

STARTERS & SMALL PLATES

- CAPRESE BRUSCHETTA

16

oven-roasted tomatoes, fresh mozzarella, garlic basil pesto, balsamic reduction
- CRAB & SALMON CAKES

23

honey mustard aioli, diced red bell pepper
- CHEESE PLATE

26

europaean imported cheeses, fresh fruit, lavash, local honey, organic fig jam, spiced pecans

add chef selected cured meats 9
- BUTTERNUT SQUASH HUMMUS

16.5

roasted pepitas, feta, grilled flatbread, fresh vegetables
- SAUSAGE TRIO

20

grain & dijon mustard, pickled garnishes, grilled crostini
- AHI POKE*

26

sushi grade tuna, orange-soy ponzu, avocado, cucumber, diced red onion, wasabi peas, fried won-tons
- STEAMED MUSSELS

22

garlic white wine broth, seared shallots, grilled crostini
- SEARED PORK BELLY

22

spiced wildflower honey, toasted pistachios
- CRISPY BRUSSELS SPROUTS

18

lightly fried, gorgonzola crumbles, bacon lardons, cured ham vinaigrette
- PAN SEARED SCALLOPS*

29

fried polenta cake, spanish romesco, herb oil
- TRUFFLE MAC & CHEESE

24

white truffle oil, sauteed mushrooms, three cheese mornay, panko crust, crispy prosciutto, black truffle dust

SOUP & SALADS

- SOUP DU JOUR

12.5
- FRENCH ONION SOUP

15
- BEET CHIP SALAD

13

spinach, arugula, feta cheese, pureed beets, diced onion, crispy beet chips, balsamic glaze, champagne vinaigrette
- WILD RIVER SALAD

14

spring mix, apples, dried cranberries, spiced pecans, marinated red onions, gorgonzola, honey white balsamic dressing
- SWEET KALE SALAD

14.5

kale, spinach, roasted butternut squash, pomegranate arils, goat cheese, pecans, pomegranate-citrus vinaigrette
- CAESAR SALAD

15

shaved parmesan cheese, house garlic croutons
- HOUSE WEDGE SALAD

15

butter lettuce, bacon lardons, tomato, pickled red onions, diced cucumbers, gorgonzola, peppercorn ranch dressing

Wild River Grille proudly supports these local businesses:

House of Bread, Reno	Sierra Meat & Seafood, Reno
Bonanza Produce Co., Sparks	Ponderosa Meat Co., Reno
Great Basin Food Co-op, Reno	Sierra Gold Seafood, Reno

CHILDREN'S MENU AVAILABLE UPON REQUEST
Special Dietary Menu Available upon Request
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Maximum 4 payments per table / Split plate charge \$5

SEAFOOD

- PLUM CHIPOTLE SALMON*

41

lightly house-smoked fresh salmon, plum chipotle sauce, arugula & spinach cous-cous, seasonal squash medley
- GLAZED MAHI MAHI

39

grilled dorado, ginger-honey glaze, pea shoots, basmati rice, red pepper & broccoli mélange
- SEARED IDAHO TROUT

38

rainbow filet, pumpkin seed crust, apple gastrique, haricots verts beans, arugula & spinach cous-cous
- SPICY SHRIMP PASTA

36

chili-marsala sauce, roasted red peppers, mushrooms, scallions, shaved parmesan, diced tomatoes, garlic bread
- LAND & SEA*

46

sauteed filet tips, shrimp, linguini, spinach, balsamic glaze, sundried tomato, parmesan, bleu cheese alfredo, garlic bread

STEAKS & CHOP

- RIBEYE*

53

14 oz., fried onions, port demi-glace, red potato garlic mash, honey roasted carrots
- DRY RUB FLANK*

46

12 oz., colombian espresso dry rub, fiesta corn salsa, basmati rice, brussels sprouts
- FILET MIGNON*

55

8 oz., cowboy butter, parmesan risotto cake, delta asparagus
- ADD

Seared Scallops - 21

Surf (6 Scampi Style Shrimp) - 15

Bleu Cheese Cream - 7

Sauteed Mushroom Blend - 8

Cowboy Butter OR Lavender Butter - 5

Local Sunny-Side Up Farm Fresh Egg* - 4

- DOUBLE CUT PORK CHOP*

45

berksgire all natural 14 oz. bone-in chop, fried onions, garlic mustard marinade, smoky gouda bechamel, red potato garlic mash, haricots verts beans
- GRILLED LAMB CHOPS*

54

12 oz. rack, garlic & herb rusted, mint gremolata, pumpkin puree, delta asparagus

HOUSE SPECIALTIES

- DUCK TWO WAYS*

42

pan seared duck breast, house-made gnocchi, rosemary, duck confit ragout, sauteed mushrooms, wilted spinach
- HOUSE MEATLOAF

34

fresh ground beef, italian sausage, mushroom ragout gravy, portabellos, red potato garlic mash, seasonal squash medley
- BRAISED SHORT RIBS

44

slow braised, garlic & ginger demi-glace, basmati rice, honey roasted carrots
- CHICKEN MARSALA

35

free range petaluma chicken breast, lightly dredged, marsala mushroom pan sauce, creamy polenta, brussels sprouts
- WILD MUSHROOM RAVIOLI

36

herb button mushrooms, shaved parmesan cheese, garlic & shallot cream sauce, garlic bread
- GRILLED ELK MEDALLIONS*

