



WILDFLOUR

COCKTAILS

PK SOLSOLSTICE - 14

A Lemon Drop with Lavender Simple Syrup in honor of Pam Cottrell

STRAWBERRY BOURBON SMASH -18

Basil Hayden Bourbon, Strawberry Puree, Mint, Balsamic

SMOKEY MARGARITA - 14

Mezcal, House Sour, Grand Marnier Float

ROSE BEES KNEES - 16

Elderflower Rose Gin, Lemon, Honey, Strawberry Puree

WATERMELON BASIL MARTINI -15

Monopolowa Vodka, Watermelon Puree, Lemon, Basil

OLD STILLWAGON CUBAN - 15

Dark stillwagon Rum, Mint, Simple, Bitters, topped with Prosecco

MOCKTAILS

BOTANICAL BERRY LEMONADE - 14

Amsterdam Damrak 0.0% Spirit, Lavender Syrup, Blackberry & Blueberry Puree, Graveyard Pop's Probiotic Lemonade, and Fresh Basil

SUMMER SUNSET MOCK MARGARITA!! - 13

Jalisco 55 - Distilled NA, Fresh Lime, Honey, Peach & Strawberry Puree, Float of Sprite, Sugar Rim

BEER ON TAP - 7

Please ask your server, beers are seasonal and rotate frequently. **Beer Flights - 9**

BOTTLED/CANNED BEER

Lagunitas IPA	Petaluma, CA
Corona	Mexico City, Mexico
Modelo Negro	Tacuba, Mexico
Coors Light	Golden, Colorado
Cruix or Coors Edge	(NA) - Golden, Colorado
Guinness Draught Nitro	Dublin, Ireland
7 Devils Groundswell IPA	Coos Bay, Oregon
7 Devils Spindrift Juicy Ale	Coos Bay, Oregon
7 Devils Lighthouse Session	Coos Bay, Oregon
7 Devils Coos Light	Coos Bay, Oregon

ZERO PROOF

Graveyard Pop - 6

Local pop on draft - Coos Bay, Oregon
Ask your server about the current flavors!!

Lavender Lemonade - 6

Iced Tea - 5

Soda - Canned/Bottled

Root Beer, Orange Cream, Vanilla Cream, Coke, Diet Coke, Sprite

*PROTEIN UPGRADE ON MAC OR SALAD

Candied Bacon - 5
Vegan Oat Patty, or Fried Tofu - 7
Grilled Chicken, Pork Belly or Shrimp - 9
Brisket, -12
King Salmon, or Top Sirloin - 14
6 oz Filet Mignon - 16, Halibut -18

TAPAS

TAPAS BOARD - 18

Mini Mac n Cheese, Pretzel Bites & Cheese Sauce, Frites (V available)

WILDFLOUR PRETZEL - 13

House-Made Soft Pretzel, Creamy Cheese Sauce (VG, V available)

FRITES (All Frite options are GF)

Hand-Cut French Fries, Plain - 8, Boardwalk Style - 9 (both V)
Whole Garlic & Herbs with House-Made Aioli; Truffle Parmesan; or Greek with Fresh Garlic & Tzatziki - 11 (V available)

LOADED FRITES - 18

Hand-Cut French Fries, topped with Cheese Sauce, BBQ Beef Burnt Ends, John's BBQ Sauce, Hot Honey, Cowboy Candy, Green Onion, GF (VG, V available)

MAC N CHEESE - 13

Elbows with House-made Creamy Cheese Sauce
Protein Add-On Options (list on other side) (VG) (GF, V available)

BREAD BOARD - 16

Wildflower Breads: Focaccia, Sourdough, Two Rivers, Baguette; Herb Butter, Roasted Garlic Infused Olive Oil, Balsamic Glaze (VG) (GF available)

*Whole loaves available for purchase, ask your server!

FLAT BREADS- 18

Burrata; Pesto, Burrata Mozzarella, Fresh Peaches, Honey, Heirloom Tomatoes, Fresh Basil (VG) (GF, V Available)

Prosciutto; White Sauce, Mozzarella, Prosciutto, Arugula, Balsamic, Candied Pecans, Parmesan Cheese (GF, VG available)

BAKED BRIE - 16

Brie, Fresh Peaches, Peach Preserves, Honey, Candied Pecans, and Basil, with a Baguette (VG) (GF available)

BURRATA BOARD - 21

Cold Burrata, Prosciutto, Fresh Peaches, Strawberries, Heirloom Tomatoes, Balsamic, and fresh Basil with a Baguette (VG) (GF available)

OYSTER FLIGHTS - 20

Four Fresh Raw Clausen Oysters; Lemon & Mini Tabasco, Cocktail Sauce, Chimichurri, and Tiger Sauce, GF **(Add a shot of Vodka and make them shooters!!)**

