

# wild } river

GRILLE

## HAPPY HOUR

Monday - Friday, 4-6 pm

### ~ DRINKS ~

<b>All Domestic Bottled Beer</b> .....	\$ 4.5
Coors Light, Pabst Blue Ribbon, Michelob Ultra, Blue Moon Belgian White, Corona	
<b>All Craft Bottled Beer</b> .....	\$ 5
Firestone 805 Blonde, Sierra Nevada Pale Ale, Modelo Especial, Stella Artois, Kona Island Lager, Guinness Stout, Seattle Hard Cider, Warsteiner Hefeweizen	
<b>All Draft Beer</b> .....	\$ 6
<b>House Wines</b> .....	\$ 5
Pinot Grigio, Chardonnay, Cabernet, Merlot	
<b>All Well Cocktails</b> .....	\$ 6.5
<b>Wild River Mule</b> .....	\$ 7
vodka, Goslings Ginger Beer, lime juice	
<b>Red Hound</b> .....	\$ 7
raspberry-infused vodka, grapefruit juice	
<b>Raspberry Lemondrop</b> .....	\$ 7.5
raspberry-infused vodka, orange-infused brandy, fresh lemon juice	
<b>Margarita</b> .....	\$ 7.5
tequila, housemade margarita mix, orange-infused brandy, salt rim	

### ~ EATS ~

<b>French Onion Soup</b> <i>or</i> <b>Soup of the Day</b> \$ 7.5	<b>Fried Arichoke Hearts</b> \$ 8
	fresh lemon, sriracha aioli
<b>Wild River Salad</b> \$ 7	<b>Pan Seared Meatballs</b> \$ 9
spring mix, apples, dried cranberries, gorgonzola spiced pecans, marinated red onions	zesty marinara, italian cheeses, fresh herbs
<b>Classic Caesar</b> \$ 7.5	<b>Crispy Chicken Wings</b> \$ 9
shaved parmesan cheese, house garlic croutons	lemon pepper or spicy buffalo, ranch dressing
<b>Truffle Fries</b> \$ 7	<b>Spicy Calamari</b> \$ 10
white truffle oil, rosemary, garlic, grated parmesan	panko crusted, chopped peppers, jalapeño oil, lemon aioli
<b>Togarashi Fries</b> \$ 7.5	<b>Crab &amp; Salmon Cakes</b> \$ 12
cajun mayo, unagi sauce, sesame seeds, scallions	honey mustard aioli, diced bell peppers
<b>Veggie Buffalo Bites</b> \$ 7.5	<b>Sweet Corn Elote Dip</b> \$ 13
lightly fried cauliflower, panko breadcrumbs, spicy buffalo sauce, bleu cheese crema	cayenne pepper, queso fresco, green onion, tortilla chip
<b>Butternut Squash Hummus</b> \$ 8	<b>Weekly Sliders</b> \$ 16
goat cheese, pepitas, grilled flatbread, fresh vegetables	three chef's sliders - ask your server for the delicious preparation
<b>Caprese Bruschetta</b> \$ 8	<b>Blackened Steak Frites</b> \$ 16
oven-roasted tomatoes, fresh mozzarella, garlic basil pesto	blackened center cut sirloin, balsamic aioli, crispy french fries