



# WILDFLOUR

## COCKTAILS

### MANHATTAN

Choice: Whiskey, Bourbon or Rye;  
Sweet Vermouth, Bitters, Bordeaux Cherry (V)

### PASSION MARGARITA - 14

Blanco Tequila, House Sour Mix, Graveyard  
Passion Fruit Pop, Tajin Rim (GF, V)

### ROSY SPARKLER - 12

Prosecco, Pomegranate Juice, Rosemary,  
Lemon, Pomegranate Seeds (GF, V)

### PINEAPPLE MULE - 13

Stillwagon Vodka, Pineapple, Fresh Lime,  
Graveyard Pop Ginger Beer (GF, V)

### GRAVEYARD SWIZZLE - 16

Stillwagon Coconut & Gold Rums,  
Graveyard Passion Fruit Pop, Pineapple,  
Coconut Puree, Grenadine, Bitters (GF, V)

### BLUEBERRY GIN-JITO - 15

Tanqueray Gin, House Blueberry Syrup,  
Fresh Lime, Mint, Club Soda (GF, V)

## BEER ON TAP - 7

Please ask your server, beers are seasonal  
and rotate frequently.

### Beer Flights - 8

## BOTTLED/CANNED BEER

**Lagunitas IPA** Petaluma, CA

**Corona** Mexico City, Mexico

**Modelo Negro** Tacuba, Mexico

**Coors Light** Golden, Colorado

**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 Blacklock Oat Porter** Coos Bay, Oregon

## ZERO PROOF

### GRAVEYARD POP

Locally made pop on draft - Coos Bay, Oregon

### Passionfruit Pop - 6

### 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 - 10

In-House Baked Soft Pretzel, House-Made Beer Cheese Sauce (VG)

### BRUSSELS SPROUTS - 11

Roasted, Tossed in House-Made Thai Sauce, Sesame (GF, V)

### SHISHITO PEPPERS - 9

Fried Mild Peppers, Choice: House-Made Thai Sauce or Miso Glaze (GF, V)

### FRITES

Hand-Cut French Fries, Plain - 7, Boardwalk Style - 9 (both V)

Whole Garlic, Herbs, House-Made Aioli - 9, Truffle Parmesan - 11

(All Frite options are GF)

### LOADED FRITES - 14

Hand-Cut French Fries, Beer Cheese, Candied Bacon, Green Onion, Sour Cream  
Add Cowboy Candy - 2 (GF) (VG available)

### BREAD BOARD - 12

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

### SEAFOOD BOARD - Half - 21, Full - 36

Local Chuck's Smoked Tuna, Salmon Lox, Grilled Shrimp, Cream Cheese, Red  
Onion, Capers, Tomato, Pickled Carrots, Cucumbers, Radish, Micro Greens,  
Lemon, Wildflour Baguette (GF available)

### BAKED BRIE - 16

Apricot, Honey, Pistachios, Wildflour Baguette (VG) (GF available)

### THAI LETTUCE WRAPS - 5-Spice Tofu - 20, Pork Belly - 24

Butter Lettuce, Radicchio, Carrot, Cucumber, Daikon Radish, Cilantro, Toasted  
Peanuts, House Thai and Peanut Sauces (GF, contains nuts)

### FRIED CHEESE CURDS - 12

Breaded and Deep Fried Local Face Rock Cheese Curds, House-Made Garlic Aioli (VG)

### WILDFLOUR WINGS - 14

Six Wings, Celery, Carrot; Choice of House-Made: Buffalo, BBQ Sauce, or Thai (GF)

### CALAMARI - 17

Breaded and Deep Fried, Tossed in House-Made Thai Sauce, Sesame, Green Onion

### MAC N CHEESE - 13

Choice of House-Made: Creamy Cheese Sauce or Beer Cheese

Protein Add-On Options (list on other side) (VG) (GF available)

## WEEKLY SPECIALS

### WEDNESDAY - WIND DOWN WEDNESDAY

Live, local music 6pm-8pm

### THURSDAY - BOARDS & BOTTLES

Order any Wildflour Board and Wine Bottle for a 10% discount

### FRIDAY - FIESTA FRIDAY

Enjoy our rotating Margarita Flights & weekly Fiesta Special

Wednesday-Saturday 3:00pm-8:00pm

[www.wildflourpub.com](http://www.wildflourpub.com)

541-808-3633

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

EST.



