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, Athletic IPA (non-alcoholic)

All Craft Bottled Beer .... $ 5

Firestone 805 Blonde, Sierra Nevada Pale Ale, Modelo Especial, Stella Artois,
Kona Island Lager, Guinness Stout, Seattle Hard Cider

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 *or*
Soup of the Day $ 7.5

Wild River Salad $ 7

spring mix, apples, dried cranberries, gorgonzola
spiced pecans, marinated red onions

Classic Caesar $ 7.5

shaved parmesan cheese, house garlic croutons

Truffle Fries $ 7

white truffle oil, rosemary, garlic, grated parmesan

Butternut Squash Hummus $ 8

roasted pepitas, feta, grilled flatbread, fresh vegetables

Fried Potstickers $ 8

marinated pork, diced green onion, sweet chili sambal

Veggie Buffalo Bites $ 8.5

lightly fried cauliflower, panko breadcrumbs,
spicy buffalo sauce, bleu cheese crema

Crispy Chicken Wings $ 8.5

lemon pepper or spicy buffalo, ranch dressing

Caprese Bruschetta $ 8.5

oven-roasted tomatoes, fresh mozzarella,
garlic basil pesto, balsamic reduction

Gruyere Croquettes $ 9

stone ground mustard, house french onion dip

Carne Asada Fries $ 11

pico de gallo, cilantro crema, monterey jack

Seared Pork Belly $ 11

spiced wildflower honey, toasted pistachio

Crab & Salmon Cakes $ 12

honey mustard aioli, diced bell peppers

Creole Shrimp $ 14

shallots, garlic, red chili flakes, creamy polenta

Weekly Sliders $ 16

three chef's sliders - ask your server for this week's rendition

Blackened Bleu $ 16

blackened sirloin, parmesan risotto cake, bleu cheese cream