

wild } river GRILLE

HAPPY HOUR

Monday - Friday, 4-6 pm

~ DRINKS ~

All Domestic Bottled Beer \$ 3.5

Bud Light, Coors Light, Pabst Blue Ribbon, Michelob Ultra, St. Pauli Girl Non-Alcoholic

All Craft Bottled Beer \$ 4

Anchor Steam Lager, Firestone 805 Blonde, Sierra Nevada Pale Ale, Blue Moon Belgian White, Corona, Kona Island Lager, Stella Artois, CraftHaus Zitrone Gose Sour, Deschutes Black Butte Porter, Seattle Hard Cider, Warsteiner Hefeweizen, The Finnish Long Drink, Old Rasputin Imperial Stout

All Draft Beer \$ 4.5

House Wines \$ 4.5

Pinot Grigio, Chardonnay, Cabernet, Merlot

All Well Cocktails \$ 6

Wild River Mule \$ 6

vodka, Goslings Ginger Beer, lime juice

Margarita \$ 6

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

Raspberry Lemondrop \$ 7

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

Truffle Fries \$ 6

white truffle oil, rosemary, garlic, grated parmesan

Garlic Cilantro Hummus \$ 7

grilled flatbread, fresh vegetables

Glazed Brussels Sprouts \$ 7

lightly fried, seared pancetta, roasted garlic,
peppercorn glaze

Fried Artichoke Hearts \$ 7

cajun spice breading, sriracha aioli

Caprese Bruschetta \$ 8

oven-roasted tomatoes, melted mozzarella, garlic basil pesto

Pat's Crostini \$ 8

salami, fresh mozzarella, whole grain mustard, dill pickle

Honey Glazed Wings \$ 8

local honey, mustard grains

Spicy Truffle Wings \$ 8`

Carolina Reaper sauce, white truffle oil

Crab & Salmon Cakes \$ 8

honey mustard aioli, diced bell peppers

Aloha Shrimp \$ 13

sauteed shrimp, pineapple salsa

Weekly Sliders \$ 15

three chef special mini burgers

Blackened Bleu \$ 16

slow roasted blackened Tri-Tip, parmesan risotto cake,
bleu cheese cream