2016

## SOUPS

### CHOWDER - CUP - 9, BOWL - 11

House-Made Seafood Chowder  
Buy it by the quart to go - 25

### KRIS'S SOUP - CUP - 7, BOWL - 11

House-Made Soup, ask your server

### SOUP & SANDWICH - 18

Havarti Grilled Cheese on Wildflour  
Sourdough, Bowl of Soup  
(Add Side Salad - 5, Caesar - 7)

## ADD PROTEIN TO MAC OR SALAD

Candied Bacon - 4, Vegan Oat Patty, Grilled  
Shrimp, or Five-Spice Tofu - 7,  
Fried Cod or Organic Grilled Chicken - 8,  
Five-Spice Pork Belly or Wild King Salmon - 9,  
4oz Filet Mignon - 11

## ADD SALAD TO ENTREE

Garden Salad - 5, Side Caesar - 7

## SALADS

### GARDEN SALAD - 12

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

### CAESAR - 14

Wildflour Salad Mix, Shaved Parmesan,  
Parmesan Crisp, Cured Egg Yolk, Croutons  
(VG) (GF available)

### ARUGULA SALAD - 16

Goat Cheese, Golden Beets, Pomegranate  
Seeds, Pepitas, Citrus Vinaigrette (VG, GF)

### TUNA SALAD - 21

Local Chuck's Smoked Tuna, Wildflour  
Salad Mix, Green Beans, Kalamata Olives,  
Parmesan Cheese, Red Onion, Olive Oil,  
Lemon (GF)

## DESSERTS

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

### PORT - 11

### STILLWAGON RUM FLIGHT - 20

## ENTREES

### SMOKED TUNA MELT - 23

Local Chuck's Smoked Tuna, Pickles, Red Onion, Mayo, Mustard, Havarti,  
John's Sourdough with Frites (GF available)

### FISH SANDWICH - 24

Beer Battered & Fried Cod, House Tartar Sauce, Pickles, Butter Lettuce,  
Brioche with Frites

### BAHN MI - Tofu - 24, Pork Belly - 24

Wildflour Baguette, Daikon Radish, Carrot, Cucumber, Butter Lettuce, Cilantro,  
Aioli, House Sambal, Frites or Mini Salad with Citrus Vinaigrette (V available)

### WILDFLOUR BURGER - 21

Local 1/3lb Beef Patty, Wildflour Pretzel Bun, Candied Bacon, Garlic Aioli,  
Face Rock Vampire Slayer Cheese Curds, Lettuce, Tomato, Onion, Pickles,  
Roasted Jalapeno Garnish with Frites (GF available)

### VEGAN BURGER - 21

House Vegan Oat Patty, Wildflour Pretzel Bun, Vegan Aioli, Arugula, Golden  
Beets, Smoked Gouda with Frites (V, contains nuts) (GF available)

### FISH & CHIPS - 23

Fresh Beer Battered Cod, House Tartar Sauce, with Frites

### WILDFLOUR BOWL

Jasmine Rice, Daikon Radish, Carrot, Cucumber, Shishito Peppers, Radicchio,  
Micro Greens, Cilantro, Green Onion, Toasted Peanuts, House-Made Peanut Sauce;  
Vegan Patty, Five-Spice Tofu or Grilled Shrimp - 26, Organic Grilled Chicken - 28,  
Wild King Salmon or Five-Spice Pork Belly - 30, 4oz Filet Mignon - 36, Halibut - 40  
(GF, contains nuts) (V available)

### SWEDISH MEAT PIE - 24

Swedish Meatball-Style Beef, topped with Mashed Potatoes, Wildflour Bread  
and Mini Salad with Citrus Vinaigrette (GF available)

### STEAK FRITES - 32

6oz Beef Tenderloin Steak Bites, Red Wine Balsamic Glaze, Candied Bacon,  
Goat Cheese, Radish, Micro Greens, Truffle Oil Parmesan Frites (GF)

### SURF & TURF - 46

Mashed Yukon Gold Potatoes, Seasonal Vegetables (GF);  
Choice of: 4oz Filet Mignon With Demi Glaze or 10oz Ribeye;  
Served with Two Scallops & Lemon Caper Sauce, and Three Shrimp;  
Upgrade: Baked Potato, Butter, Sour Cream, Cheese, Candied Bacon, Green Onion - 2

### WILDFLOUR DINNER

Mashed Yukon Gold Potatoes, Seasonal Vegetables;  
Vegan Patty, Five-Spice Tofu or Grilled Shrimp - 26, Organic Grilled Chicken - 28,  
Wild King Salmon or Five-Spice Pork Belly - 30, 10oz Ribeye Steak - 32,  
4oz Filet Mignon with Demi Glaze - 36, Halibut with Lemon Caper Buerre Blanc - 40  
(GF) (V, VG available);  
Upgrade: Baked Potato, Butter, Sour Cream, Cheese, Candied Bacon, Green Onion - 2

**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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