

# wild } river

GRILLE

## HAPPY HOUR

Monday - Friday, 4-6 pm

### ~ DRINKS ~

<b>All Domestic Bottled Beer</b> .....	<b>\$ 4</b>
Bud Light, Coors Light, Pabst Blue Ribbon, Michelob Ultra, St. Pauli Girl Non-Alcoholic	
<b>All Craft Bottled Beer</b> .....	<b>\$ 4.5</b>
Firestone 805 Blonde, Sierra Nevada Pale Ale, Blue Moon Belgian White, Corona, Anchor Steam Lager, Old Rasputin Imperial Stout, Stella Artois, Warsteiner Hefeweizen, Seattle Hard Cider, Kona Island Lager	
<b>All Draft Beer</b> .....	<b>\$ 5</b>
<b>House Wines</b> .....	<b>\$ 5</b>
Pinot Grigio, Chardonnay, Cabernet, Merlot	
<b>All Well Cocktails</b> .....	<b>\$ 6</b>
<b>Wild River Mule</b> .....	<b>\$ 6</b>
vodka, Goslings Ginger Beer, lime juice	
<b>Margarita</b> .....	<b>\$ 7</b>
tequila, housemade margarita mix, orange-infused brandy, salt rim	
<b>Raspberry Lemondrop</b> .....	<b>\$ 7</b>
raspberry-infused vodka, orange-infused brandy, fresh lemon juice	
<b>Red Hound</b> .....	<b>\$ 6.5</b>
raspberry-infused vodka, grapefruit juice	

### ~ EATS ~

**French Onion Soup** *or*  
**Soup of the Day** \$ 6

**Wild River Salad** \$ 6  
spring mix, apples, dried cranberries, gorgonzola  
spiced pecans, marinated red onions

**Classic Caesar** \$ 6  
shaved parmesan cheese, house garlic croutons

**Truffle Fries** \$ 6  
white truffle oil, rosemary, garlic, grated parmesan

**Roasted Red Pepper Hummus** \$ 7  
diced sweet peppers, grilled flatbread, fresh vegetables

**Glazed Brussel Sprouts** \$ 8  
diced sweet peppers, grilled flatbread, fresh vegetables

**Loaded Cheddar Fries** \$ 8  
cheddar cheese, bacon lardons, scallions,  
zesty sour cream

**Caprese Bruschetta** \$ 8  
oven-roasted tomatoes, fresh mozzarella,  
garlic basil pesto, balsamic reduction

**Japapeño BBQ Wings** \$ 10  
spicy house-made barbecue sauce, ranch dressing

**Honey Glaze Wings** \$ 10  
mustard grains, wildflower honey

**Spinach & Artichoke Queso** \$ 10  
panko crust, grilled flatbread, tortilla chips

**Crab & Salmon Cakes** \$ 12  
honey mustard aioli, diced bell peppers

**Creole Shrimp** \$ 13  
shallots, garlic, red pepper flakes, cajun rice

**Weekly Sliders** \$ 15  
three chef's special mini burgers

**Blackened Bleu** \$ 16  
marinated tri-tip, parmesan risotto cake, bleu cheese cream