

wild } river

GRILLE

HAPPY HOUR

Monday - Friday, 4-6 pm

~ DRINKS ~

All Domestic Bottled Beer	\$ 4
Coors Light, Pabst Blue Ribbon, Michelob Ultra, St. Pauli Girl Non-Alcoholic	
All Craft Bottled Beer	\$ 4.5
Firestone 805 Blonde, Sierra Nevada Pale Ale, Blue Moon Belgian White, Corona, Modelo Especial, Stella Artois, Warsteiner Hefeweizen, Kona Island Lager	
All Draft Beer	\$ 5
House Wines	\$ 5
Pinot Grigio, Chardonnay, Cabernet, Merlot	
All Well Cocktails	\$ 6
Wild River Mule	\$ 6
vodka, Goslings Ginger Beer, lime juice	
Margarita	\$ 7
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 <i>or</i> Soup of the Day \$ 7	Glazed Brussel Sprouts \$ 9
	lightly fried, seared panchetta, garlic cloves, roasted red pepper-shallot coulis
Wild River Salad \$ 7	Pan Seared Meatballs \$ 9
spring mix, apples, dried cranberries, gorgonzola spiced pecans, marinated red onions	kalbi glaze, sesame seeds, green onion
Classic Caesar \$ 7	Chorizo Queso \$ 10
shaved parmesan cheese, house garlic croutons	panko crust, chorizo, grilled flatbread, tortilla chips
Truffle Fries \$ 7	Lemon Pepper Wings \$ 11
white truffle oil, rosemary, garlic, grated parmesan	lemon pepper seasoning, ranch dressing
Veggie Buffalo Bites \$ 7	Crab & Salmon Cakes \$ 12
lightly fried cauliflower, panko breadcrumbs, spicy buffalo sauce, bleu cheese crema	honey mustard aioli, diced bell peppers
Black Bean & Avocado Hummus \$ 8	Creole Shrimp \$ 14
pico de gallo, avocado, puree, flatbread, fresh vegetables	shallots, garlic, red pepper flakes, cajun rice
Caprese Bruschetta \$ 8	Weekly Sliders \$ 15
oven-roasted tomatoes, fresh mozzarella, garlic basil pesto, balsamic reduction	three chef's special mini burgers
	Blackened Bleu \$ 16
	marinated tri-tip, parmesan risotto cake, bleu cheese cream