STEAK BITES - 28

5oz Beef Tenderloin Steak Bites, Creamy Gouda Grits, Demi Glaze, and Chimichurri (GF)

VEGAN BITES - 22

Sautéed Mushrooms in Garlic & Herbs, over Creamy Gouda Grits, with Chimichurri (V,GF)

CALAMARI - 17

Breaded and Deep Fried, House-Made Marinara or Tzatziki Sauce

FRIED GOAT CHEESE - 18

Hand Breaded Medallions of Goat Cheese, with a Hot Honey Peach Sauce (VG)

LETTUCE WRAPS; TOFU or PORK BELLY - 24

Butter Lettuce Cups, Cabbage, Pickled Carrots, Cucumber, Radish, Cilantro, Cashews, Sesame Seeds, Green Onion, Mai Ploy, Chimichurri (V, GF, Contains Nuts)

WEEKLY SPECIALS

WIND DOWN WEDNESDAY

Live Local Music! 6pm-8pm

TZATZIKI THURSDAY

Mediterranean Special & 50% OFF Wine Bottles

FIESTA FRIDAY

Rotating Margarita Flights & Fiesta Special

SEAFOOD SATURDAY

Weekly Seafood Special



Wednesday-Saturday 4:00pm-8:00pm

www.wildflourpub.com

P: 541-808-3633 or E: wildflourpub@gmail.com

"Time slows down when you're with us." - John & Tara Moore

ENTREES



EST.

2016

JOIN US FOR HAPPY HOUR
FOOD & DRINK SPECIALS
Everyday, 4pm-6pm

SOUPS

HOUSE MADE

SEAFOOD CHOWDER - CUP - 9, BOWL - 11

Buy it by the quart to go - 25

SOUP & SANDWICH - 18

Grilled Cheese on Sourdough, Bowl of Soup De Jour, or Chowder upgrade - 3

ADD SIDE SALAD TO ENTREE

Garden Salad - 7, Caesar - 9

SALADS

Protein Add-On Options (list on other side)

GARDEN SALAD - 14

Wildflower Salad Mix, Tomatoes, Cucumber, Organic Rainbow Carrots, Radish, Red Onion (V, GF)

WILDFLOUR CAESAR - 17

Wedge of Artisan Romaine Dressing, Shaved Parmesan, Parmesan Crisp, Cured Egg Yolk, Crouton Crumble, (VG) (GF, V available)

STRAWBERRY FIELDS - 18

Wildflower Salad Mix tossed in our Citrus Vinaigrette, Fried Goat Cheese, Fresh Strawberries, Red Onion, Candied Pecans, Crumbled Goat Cheese, Balsamic Glaze (VG)

UMAMI SALAD - 18

Shredded Cabbage, Red Bell Peppers, Organic Rainbow Carrots, Edamame, Green Onion, Cilantro, Toasted Cashews, Umami Dressing V, (GF Dressing Available)

DESSERTS

Please ask your server for seasonal house-made desserts as they rotate weekly

Espresso - 9, Port - 11

STILLWAGON RUM FLIGHT - 20

WE SUPPORT LOCAL BUSINESS!!

Wildflower Breads by John Moore
Camas Country Mills Pasta
Valley Flora Produce
Rogue Creamery Bleu Cheese
Face Rock Creamery
Stillwagon Distillery
Graveyard Pop

THE KURT - 24 *

House-Made Brioche Bun, 1/3lb House-Ground Beef Patty, Tilamook Sharp Cheddar Garlic Aioli, Brisket Burnt Ends, John's BBQ Sauce, LTOP, with Frites (GF available)

GOODFELLAS BURGER - 24 *

House-Made Brioche Bun, 1/3lb House-Ground Beef Patty, Candied Bacon, Tilamook Sharp Cheddar Cheese, Garlic Aioli, LTOP, Cowboy Candy, Frites (GF available)

WILDFLOUR BURGER - 23 *

Choice of: 1/3lb House-Ground Beef Patty, House-Made Vegan Oat Patty or Morning Star Griller, on a House-Made Pretzel Bun, Candied Bacon, Garlic Aioli, Vampire Slayer Cheese Curds, LTOP, Fried Jalapeño Garnish with Frites (GF or V, available)

VEGAN BURGER - 26

Choice of: House-Made Vegan Oat Patty or Morning Star Griller, on a House-Made Pretzel Bun, Sweet Chili Aioli, Pickled Carrots, Radish, Fresh Cucumber, Cilantro, Fried Jalapeño Garnish with Frites (V) (GF bun, available)