47

port shallot demi-glace, seasonaal mushroom blend, cherry tomatoes, delta asparagus, parmesan risotto cake

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G R I L L E

~ SIGNATURE COCKTAILS ~

- Classic Razz**

13
- Raspberry-Infused Vodka, Orange-Infused Brandy, Lemon Juice, Sugar Rim
- The Philosopher**

16
- Four Roses, Disaronno Amaretto, Bitters, Orange Zest, Amarena Cherry
- Gin Blossom**

15
- 'Local' Verdi Yeti Gin, St. Germain Elderflower Liqueur, Grapefruit Juice
- Riverside Margarita**

15
- Mi Campo Reposado Tequila, House Margarita Mix, Orange-Infused Brandy, Grand Marnier Float
- Tahoe Tessie**

14
- 'Local' Tahoe Blue Vodka, Muddled Cucumber & Mint, Lime Juice

~ SEASONAL SENSATIONS ~

- Apple of My Chai**

15
- Buffalo Trace Bourbon, Chai Apple Simple Syrup, Lemon, Aquafaba
- So, is This a Date?**

14
- 'Local' 10 Torr Vodka, Date Puree, Lime, Ginger Beer
- You Want A Peach of Me, Don't You?**

15
- Penelope Bourbon, Peaches, Lemon, Fresh Mint
- Live Long & Pros-Pear**

16
- St. George Spiced Pear Liqueur, Absolut Vanilia, Pear Puree, Lemon, Cinnamon, La Marca Prosecco
- Gettin' Figgy Wit' It**

16
- Spicy Ancho Reyes Verde, Cazadores Reposado Tequila, Ojo De Tigre Mezcal, Fig Puree, Lemon
- Plum-p Up the Jams**

14
- 'Local' Pegasus Gin, Aquafaba, Lemon, Plum Bitters
- This Will Syrup-Rise You!**

15
- Kasama Spiced Rum, Pure Maple Syrup, Cinnamon, Lemon

HOT LIBATION

~ BOTTLED BEERS ~

- | | | |
|--|--------------------------------------|------------------------------------|
| Sierra Nevada Pale Ale | Kona Longboard Island Lager | Modelo |
| Dogfish Head 90-Minute Double IPA | Stella Artois Belgian Pilsner | Coors Light |
| Guinness Stout | Pabst Blue Ribbon | Corona Extra |
| Firestone 805 Blonde | Michelob Ultra | Corona, non-alcoholic |
| Blue Moon Belgian White | Seattle Hard Cider, GF | Athletic IPA, non-alcoholic |

~ REDS BY THE GLASS ~

- Pinot Noir, Meiomi**

Sonoma 2021

13
- Pinot Noir, Davis Bynum**

Russian River Valley 2019

17
- Merlot, Decoy**

California 2022

16
- Cabernet, One Stone**

Columbia Valley 2019

11
- Cabernet, Justin**

Central Coast 2020

16
- Cabernet, Canvasback**

Red Mountain 2021

19
- Cabernet Franc, A.V. Vineyards**

Alexander Valley 2021

21
- Cabernet Blend, Caymus**

California 2022

25
- Red Blend, Niner, Bootjack**

Paso Robles 2019

15
- Malbec, Lola Mora**

Argentina 2023

14
- Montepulciano, Vigna Madre**

Italy 2023

11
- Barbera, Terra D' Oro**

Amador County 2021

14
- Zinfandel, Boneshaker**

Lodi 2021

13

~ WHITES BY THE GLASS ~

- Sparkling (split), Segura Viudas Cava Brut**

Spain

11
- Sparkling (split), La Marca Prosecco**

Italy

13
- Sparkling (split), Pizzolato Pinot Grigio**

Italy

15
- Riesling, The Seeker**

Germany 2021

11
- Moscato, Foley Family Wines 'EOS'**

California 2023

10
- Rose, Summer Water**

Central Coast 2023

12
- Pinot Grigio, Ruffino**

Italy 2023

10
- Chenin Blanc / Viognier, Pine Ridge**

Oakville 2022

12
- Fume Blanc, Ferrari Carano**

Sonoma 2022

12
- Sauvignon Blanc, te Pā**

Marlborough 2022

14
- Sauvignon Blanc, Groth**

Napa Valley 2024

15
- Chardonnay, Matchbook**

California 2022

10
- Chardonnay, Harken, Barrel Fermented**

California 2021

13
- Chardonnay, Frank Family**

Carneros 2023

20

~ DRAFT BEERS ~

- | | |
|--|---|
| <div><div>Citra Solo IPA</div><div>Local Unfiltered IPA - 6.4 %</div></div> | <div><div>Revision IPA</div><div>Local IPA - 6.5 %</div></div> |
| <div><div>10 Torr Honey Blonde</div><div>Local Blonde Ale - 4.2 %</div></div> | <div><div>Parlay Detour Red Amber</div><div>Local Red Amber Ale - 5.4%</div></div> |
| <div><div>50/50 Tahoe Pilz</div><div>Local Pilsner - 5.3 %</div></div> | <div><div>Brewer's Cabinet Dirty Wookie</div><div>Local Imperial Brown Ale - 7.1 %</div></div> |
| <div><div>50/50 CAPA</div><div>Local Pale Ale - 5.4%</div></div> | <div><div>Rotating Seasonal Beer</div><div>Always Local / Ask Your Server</div></div> |

