



WILDFLOUR

COCKTAILS

HUCKLEBERRY MARTINI - 13

Fresh Lemon Juice, Huckleberry Syrup, Local Stillwagon Vodka (GF,V)

CRANBERRY MULE - 12

Fresh Local Cranberry Juice, Local Stillwagon Vodka, Local Graveyard Pop Ginger Beer, Lime, Candied Ginger Garnish (GF, V)

COOS COCONUT BREEZE - 13

A smoked Drink made with Local Stillwagon Falarnum Rum, Coconut Cream, Club Soda, Mango

LOADED BLOODY MARY - 18

Monopolowa Vodka, House Mary Mix, Fresh Lime, Beer Float, Tajin Rim, Vegetable Garnishes, Shrimp, Face Rock Cheese, & Candied Bacon

SEASONAL MARGARITA - 14

Luna Azul Tequila, Grand Marnier, Orange, Rosemary, Ginger, Lime, Sugar Rim (GF, V)

BEER ON TAP

Beer Flights - 8

Bandon Rain Peach - Bandon, OR

Arch Rock Adipose IPA - Gold Beach, OR

Pelican Hefeweizen - Lincoln City, OR

Deschutes Pecan Pie Porter - Bend, OR

7 Devils Arago Amber - Coos Bay, OR

7 Devils Endless Summer Blonde - Coos Bay, OR

Hop Valley Bubble Stash IPA - Eugene, OR

Deschutes Fresh Haze IPA - Bend, OR

Honey Kolsch - Rogue Newport, OR

Freemont Oatmeal Stout - Seattle, WA

Fort George Wet Hops IPA - Astoria, OR

Breakside Pilsner - Portland, OR

TAPAS

WILDFLOUR PRETZEL - 10

A house-made Soft Pretzel, (V) with our house-made Beer Cheese, or Vegan Beer Cheese (VG, V, Contains Nuts)

DELUXE PRETZEL - 13

A house-made Soft Pretzel, served with our house-made Beer Cheese, Make it a Deluxe with Sausage and Green Apple - 13 (VG, V available)

SHISHITO PEPPERS - 9

These mild peppers are Fried and then tossed in Miso Glaze (GF,V)

BRUSCHETTA - 11

Basil Pesto on a Wildflour Baguette, topped with Tomatoes, Fresh Herbs, and Balsamic Glaze (GF available, Contains Nuts)

FRITES - 7

Hand-cut French Fries, plain.

Fresh whole Garlic, Herbs, with our house-made Aioli - 9, Boardwalk Style, - 9 or Truffle Parmesan - 11 (GF)

LOADED FRITES - 14

Hand-cut French Fries, Beer Cheese, Candied Bacon, Green Onion, and Sour Cream

BREAD BOARD - 12

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

GRAZING BOARD - HALF - 18, FULL - 34

Meats, Local Cheeses, Fresh Vegetables, Pickled Items, Olives, Fruit, Nuts, Crackers, etc. (VG & GF available)

BURRATA - 19

Baked Burrata with Grape Tomatoes, Marinated Olives, Infused Olive Oil, Fresh Herbs, served with Za'atar Seasoned Wildflour Baguette (VG, GF available)

LOCAL CLAUSEN OYSTERS - HALF - 19, FULL - 35

Fresh local Clausen oysters on the half shell raw, with Mignonette or House-Made Cocktail Sauce, and Lemon (GF)

CALAMARI - 17

Beer Battered Squid Tubes and Tentacles, Herbs, served with House-Made Dill Tzatziki, Cocktail Sauce, Tartar Sauce Or Garlic Aioli, and Lemon

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

Please let your server know if you have any allergies.

V-Vegan, VG-Vegetarian, GF-Gluten Free

Parties of 8 or more will have an automatic 20% gratuity added to their bill.

EST.



2016

SOUPS

CHOWDER - 8 CUP, 12 BOWL

Our House-made Chowder. Have it in a Sourdough Bread Bowl - 16 or buy it by the quart to go - 25.

KRIS'S SOUP - 7 CUP, 11 BOWL

Our House-made Soup, ask your server.

