

## 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**  
european imported cheeses, fresh fruit, lavash, local honey, organic fig jam, spiced pecans  
*add chef selected cured meats 9*
- LEMON GARLIC HUMMUS 16.5**  
corn salsa, chili oil, grilled na'an, fresh vegetables
- SAUSAGE TRIO 21**  
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**  
creamy cajun wine broth, andouille sausage, garlic bread
- SEARED PORK BELLY 24**  
spiced wildflower honey, toasted pistachios
- CRISPY BRUSSELS SPROUTS 18**  
lightly fried, gorgonzola crumbles, bacon lardons, cured ham vinaigrette
- PAN SEARED SCALLOPS\* 29**  
sweet corn puree, blistered tomato, basil oil, crispy prosciutto
- TRUFFLE DUCK FAT FRIES 16**  
white truffle oil, lemon caper aioli, parmesan, black truffle salt

## SOUP & SALADS

- SOUP DU JOUR 12.5**
- FRENCH ONION SOUP 15**
- BEEF CHIP SALAD 14**  
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 15**  
kale, spinach, fresh strawberries, feta cheese, candied almonds, poppyseed-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\* 42**  
lightly house-smoked fresh salmon, plum chipotle sauce, cilantro rice, seasonal squash medley
- SEARED RED SNAPPER 39**  
pacific red snapper, papaya & avocado salsa, cilantro rice, garlic broccolini
- PANKO CRUSTED IDAHO TROUT 38**  
rainbow filet, lemon dill panko crusted, citrus tartar sauce, roasted duck fat potatoes, haricots verts beans
- SPICY SHRIMP PASTA 38**  
chili-marsala sauce, roasted red peppers, mushrooms, scallions, shaved parmesan, diced tomatoes, garlic bread
- SEAFOOD PRIMAVERA 46**  
octopus, shrimp, mussels, delta asparagus, spinach, mushrooms, cherry tomato, linguine, garlic bread

## STEAKS & CHOP

- RIBEYE\* 53**  
14 oz., fried onions, port demi-glace, red potato garlic mash, honey roasted carrots
- NEW YORK\* 48**  
12 oz., peppercorn au poivre, roasted duck fat potatoes, garlic broccolini
- 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
  - Sautéed Mushroom Blend - 8
  - Cowboy Butter OR Lavender Butter - 5
  - Local Sunny-Side Up Farm Fresh Egg\* - 4

- DOUBLE CUT PORK CHOP\* 46**  
14 oz., berkshire all natural bone-in chop, bourbon glazed, grilled peaches, corn succotash, brussels sprouts
- GRILLED LAMB CHOPS\* 54**  
12 oz. rack, mediterranean style, chili oil, olive tapenade spinach salad, cilantro rice

## HOUSE SPECIALTIES

- BISON BURGER\* 30**  
8oz. bison burger, pork belly onion jam, fried onions, cheddar, dill pickle mayo, lettuce, tomato, brioche bun, duck fat fries
- HOUSE MEATLOAF 34**  
fresh ground beef, italian sausage, mushroom ragout gravy, portabellos, red potato garlic mash, seasonal squash medley
- BRAISED SHORT RIBS 44**  
slow cooked, garlic & ginger demi-glace, red potato garlic mash, honey roasted carrots
- CHICKEN MARSALA 36**  
chicken breast, lightly dredged, marsala mushroom sauce, red potato garlic mash, brussels sprouts
- WILD MUSHROOM RAVIOLI 38**  
herb button mushrooms, shaved parmesan cheese, garlic & shallot cream sauce, garlic bread
- GRILLED ELK MEDALLIONS\* 47**  
port shallot demi-glace, seasonal mushroom blend, cherry tomatoes, delta asparagus, parmesan risotto cake

# wild } river GRILLE

## ~ 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

### **The Tipsy Bison 14**

Buffalo Trace Bourbon, 'Local' Evil Bean Liqueur, Licour 43, Espresso, Brown Sugar Cinnamon Simple

For a more traditional style espresso martini, Substitute 'Local' 10 Torr Vodka

## ~ SEASONAL SENSATIONS ~

### **Woah, Black-Berry Bam-Ba-Lam 15**

Penelope Bourbon, Blackberries, Lemon, Simple

### **Life's Better With Yuzu In It 14**

Iwai Whiskey, Yuzu, Aquafaba, Simple, Lemon

### **Tequila Mockingbird 16**

Cazadores Reposado, Ojo De Tigre Mezcal, Campari, Orange-Infused Brandy, Passionfruit, Lime, Absinthe Mist

