



WILDFLOUR

COCKTAILS

MAPLE OLD FASHIONED - 14

Makers Mark, Maple Syrup, Pecan Bitters, Orange Peel, Bordeaux Cherry

SPICED CRANBERRY MULE - 14

Vodka, Spiced Cranberry Puree, Brown Sugar Simple Syrup, Ginger Beer

WINTER MARGARITA - 14

Blanco Tequila, Triple Sec, Fresh Lime Juice, Cream of Coconut

HOT BUTTERED RUM - 16

Stillwagon Spiced Rum, Butter, Warm Spices

HONEY PEARTINI - 14

Vodka, Honey, Pear Puree, Pear Slice, Cinnamon Sugar Rim

MOCKTAILS

JOSLYNN'S WINTER MOCKTAIL - 13

Eatherton Earthen, Rosemary Simple Syrup, Cranberry Puree, and Blackberry Syrup

SOMETHING FRUITY - 13

Spiritless Jalisco 55, Pineapple Juice, Fresh Lime and Orange Juice, Coconut Cream

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
Crux 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

Zero Proof Flights - 9

GRAVEYARD POP

Local pop on draft - Coos Bay, Oregon

Rotating Seasonal Flavor - 6

Ask your server about the current flavor!

Probiotic Lemonade - 5

Ginger Beer - 5

LAVENDER LEMONADE - 6

BOTTLED SODA - 4

Henry Weinhard's Root Beer, Orange Cream, Vanilla Cream, Coke, Diet Coke, Sprite

ICED TEA - 4

TAPAS

WILDFLOUR PRETZEL - 12

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

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

LOADED FRITES - 16

Pulled Pork, Coleslaw, Hand-Cut French Fries, Cheese Sauce, BBQ Drizzle, Green Onion (GF) (VG available)

BREAD BOARD - 14

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!

BRUSCHETTA BOARD - 21

Prosciutto & Goat Cheese / Apricot, Brie, Rosemary / Pear, Ricotta, Honey & Thyme / Bloody Mary with Marinara, Olives, Garlic, Onion, Lemon Celery Salt (VG) (GF available)

SOURDOUGH PULL APART - 16

John's Sourdough Boule, Cranberry Chutney, Brie, Fresh Rosemary (VG)

BAKED BRIE - 16

Brie, Apricot Jam, Dried Apricots, Honey, Rosemary, Candied Pecans, Baguette (VG) (GF available)

WHIPPED RICOTTA - 16

Cold Whipped Ricotta, Roasted Garlic and Herb Dipping Oil, and Red Pepper Flakes, Baguette (VG) (GF available)

GRILLED ASPARAGUS - 16

Grilled Asparagus, Balsamic Glaze, Goat Cheese, Candied Pecans (GF, VG) (V available)

HOT HONEY SHRIMP - 18

5 Shrimp, Creamy Polenta, Sharp Cheddar Cheese, House-Made Hot Honey

BRAISED PORK BELLY - 18

Creamy Polenta, Sharp Cheddar Cheese, Braised Pork Belly, Cowboy Candy, House-Made Cowboy Candy Syrup

CALAMARI - 17

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

MAC N CHEESE - 13

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

WEEKLY SPECIALS

WIND DOWN WEDNESDAY

Live, Local Music! 6pm-8pm

TZATZIKI THURSDAY

Mediterranean Themed Special

FIESTA FRIDAY

Rotating Margarita Flights & Fiesta Special

SEAFOOD SATURDAY

Weekly Seafood Special

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

www.wildflowerpub.com

541-808-3633

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



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 Chowder or Soup De Jour

ADD SIDE SALAD TO ENTREE

Garden Salad - 6, Caesar - 8

PROTEIN UPGRADE ON MAC OR SALAD

Candied Bacon - 4, Vegan Oat Patty, or Fried Tofu - 7, Fried Cod, Organic Grilled Chicken, Pork Belly or Shrimp - 9, King Salmon (Blackened option) or 4oz Filet Mignon - 11 or Halibut - 14

SALADS

GARDEN SALAD - 13

Wildflower Salad Mix, Tomatoes, Cucumber, Carrot, Radish, Red Onion (V, GF)

