pm Daily

## After 5pm

**Bottle of House wine & Bruschetta**

Or

**2 Pints of \*Beer & Bruschetta**

**\$25.00**

**Not during any music events. GasLight Only**

**\*Beers under 8% only**

## GOURMET DOGS

**\$6**

ALL WRAPPED UP IN A  
PRETZEL BUN SERVED WITH CHIPS

POLISH

SWEET ITALIAN WITH ROASTED RED PEPPERS &

ONIONS

ALL BEEF

BRAUT WITH SAUERKRAUT

\$1.50 LOAD IT UP WITH ALL THE FIX'S

**\$8**

**Gluten Free Dog & Bun**



We strive to source our food locally! Our bread is from a local bakery

Our Gluten free items are from Gluten Free Creations Bakery

Many of our olives, olive oil, & balsamic vinegars are from **Queen Creek Olive Mill, AZ**

**Tolmachoff Farms** for some of our jams

**Parties 6 or more will be charged 18% gratuity**