

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

BEET 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 CIOPPINO 46
octopus, shrimp, mussels, seafood tomato sauce, 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, honey mint yogurt,
olive tapenade, spinach salad, cilantro rice

HOUSE SPECIALTIES

BISON BURGER* 33
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

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

The Tipsy Bison 14

Buffalo Trace Bourbon, 'Local' Evil Bean Liquor, 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

~ MARVELOUS MOCKTAILS ~

Cuke Skywalker 8

Mint, Cucumber, Lime, Simple, Soda

Paloma'clock 8

Grapefruit, Lime, Agave, Soda, Tajin Rim

Pear-fectly Spicy 8

Jalapeno, Pear, Lime, Sprite

You're a Berry Sweet Date 8

Strawberry, Date, Lime, Gingerbeer

Life's Short, Lav a Little 8

Yuzu, Lavender Simple, Lemon, Soda

Ask your server about our Fantastic Flights

Wines by the bottle located on our Wine List

~ 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 ~

Electric Eye 'Rotating' Hazy

Local NE Style IPA - 6.2 %

Revision IPA

Local IPA - 6.5 %

South Lake Blood Orange Blonde

Local Blonde Ale - 4.3 %

Alibi Ale Works Chance of Klaus

Local Hefeweizen - 5.0%

50/50 Tahoe Pilz

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

~ BEER BY THE BOTTLE ~

Sierra Nevada Pale Ale

Guinness Stout

Blue Moon Belgian White

Kona Longboard Island Lager

Stella Artois Belgian Pilsner

Michelob Ultra

Coronado Super Fruit Cider,

gluten free

Corona

Modelo

Coors Light

Pabst Blue Ribbon

Firestone 805 Blonde

Dogfish Head 90 Minute

Double IPA

Corona N/A, non-alcoholic

Athletic IPA, non-alcoholic

