



# WILDFLOUR

## COCKTAILS

### GRAPEFRUIT SOUR - 14

Bulleit Bourbon, Grapefruit, Lime, Simple Syrup, Rosemary

### CRANBERRY MARGARITA - 14

Blanco Tequila, Cranberry, House Sour Mix

### PUMPKIN SPICE ESPRESSO MARTINI - 14

Vodka, Kahlua, Espresso, Pumpkin Spice

### FIG & STORMY - 14

Stillwagon Walnut & Fig Rum, Fresh Lime, Graveyard Pop Ginger Beer

### BLACK & BLEU MARTINI - varied price

Vodka or Gin, Rogue Bleu Cheese Stuffed Olives in a Smoked Glass

### BLOODY MARIA - 14

Blanco Tequila, House Mary Mix, Mexican Lager Float, Tajin Rim, Pickled Veg

### APPLE CIDER SPARKLER - 13

Prosecco, Fall Apple, Cinnamon Sugar Rim

## 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

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 - 10

Soft Pretzel, Creamy Cheese Sauce (VG)

### TRI-COLORED CARROTS - 13

Roasted Carrots, Pesto, Goats Cheese, Pecans (GF, VG) (V available)

### SCALLOPS - 21

Three Seared Scallops with Buerre Blanc (GF)

### CLAMS - 22

Steamed Clams in Lemon Caper Buerre Blanc with Baguette (GF available)

### FRITES (All Frite options are GF)

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

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

### IRISH POUTINE - 16

Hand-Cut French Fries, Guinness-Braised Pork Belly, Gravy, Garlic Curds, Green Onion (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)

\*Whole loaves available for purchase, ask your server!

### BRUSCHETTA BOARD - 21

Pesto Crostini / Brie, Cranberry, Orange Zest / Bleu Cheese, Fig Jam, Caramelized Onion / Herb Goat Cheese, Roasted Grape (VG) (GF or V available)

### BAKED BRIE - 16

Brie, Fig Jam, Port-Soaked Figs, Thyme, Baguette (VG) (GF available)

### FRIED CHEESE CURDS - 12

Breaded and Deep Fried Cheese Curds, Garlic Aioli (VG)

### WILDFLOUR WINGS - 14

Six Wings, Celery, Carrot

Choice of: Buffalo or BBQ Sauce (GF)

### CALAMARI - 17

Breaded and Deep Fried, Served with House-Made Marinara

### 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

### 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 4:00pm-9:00pm

www.wildflourpub.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**

Havarti Grilled Cheese on Sourdough, Bowl of Chowder

**ADD SIDE SALAD TO ENTREE**

Garden Salad - 6, Caesar - 8

**ADD PROTEIN TO MAC OR SALAD**

Candied Bacon - 4, Vegan Oat Patty, Grilled Shrimp, or Fried Tofu - 7, Fried Cod, Organic Grilled Chicken, Pork Belly or Wild King Salmon (Blackened option) - 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)

**CAPRESE SALAD - 16**

Heirloom Tomatoes, Mozzarella, Basil, Balsamic Glaze, Garlic Oil (VG, GF)

**ROGUE STEAK SALAD - 26**

4oz Filet Mignon, Rogue Creamery Bleu Cheese, Grilled Corn, Tomato, Red Onion, Chimichurri, Balsamic Glaze (GF) (V, VG available)

**DESSERTS**

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

**PORT - 11**

**STILLWAGON RUM FLIGHT - 20**

**SUPPORT LOCAL BUSINESS!**

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

**ENTREES**

**BLACK & BLEU BURGER - 26**

1/3lb Blackened Beef Patty, Pretzel Bun, Rogue Bleu Cheese, Sautéed Mushrooms & Onions, Candied Bacon, Garlic Aioli with Frites (GF available)

**WILDFLOUR BURGER - 21**

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

**FALL VEGAN BURGER - 26**

House Vegan Oat Patty, Pretzel Bun, Garlic Aioli, Sautéed Mushrooms & Onions, Vegan Blue Cheese with Frites (V, contains nuts) (GF available)

**BLT - 19**

House-cured and Candied Smoked Bacon, Heirloom Tomatoes, Butter Lettuce on Sourdough (GF available)

**HOUSEMADE MEATBALLS (V available)**

As a Sub: Three Meatballs, Hoagie, Provolone, Marinara with Frites - 24

As a Pasta: Three Meatballs, Marinara, Parmegiano Reggiano, Basil - 28

**CIOPPINO - 26**

Clams, Cod, Scallops, Shrimp, Tomato Broth, Baguette, Mini Salad (GF available)

**AUTUMN BOWL**

Choice of Pesto or Chimichurri; Roasted Carrots, Sautéed Mushrooms & Onions, Seasonal Vegetables, Rice

Vegan Patty, Tofu, or Shrimp - 26, Chicken - 28, Salmon or Pork Belly - 30,

4oz Filet Mignon - 36, Halibut - 40 (GF) (V available)

**FISH & CHIPS - Cod - 23, 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)

**CAPRESE PASTA - 26**

Pasta, Tomatoes, Mozzarella, Basil, Balsamic Glaze (VG) (V, GF available)

**SEAFOOD PASTA**

Pasta with Parmesan-Crusted Halibut, Marinara and Basil - 46; or Choice of: Shrimp - 26, Clams - 28, or Scallops - 30 with Lemon Capers Buerre Blanc (GF available)

**PLATES**

All Plates come with Mashed Yukon Gold Potatoes, Seasonal Vegetables, and are GF Sub: Baked Potato with Butter, Sour Cream, Cheese, Candied Bacon, Green Onion - 4

**SEAFOOD DINNER**

Choice of: Shrimp - 26, Salmon - 30, Halibut with Lemon Capers Buerre Blanc - 40 Add Scallops - 9

**SURF & SURF**

Served with Two Scallops & Lemon Capers Buerre Blanc, and Three Shrimp; Choice of: Salmon - 46 or Halibut - 56

**SURF & TURF - 46**

Served with Two Scallops & Lemon Capers 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 - 32, 4oz Filet Mignon with Demi Glaze - 36 (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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