

# wild } river

GRILLE

## HAPPY HOUR

Monday - Friday, 4-6 pm

### ~ DRINKS ~

<b>All Domestic Bottled Beer</b> .....	\$ 4
Coors Light, Pabst Blue Ribbon, Michelob Ultra, Blue Moon Belgian White, Corona, O'Doul's	
<b>All Craft Bottled Beer</b> .....	\$ 4.5
Firestone 805 Blonde, Sierra Nevada Pale Ale, Modelo Especial, Stella Artois, Warsteiner Hefeweizen, Kona Island Lager, Guinness Stout, Seattle Hard Cider, Ace Guava Hard Cider	
<b>All Draft Beer</b> .....	\$ 5
<b>House Wines</b> .....	\$ 5
Pinot Grigio, Chardonnay, Cabernet, Merlot	
<b>All Well Cocktails</b> .....	\$ 6
<b>Wild River Mule</b> .....	\$ 6
vodka, Goslings Ginger Beer, lime juice	
<b>Red Hound</b> .....	\$ 6.5
raspberry-infused vodka, grapefruit juice	
<b>Raspberry Lemondrop</b> .....	\$ 7
raspberry-infused vodka, orange-infused brandy, fresh lemon juice	
<b>Margarita</b> .....	\$ 7
tequila, housemade margarita mix, orange-infused brandy, salt rim	

### ~ EATS ~

<b>French Onion Soup <i>or</i> Soup of the Day</b> \$ 7	<b>Pan Seared Meatballs</b> \$ 9
	zesty marinara, italian cheeses, fresh herbs
<b>Wild River Salad</b> \$ 7	<b>Blistered Shishito Peppers</b> \$ 10
spring mix, apples, dried cranberries, gorgonzola spiced pecans, marinated red onions	grated parmesan, citrus crema
<b>Classic Caesar</b> \$ 7	<b>Spicy Calamari</b> \$ 10
shaved parmesan cheese, house garlic croutons	panko crusted, chopped peppers, jalapeno oil, lemon aioli
<b>Truffle Fries</b> \$ 7	<b>Lemon Pepper Wings</b> \$ 11
white truffle oil, rosemary, garlic, grated parmesan	lemon pepper seasoning, ranch dressing
<b>Veggie Buffalo Bites</b> \$ 7	<b>Crab &amp; Salmon Cakes</b> \$ 12
lightly fried cauliflower, panko breadcrumbs, spicy buffalo sauce, bleu cheese crema	honey mustard aioli, diced bell peppers
<b>Garlic Citrus Hummus</b> \$ 8	<b>Creole Shrimp</b> \$ 14
garlic gremolata, grilled flatbread, fresh vegetables	shallots, garlic, red pepper flakes, cajun rice
<b>Caprese Bruschetta</b> \$ 8	<b>Weekly Sliders</b> \$ 15
oven-roasted tomatoes, fresh mozzarella, garlic basil pesto	three chef's sliders - ask your server for the delicious preparation
<b>Garlic Alfredo Crostini</b> \$ 8	<b>Blackened Bleu</b> \$ 16
parmesan garlic cream, bacon lardons, green onion	marinated tri-tip, parmesan risotto cake, bleu cheese cream