



# WILDFLOUR

## JOIN US FOR HAPPY HOUR

### FOOD & DRINK SPECIALS

Everyday, 4pm-6pm

## SOUP

### HOUSE MADE SEAFOOD CHOWDER CUP - 9, BOWL - 12

Buy it by the quart to go - 25

### SOUP & SANDWICH - 18

Grilled Cheese on Sourdough, with a Bowl of Soup De Jour, or Seafood Chowder - 3

### SOUP & SALAD - 18

Bowl of Soup De Jour, and Side Garden Salad, Upgrade to Caesar - 2, Seafood Chowder - 3

## SALAD

### ADD SIDE SALAD TO ENTREE

Garden Salad - 7, Caesar - 9

### GARDEN SALAD - 14

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

### KALE CAESAR - 18

Kale, Caesar Dressing, Roasted Delicata Squash, Toasted Pepitas, Shaved Parmesan, Parmesan Crisp, Cured Egg Yolk, Crouton Crumble, (VG)(GF, V available)

### PEAR PARMA - 17

Fresh Pear, Prosciutto, Burrata, Pistachio, Roasted Garlic Olive Oil, Lemon Zest, Basil

### FALL SALAD - 18

Wildflower Salad Mix, Shaved Brussels Sprouts, Fresh Pears, Dried Cranberries, Bleu Cheese Crumbles, Candied Pepitas, tossed in our Citrus Vinaigrette

### PROTEIN UPGRADE ON MAC OR SALAD

Candied Bacon - 5

Vegan Oat Patty, or Fried Tofu - 7

Grilled Chicken, Pork Belly or Shrimp - 9

King Salmon, or Top Sirloin - 14

6 oz Filet Mignon - 16, Halibut - 18

## WE SUPPORT LOCAL BUSINESS!!

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

## 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, V Available)

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

### WILD POUTINE - 18

Hand-Cut French Fries, topped with Wild Mushroom Cream Sauce, Face Rock Creamy Vampire Slayer Curds, Green Onion (GF, VG)

**MAC N CHEESE - 13** Gourmet Elbow Pasta with House-made Creamy Cheese Sauce Protein Add-On Options (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!

### ROASTED CARROTS - 16

Tri-Colored Organic Roasted Carrots on a bed of Pumpkin Goat Cheese, Topped with Goat Cheese Crumbles, Honey, Fresh Thyme, and Toasted Pepitas. (VG) (GF and V available)

### FLAT BREADS- 18 (GF Available)

**Artichoke;** Spinach Artichoke Dip, Burrata, Basil Pesto, with Lemony Arugula (VG)

**Prosciutto;** Wild Mushroom Cream Sauce, Mozzarella, Prosciutto, Caramelized Onions, Balsamic Glaze, Arugula, Parmesan (VG available)

**Pear;** Goat Cheese, Fresh Pear, Honey, Pistachio, and Thyme (VG, V Available)

### BAKED BRIE - 16

Brie, Fresh Pears, Pistachios, and Honey, Thyme, served with a Baguette (VG) (GF available)

### BURRATA BOARD - 21

Cold Burrata, Prosciutto, Roasted Heirloom Tomatoes, Garlic Confit, Balsamic, Basil Pesto, Fresh Basil with an Herbed Butter Baguette (VG) (GF available)

### SPINACH & ARTICHOKE DIP- 18

House-Made Creamy Spinach and Artichoke Dip served with a Baguette (VG)

### STEAK BITES - 28

5oz Beef Tenderloin Steak Bites, Creamy Gouda Grits, Demi Glaze, Chimichurri

### VEGAN BITES - 22 (V,GF)

Sautéed Mushrooms in Garlic & Herbs, over Creamy Gouda Grits, with Chimichurri

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

www.wildflowerpub.com P: 541-808-3633 E: wildflowerpub@gmail.com

### WILDFLOUR WEDNESDAY

Live Local Music! 6pm-8pm

### THURSDAY

50% OFF Wine Bottles

### FRIDAY FLIGHTS

Rotating Margarita Flights

### SEAFOOD SATURDAY

Featuring all our fresh local Seafood



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



EST.

2016

## STEAK & SEAFOOD

All Plates come with Choice of:

### Starch:

Mashed Yukon Gold Potatoes  
Jasmine Rice  
Gouda Grits (V Available)  
Loaded Baked Potato (V Available)

### Vegetables:

Seasonal Veggies or Mushrooms

**Plates are all Gluten Free!!**

**Add 2 Scallops - 9, Add 3 Scallops - 12**

### SEAFOOD DINNER\*

**Choice of:** Shrimp - 28, 3 Scallops - 30, Salmon - 36, Halibut - 40, with Lemon Capers Buerre Blanc

### SURF & SURF \*

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

### SURF & TURF \*

Served with Two Scallops and Three Shrimp, Lemon Capers Buerre Blanc, and  
**Choice of:** 8oz Top Sirloin With Demi Glaze, 10oz Ribeye, - 48 or 6oz Filet Mignon, or 12oz Aged Bone-in New York Strip -52

### WILDFLOUR DINNER \*

#### Choice of Protein:

10oz Ribeye - 38, 8oz Top Sirloin - 40, 6oz Filet Mignon or 12oz Aged Bone-in New York Strip - 42,  
Vegan Patty, Tofu, Grilled Chicken -26, Chicken Parmesan, or Pork Belly - 30,

#### Choice of Sauce:

Demi Glaze, Gorgonzola Cream, or Chicken Gravy, (Not GF), Cognac Wild Mushroom Cream(GF)

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

**Espresso - 9, Port - 11**

**STILLWAGON RUM FLIGHT - 20**

## PASTA

### BUILD YOUR OWN PASTA \* (GF, V Available)

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

**Choice of Sauce:** Cognac Wild Mushroom Cream Sauce-GF, Basil Pesto -GF, House-Made Marinara-GF, or Buerre Blanc -GF, Roasted Garlic Alfredo, Gorgonzola Cream Sauce

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

### LASAGNA - 28

Fresh Pasta, Marinara, Ricotta, Ground Beef, Italian Sausage, Mozzarella, Fresh Herbs, House-Made Baguette and Mini Salad

### FALL PASTA - 34 (GF, V Available)

Gourmet Elbows, Cognac Wild Mushroom Cream Sauce, Italian Sausage, Delicata Squash, Kale, Parmesan, with Baguette and Mini Salad

## BURGERS

### FRENCH ONION BURGER - 24 \* (GF available)

House-Made Brioche Bun, 1/3lb House-Ground Beef Patty, Provolone, Carmelized Onions, Parmesan, Garlic Aioli, Fresh Thyme, with Frites

### GOODFELLAS BURGER - 24 \* (GF available)

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

### WILDFLOUR BURGER - 23 \* (GF and V available)

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

### FALL VEGAN BURGER - 26 (GF available)

Choice of: House-Made Vegan Oat Patty or Morning Star Griller, on a House-Made Pretzel Bun, Vegan Gouda Cheese, Vegan Parmesan, Carmelized Onions, Vegan Garlic Aioli, fresh Thyme, with Frites (V)

## ENTREES

### FRENCHED NEW ZEALAND RACK OF LAMB \* - 57

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

### STEAK FRITES - 36 \*

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

### FISH & CHIPS \* - COD - 24, HALIBUT - 36

Beer Batter, House-Made Tartar Sauce, Lemon, with Frites; Add Coleslaw - 3

### CAPRESE PANINNI - 18 (GF, V available)

House-Made Ciabatta, Pesto, Tomato, Burrata, Fresh Basil, Balsamic, served with Mini Salad \*Add Grilled Chicken or Prosciutto - 8

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.