SALADS

GARDEN SALAD - 12

Wildflour Salad Mix, Tomatoes, Cucumber, Carrots, Radish, Red Onion, add Salmon, Grilled Shrimp, Steak, or Grilled Chicken (V, GF)

CAESAR - 14

Wildflour Salad Mix, Caesar Dressing, Shaved Parmesan Cheese, Parmesan Crisp, Cured Egg Yolk, House-made Croutons, add Salmon, Grilled Shrimp, Steak, or Grilled Chicken (VG, GF, or V upon request)

FALL SALAD - 16

Kale Mix, Green Apple, Mandarin Orange, Unami Crumble with Candied Pecans and Nutritional Yeast, tossed in a Citrus Vinaigrette, add Salmon, Grilled Shrimp, Steak, or Grilled Chicken (VG, GF, Contains Nuts)

SPINACH SALAD - 18

Spinach, Warm Bacon Dressing, Candied Bacon, Red Onion, Cherry Tomatoes, Soft Boiled Eggs and Rogue Bleu Cheese (GF)

DESSERTS

Please ask your server as our desserts are seasonal and rotate weekly.

PORT - 11

STILLWAGON RUM FLIGHT - 16

ADD PROTEIN TO ANY ITEM:

VEGAN PATTY - 7, GRILLED SHRIMP - 7, GRILLED ORGANIC CHICKEN - 8, STEAK - 9, FRIED COD - 9, SALMON - 9

ENTREES

MAC N CHEESE - 13

House-made Creamy Cheese Sauce, and our secret seasoning, add Salmon, Grilled Shrimp, Steak, or Grilled Chicken (GF/V available)

ANDOUILLE BEER MAC - 15

House-made Creamy Cheese Sauce, with local beer, and our secret seasoning, topped with Andouille Sausage

TURKEY CRANBERRY BRIE PANINI - 18

Roasted Turkey, Cranberry Chutney, Brie Cheese, on John's Sourdough Bread, Served with Fresh Cut Fries (GF available)

FALL BURGER - 21

Local 1/3lb Beef & Pork Belly Patty made in house on our Brioche Bun, Brie Cheese, Caramelized Onion, Wild Mushrooms, Truffle Aioli (Vegan and GF available)

WILDFLOUR BURGER - 19

Local 1/3lb Beef & Pork Belly Patty, made in house on our Wildflour Pretzel Bun, Garlic Aioli, Candied Bacon, Lettuce, Tomato, Onion, Pickles and local Face Rock Vampire Slayer Cheese Curds, Roasted Jalapeno Garnish, served with Frites (GF available)

VEGAN BURGER - 19

Vegan Oat Patty made in house on our Wildflour Pretzel Bun, Vegan Cheese, Aioli, Lettuce, Tomato, Onion, Pickles, Roasted Jalapeno Garnish, served with Frites (V, GF available)

FISH & CHIPS - 23

Fresh Beer Battered Cod, Frites & house-made Tartar Sauce

SEAFOOD BOIL - 24

A combination of all our Seafood, Shrimp, Clams & Mussels, Crawfish, Andouille Sausage, Corn, and Potatoes, in Cajun Seasoning, with melted Butter (GF)

CURRY BOWL - 18

Red Thai Curry in Coconut Milk, with Green Beans, Bell Peppers, Onions, Broccoli, Fresh Mango, Thai Basil (V, GF) (Add Grilled Shrimp - 7, Grilled Organic Chicken - 8, Steak - 9, Salmon - 9)

SHEPHERD'S PIE - 23

House-ground Beef, Vegetables, Gravy, topped with Yukon Gold Rustic Mashed Potatoes, served with Wildflour Salad Mix tossed in a Citrus Vinaigrette

WILDFLOUR DINNER - 28

Your Choice of Ribeye Steak, Wild King Salmon, Mary's Organic Grilled Chicken, or Shrimp, Yukon Gold Rustic Mashed Potatoes, and Seasonal Vegetables, add side salad - 5 (GF)

STEAK FRITES - 28

Local Beef Tenderloin Steak Bites in a Red Wine Balsamic Glaze, Candied Bacon, Goat Cheese, Radishes, and Micro Greens, served with Truffle Oil Parmesan Frites (GF)

Wednesday - Saturday 12:00pm-8:00pm

www.wildflourpub.com

541-808-3633

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