SOLSTICE CAESAR - 19

Kale, Delicata Squash, Sweet Potatoes, Roasted Chickpeas, Shaved Parmesan, Parmesan Crisp, Cured Egg Yolk, Crouton Crumble (VG) (GF, V available)

ADAM'S WINTER SALAD - 18

Shaved Brussels Sprouts, Candied Bacon, Pear, Candied Pecans, Dried Cranberries, Bacon Vinaigrette (GF) (V available)

SPICY BUFFALO SALAD - 26

Choice of 3oz Filet Mignon, Shrimp, Chicken or Tofu, Bleu Cheese, Tomato, Red Onion, Celery, Carrots, Radish, Ranch (GF) (V available)

DESSERTS

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

PORT - 11

STILLWAGON RUM FLIGHT - 20

SUPPORT LOCAL BUSINESS!

Wildflower Breads by John Moore
Camas Country Mills Pasta
Valley Flora Produce
Rogue Creamery Bleu Cheese
Face Rock Creamery Cheese Curds

ENTREES

HAM & BRIE - 19

Spiral Cut Ham, Brie, Apricot Jam, Sliced Pear, Toasted Sourdough, Mini Citrus Salad (GF available)

PULLED PORK - 21

House-Made Brioche Bun, Kalua Style Pulled Pork, Coleslaw, House-Made BBQ Sauce, Pickle Garnish with Frites (GF available)

WILDFLOUR BURGER - 22

1/3lb House-Ground Beef Patty, Pretzel Bun, Candied Bacon, Garlic Aioli, Vampire Slayer Cheese Curds, Lettuce, Tomato, Onion, Pickles, Fried Jalapeno Garnish with Frites (GF available)

VEGAN BURGER - 26

Choice of: House Vegan Oat Patty (contains nuts) or Beyond Patty, House-Made Pretzel Bun, Garlic Aioli, Lettuce, Tomato, Red Onion, Gouda Cheese with Frites, Fried Jalapeno Garnish (V) (GF available)

FISH & CHIPS - Cod - 24, Halibut - 36

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

STEAK FRITES - 32

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

CHICKEN PARMESAN

As a Sub: Breaded Chicken, Hoagie, Provolone, Marinara with Frites - 24
As a Pasta: Breaded Chicken, Marinara, Parmegiano Reggiano, Basil - 28

LASAGNA - 26

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

WILDFLOUR BOWL

Choice of Alfredo, Marinara or Pesto: Grilled Asparagus, Seasonal Vegetables, Toasted Chickpeas, Fried Sage Leaf over Creamy Polenta
Choice of Protein: Chicken - 28, Pork Belly - 30, Halibut - 40, King Salmon or 4oz Filet Mignon - 36, Shrimp, Vegan Patty, or Tofu - 26 (GF) (V, VG available)

BUILD YOUR OWN PASTA

Choice of Pasta: Fresh Pappardelle, Local Spelt Grain Pasta (V), or Gluten Free
Choice of Sauce: Alfredo, Pesto, Marinara, or Lemon Caper Buerre Blanc
Choice of Protein: Chicken (Grilled or Parmesan) or Clams - 28, Scallops or Pork Belly - 30, King Salmon or 4oz Filet Mignon - 36, Halibut - 40, Shrimp, Vegan Meatball, Vegan Patty, or Tofu - 26
Topped with Parmegiano Reggiano, Fresh Basil and Parsley

PLATES

All Plates come with Mashed Yukon Gold Potatoes, Seasonal Vegetables with Apricot Glaze, and are all Gluten Free (VG) Sub: Baked Potato with Butter, Sour Cream, Cheese, Candied Bacon, Green Onion - 4 (V available)

SEAFOOD DINNER

Choice of: Shrimp - 26, Salmon - 34, 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 - 46

Served with Two Scallops & Lemon Caper Buerre Blanc, and Three Shrimp;
Choice of: 4oz Filet Mignon With Demi Glaze or 10oz Ribeye

WILDFLOUR DINNER

Choice of: Vegan Patty or Fried Tofu - 26, Pork Belly - 30,
10oz Ribeye Steak or 4oz Filet Mignon with Demi Glaze - 36 (GF, V, VG 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.

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