### **Orange-Gins Unknown 15**

'Local' Pegasus Gin, Blood Orange Liqueur, Rose Simple, Aquafaba

### **You Make Me Un "Coco" Loco 16**

Mi Campo Reposado, Coconut Rumchata, Pineapple, Coconut Milk, Lime

### **Add A Little Bit Of... Spice 14**

Bacardi Rum, Ancho Reyes Liqueur, Simple, Lime

## ~ SUNNY SANGRIAS ~

### **Red Red Wine 15**

Merlot, Raspberry Vodka, Peach Schnapps, Raspberry, Lime, Soda

### **Rosé All Day 15**

Summer Water Rosé, Limoncello, Strawberries, Strawberry, Lemon, Simple

### **Spritz Happens 16**

'Local' 72 Mile Vodka, Mandrincello, Aperol, Simple, Lime, Prosecco

**Mocktails Available Inside Our Drink Menu**

## ~ REDS BY THE GLASS ~

<b>Pinot Noir, Meiomi</b> , Sonoma 2021 .....	<b>13</b>
<b>Pinot Noir, Davis Bynum</b> , Russian River Valley 2019 .....	<b>17</b>
<b>Merlot, Decoy</b> , California 2022 .....	<b>16</b>
<b>Cabernet, One Stone</b> , Columbia Valley 2019 .....	<b>11</b>
<b>Cabernet, Justin</b> , Central Coast 2020 .....	<b>16</b>
<b>Cabernet, Canvasback</b> , Red Mountain 2021 .....	<b>19</b>
<b>Cabernet Franc, A.V. Vineyards</b> , Alexander Valley 2021 .....	<b>21</b>
<b>Cabernet Blend, Caymus</b> , California 2022 .....	<b>25</b>
<b>Red Blend, Niner, Bootjack</b> , Paso Robles 2019 .....	<b>15</b>
<b>Malbec, Lola Mora</b> , Argentina 2023 .....	<b>14</b>
<b>Montepulciano, Vigna Madre</b> , Italy 2023 .....	<b>11</b>
<b>Barbera, Terra D' Oro</b> , Amador County 2021 .....	<b>14</b>
<b>Zinfandel, Boneshaker</b> , Lodi 2021 .....	<b>13</b>

## ~ WHITES BY THE GLASS ~

<b>Sparkling (split), Segura Viudas Cava Brut</b> , Spain .....	<b>11</b>
<b>Sparkling (split), La Marca Prosecco</b> , Italy .....	<b>13</b>
<b>Sparkling (split), Pizzolato Pinot Grigio</b> , Italy .....	<b>15</b>
<b>Riesling, The Seeker</b> , Germany 2021 .....	<b>11</b>
<b>Moscato, Foley Family Wines 'EOS'</b> , California 2023 .....	<b>10</b>
<b>Rose, Summer Water</b> , Central Coast 2023 .....	<b>12</b>
<b>Pinot Grigio, Ruffino</b> , Italy 2023 .....	<b>10</b>
<b>Chenin Blanc / Viognier, Pine Ridge</b> , Oakville 2022 .....	<b>12</b>
<b>Fume Blanc, Ferrari Carano</b> , Sonoma 2022 .....	<b>12</b>
<b>Sauvignon Blanc, te Pā</b> , Marlborough 2022 .....	<b>14</b>
<b>Sauvignon Blanc, Groth</b> , Napa Valley 2024 .....	<b>15</b>
<b>Chardonnay, Matchbook</b> , California 2022 .....	<b>10</b>
<b>Chardonnay, Harken, Barrel Fermented</b> , California 2021 .....	<b>13</b>
<b>Chardonnay, Frank Family</b> , Carneros 2023 .....	<b>20</b>

## ~ DRAFT BEERS ~

### **Electric Eye Hazy**

Local NE Style IPA - 6.2 %

### **Revision IPA**

Local IPA - 6.5 %

### **10 Torr Honey Blonde**

Local Blonde Ale - 4.2 %

### **Parlay Detour Red Amber**

Local Red Amber Ale - 5.4%

### **50/50 Tahoe Pils**

Local Pilsner - 5.3 %

### **Brewer's Cabinet Dirty Wookiee**

Local Imperial Brown Ale - 7.1 %

### **50/50 CAPA**

Local Pale Ale - 5.4%

### **Rotating Seasonal Beer**

Always Local / Ask Your Server

**Ask Your Server For Beers By The Bottle**