BAHN MI, TOFU OR PORK BELLY - 26

House-Made Hoagie Roll, Sweet Chili Aioli, Pickled Carrots, Radish, Fresh Cucumber, Cilantro, Fried Jalapeño Garnish with Frites (V)

SUMMER PANINI - 24

House-Made Sourdough, Brie, Prosciutto, Peach Preserves, Fresh Peach, Arugula, served with Mini Salad (GF available)

FISH & CHIPS - COD - 24, HALIBUT - 36

Beer Batter, Tartar Sauce with Frites; Add side Slaw - 3

STEAK FRITES - 36 *

5oz Beef Tenderloin Steak Bites, Red Wine Balsamic Glaze, Candied Bacon, Goat Cheese, Radish, Micro Greens, Truffle Oil Parmesan Frites (GF) (V, VG available)

FRENCHED NEW ZEALAND RACK OF LAMB * - 57

Garlic and Herbed Roasted 14oz Rack of Lamb topped with House-Made Chimichurri, over a bed of Creamy Gouda Grits, and Seasonal Vegetables, or Sautéed Mushrooms (GF)

BRISKET - 34

John's BBQ Brisket and Burnt Ends, House-Made BBQ Sauce, over a bed of creamy Gouda Grits, and Seasonal Vegetables or Sautéed Mushrooms (GF)

Make it Vegan with BBQ Tofu & Vegan Grits!!

LASAGNA - 28

Fresh Pasta, Marinara, Ricotta, Ground Beef, Italian Sausage, Mozzarella, Fresh Herbs, Baguette and Mini Salad (VG, available with Veggie Meatballs)

WILDFLOUR BOWL *

Jasmine Rice, topped with Shredded Cabbage, Pickled Carrots, Red Bell Peppers, Miso Glazed Shishitos, Radish, Cucumber, Toasted Cashews, Sesame Seeds, Green Onion

Choice of Protein: Chicken - 36, Shrimp, or Pork Belly - 28, King Salmon, 8oz Top Sirloin - 36, 6oz Filet Mignon, or Halibut - 40, Vegan Oat Patty, or Tofu - 26

Choice of Sauce: Miso Glaze or Teriyaki (V) (GF Available - Contains Nuts)

BUILD YOUR OWN PASTA *

Choice of Pasta: Pappardelle, Local Spelt Grain Pasta, Gourmet Macaroni Pasta or Gluten Free

Choice of Sauce: Alfredo, Gorgonzola Cream Sauce, Pesto, Marinara, or Buerre Blanc

Choice of Protein: Breaded Chicken Parmesan, Grilled Chicken, Shrimp, Clams, or Pork Belly - 28, Scallops - 30, King Salmon, 8oz Top Sirloin - 36, 6oz Filet Mignon, or Halibut - 40, Vegan Meatball, Vegan Patty, or Tofu - 26 All topped with Parmesan, Fresh Basil and Parsley

PLATES

All Plates come with Choice of: Mashed Yukon Gold Potatoes, Jasmine Rice, Grits, or upgrade to Baked Potato with Butter, Sour Cream, Cheese, Candied Bacon, Green Onion - 4 (Vegan Baked Potato available) with Seasonal Vegetables, or Sautéed Mushrooms, **Plates are all Gluten Free!!**

SEAFOOD DINNER

Choice of: Shrimp - 28, 3 Scallops - 30, Salmon - 36, Halibut - 40, with Lemon Caper Buerre Blanc Add 2 Scallops - 9, Add 3 Scallops - 12

SURF & SURF *

Served with Two Scallops & Lemon Caper Buerre Blanc, and Three Shrimp;
Choice of: Salmon - 48 or Halibut - 56

SURF & TURF *

Served with Two Scallops & Lemon Caper Buerre Blanc, and Three Shrimp;
Choice of: 8oz Top Sirloin With Demi Glaze, 10oz Ribeye, - 48 or 6oz Filet Mignon - 52

WILDFLOUR DINNER *

Choice of: Vegan Patty or Fried Tofu, Grilled Chicken-26, Breaded Chicken Parmesan, or Pork Belly - 30, 10oz Ribeye - 38 or 8oz Top Sirloin with Demi Glaze - 40, 6oz Filet Mignon with Demi Glaze - 42 (Steak Gorgonzola Dinner option available)

Please let your server know of any allergies or dietary restrictions.

V - Vegan, VG - Vegetarian, GF - Gluten Free (Parties of 8 or more will have an automatic 20% gratuity added to their bill.)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness Our food is prepared in a facility that uses flour, nuts, and shellfish. Some Vegan items contain nuts. Our Gluten Free products are made using the utmost care as to not cross contaminate, however, we are a bakery and there is flour in the air.