



WILDFLOUR

COCKTAILS

Add Rogue Creamery Bleu Cheese Olive to your Martini of Choice!

SOUTHERN SMASH - 15

Bulleit Bourbon, Peach, Mint, Simple Syrup, Club Soda

SPICY PINEAPPLE MARGARITA - 14

Blanco Tequila, House Sour Mix, Pineapple, Jalapeno, Tajin Rim (GF)

HIBISCUS RUM PUNCH - 12

Stillwagon Hibiscus Rum, Coconut, Graveyard Pop Black Cat Cooler, Club Soda

SWEET TEA MULE - 13

Stillwagon Vodka, Sweet Tea, Fresh Lemon, Graveyard Pop Ginger Beer (GF)

WATERMELON BASIL MARTINI - 13

Stillwagon Vodka, Watermelon, Basil, Fresh Lemon (GF)

SMOKEY MARY - 15

Bulleit Bourbon, House Mary Mix, Porter Float, Smoked Salt Rim, Pickled Veg

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

Ask about a flight!

GRAVEYARD POP

Locally made pop on draft - Coos Bay, Oregon

Black Cat Cooler - 6

Tangerine Pineapple Passionfruit

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 Creamy Cheese Sauce (VG)

SHRIMP & GRITS - 12

Creamy Southern Grits, Cajun Shrimp, Topped with Cheese (GF)

ELOTE - 9

Three Mini Corn on the Cob, Crema, Mild Chile, Cotija Cheese (VG)

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 - 16

Hand-Cut French Fries, Cheese Sauce, Brisket Burnt Ends, Green Onion, Cowboy Candy, BBQ Sauce (GF) (VG available)

BREAD BOARD - 14

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

BRUSCHETTA BOARD - 21

Pesto Bruschetta; Summer Vegetable; Brie, Bourbon Cherry, Honey, Pecan; and Goat Cheese, Strawberry, Balsamic Glaze (VG) (GF or V available)

BAKED BRIE - 16

Brie, Bourbon Cherry, Honey, Pecan, Wildflour Baguette (VG) (GF available)

LETTUCE WRAPS - Tofu - 20, Pork Belly - 24

Butter Lettuce, Radicchio, Vegetable Succotash, Chimichurri (GF, V)

FRIED CHEESE CURDS - 12

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

WILDFLOUR WINGS - 14

Choice of House-Made: Buffalo or BBQ Sauce (GF)

Six Wings, Celery, Carrot;

CALAMARI - 17

Breaded and Deep Fried, Served with Cajun Remoulade

MAC N CHEESE - 13

House-Made Creamy Cheese Sauce

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

WEEKLY SPECIALS

WIND DOWN WEDNESDAY

Live, Local Music! 6pm-8pm

THURSDAY - BOARDS & BOTTLES

Any Wildflour Board and Wine Bottle for 10% off!

FIESTA FRIDAY

Rotating Margarita Flights & Fiesta Special

SEAFOOD SATURDAY

Weekly Seafood Special

Wednesday-Saturday 3:00pm-9:00pm

www.wildflourpub.com

541-808-3633

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

EST.



2016

SOUPS

House-Made Soups

SEAFOOD CHOWDER - CUP - 9, BOWL - 11

Buy it by the quart to go - 25

CORN CHOWDER - CUP - 7, BOWL - 11

Buy it by the quart to go - 25

SOUP & SANDWICH - 18

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

ADD SIDE SALAD TO ENTREE

Garden Salad - 5, Caesar - 7

ADD PROTEIN TO MAC OR SALAD

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

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)

SOUTHERN SALAD - 17

Wildflour Salad Mix, Rogue Creamy Bleu Cheese, Fresh Strawberries, Green Apples, Toasted Pecans, Citrus Vinaigrette (VG, GF)

FIESTA ENSALADA - 18

Wildflour Salad Mix, Black Beans, Grilled Corn, Tomato, Red Onion, Cajun Remoulade, Chimichurri, Cotija Cheese, Cowboy Candy, Tortilla Strips (GF, VG, V available)

DESSERTS

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

PORT - 11

STILLWAGON RUM FLIGHT - 20

ENTREES

PO' BOY - 24

Choice of: Fried Tofu, Fried Cod, Shrimp or Brisket; Wildflour Baguette, Coleslaw, Pickled Red Onion, Cajun Remoulade (V available)

ETOUFFEE - 24

Cajun Trinity of Onions, Celery, and Bell Pepper in Tomato-Based Sauce, Cajun Shrimp, over Creamy Southern Grits, Mini Salad with Citrus Vinaigrette

GRITS BOWL

Southern Grits, Vegetable Succotash, Black Beans, Chimichurri; Vegan Patty, Tofu or Grilled Shrimp - 26, Organic Grilled Chicken - 28, Wild King Salmon or Pork Belly - 30, 4oz Filet Mignon - 36, Halibut - 40 (GF) (V available)

DOWN SOUTH - 42

Choice of Fried Chicken or Beef Brisket, Mini Mac n Cheese, Corn on the Cobb, Cowboy Candy Cornbread, Watermelon Slice.

FISH & CHIPS - Cod - 23, Halibut - 36

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

VEGAN BURGER - 21

House Vegan Oat Patty, Wildflour Pretzel Bun, Vegan Cajun Remoulade, Butter Lettuce, Tomato, Red Onion, Pickle with Frites (V, contains nuts) (GF 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)

STEAK FRITES - 32

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

PLATES

Add: Baked Potato with Butter, Sour Cream, Cheese, Candied Bacon, Green Onion - 4

SURF & TURF - 46

Mashed Yukon Gold Potatoes, Seasonal Vegetables (GF); Served with Two Scallops & Lemon Caper Sauce, and Three Shrimp; Choice of: 4oz Filet Mignon With Demi Glaze or 10oz Ribeye;

WILDFLOUR DINNER

Mashed Yukon Gold Potatoes, Vegetable Succotash; Choice of: Vegan Patty or Fried Tofu - 26, Pork Belly - 30, 10oz Ribeye Steak - 32, 4oz Filet Mignon with Demi Glaze - 36 (GF) (V, VG available)

SEAFOOD DINNER

Mashed Yukon Gold Potatoes, Vegetable Succotash; Choice of: Grilled Shrimp - 26, Wild King Salmon - 30, Halibut with Lemon Caper Buerre Blanc - 40; Add Scallops - 9 (GF)

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.

Wednesday-Saturday 3:00pm-9:00pm

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