

wild } river

GRILLE

HAPPY HOUR

Monday - Friday, 4-6 pm

~ DRINKS ~

All Domestic Bottled Beer \$ 3

Bud Light, Coors Light, Pabst Blue Ribbon, Michelob Ultra

All Craft Bottled Beer \$ 4

Sam Adams Boston Lager, Firestone 805 Blonde, Sierra Nevada Pale Ale, Blue Moon Belgian White, Kona Lager, Stella Artois, Revision IPA, Deschutes Black Butte Porter, Warsteiner Hefeweizen, Corona, The Finnish Long Drink, St. Pauli Girl Non-Alcoholic

All Draft Beer \$ 4

House Wines \$ 4.5

Pinot Grigio, Chardonnay, Cabernet, Merlot

All Well Cocktails \$ 5.5

Wild River Mule \$ 5.5

vodka, Goslings Ginger Beer, lime juice

Margarita \$ 5.5

tequila, housemade margarita mix, orange-infused brandy, salt rim

Raspberry Lemondrop \$ 6.5

raspberry-infused vodka, orange-infused brandy, fresh lemon juice

Red Hound \$ 6.5

raspberry-infused vodka, grapefruit juice

~ EATS ~

French Onion Soup *or*
Soup of the Day \$ 5

Wild River Salad \$ 5

spring mix, apples, dried cranberries, gorgonzola
spiced pecans, marinated red onions

Classic Caesar \$ 5

shaved parmesan cheese, house garlic croutons

Fried Pickles \$ 6

cajun spice breading, house remoulade sauce

Roasted Red Pepper Hummus \$ 7

grilled flatbread, fresh vegetables

Caprese Bruschetta \$ 7

oven-roasted tomatoes, fresh mozzarella,
garlic basil pesto, balsamic reduction

Glazed Brussels Sprouts \$ 7

lightly fried, seared pancetta, roasted garlic cloves,
peppercorn brandy glaze

Honey Glazed Wings \$ 8

local honey, mustard grains

Thai Wings \$ 8

house-made sweet & spicy thai chili sauce

Crab & Salmon Cakes \$ 8

honey mustard aioli, diced bell peppers

Shrimp & Grits \$ 11

grilled shrimp, creamy polenta, garlic, bordelaise

Blackened Bleu \$ 15

grilled blackened flat iron steak, parmesan risotto cake,
melted bleu cheese cream

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*