

wild } river

GRILLE

HAPPY HOUR

Monday - Friday, 4-6 pm

~ DRINKS ~

All Domestic Bottled Beer	\$ 4.5
Coors Light, Pabst Blue Ribbon, Michelob Ultra, Blue Moon Belgian White, Corona	
All Craft Bottled Beer	\$ 5
Firestone 805 Blonde, Sierra Nevada Pale Ale, Modelo Especial, Stella Artois, Kona Island Lager, Guinness Stout, Seattle Hard Cider, Warsteiner Hefeweizen	
All Draft Beer	\$ 6
House Wines	\$ 5
Pinot Grigio, Chardonnay, Cabernet, Merlot	
All Well Cocktails	\$ 6.5
Wild River Mule	\$ 7
vodka, Goslings Ginger Beer, lime juice	
Red Hound	\$ 7
raspberry-infused vodka, grapefruit juice	
Raspberry Lemondrop	\$ 7.5
raspberry-infused vodka, orange-infused brandy, fresh lemon juice	
Margarita	\$ 7.5
tequila, housemade margarita mix, orange-infused brandy, salt rim	

~ EATS ~

French Onion Soup <i>or</i> Soup of the Day \$ 7.5	Caprese Bruschetta \$ 8.5
	oven-roasted tomatoes, fresh mozzarella, garlic basil pesto, balsamic reduction
Wild River Salad \$ 7.5	Loaded Sweet Potato Fries \$ 9
spring mix, apples, dried cranberries, gorgonzola spiced pecans, marinated red onions	fresh mozzarella, bacon lardons, pico de gallo, avocado aioli
Classic Caesar \$ 7.5	Crispy Chicken Wings \$ 9
shaved parmesan cheese, house garlic croutons	lemon pepper or spicy buffalo, ranch dressing
Truffle Fries \$ 7	Crab & Salmon Cakes \$ 12
white truffle oil, rosemary, garlic, grated parmesan	honey mustard aioli, diced bell peppers
Black Bean Hummus \$ 8	Creole Shrimp \$ 14
roasted red pepper, pico de gallo, grilled flatbread, fresh vegetables	shallots, garlic, red chili flakes, creamy polenta
Fried Potstickers \$ 8	Weekly Sliders \$ 16
marinated pork, diced green onion, sweet chili sambal	three chef's sliders - ask your server for the delicious preparation
Veggie Buffalo Bites \$ 8.5	Blackened Steak Frites \$ 16
lightly fried cauliflower, panko breadcrumbs, spicy buffalo sauce, bleu cheese crema	blackened center cut sirloin, balsamic aioli, crispy french fries