

# 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

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

**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

wildflower honey, mustard grains

**Spicy Truffle Wings** \$ 8`

Carolina Reaper sauce, white truffle oil

**Crab & Salmon Cakes** \$ 12

honey mustard aioli, diced bell peppers

**Aloha Shrimp** \$ 13

sauteed shrimp, pineapple salsa

**Weekly Sliders** \$ 15

three chef's special mini burgers

**Blackened Bleu** \$ 16

marinated tri-tip, parmesan risotto cake, bleu cheese cream