



# WILDFLOUR

## COCKTAILS

**SMOKED LAVENDER EMPRESS G & T - 16**  
Empress Gin, Lemon, Tonic, Smoked Lavender Flower

**DRAGONFRUIT MARGARITA - 14**  
Tequila, Triple Sec, House Sour Mix, Dragonfruit Puree, Sugar Rim

**BROOKLYN VINTAGE MARTINI - 15**  
Pendelton, Dry Vermouth, Luxardo Liqueur, Grapefruit Bitters

**SPRING SPRITZ - 15**  
Lunetta Prosecco, Aperol, Club Soda

**TAILORED ESPRESSO TINI - 16** Vodka, House Espresso, Chocolate Bitters, Choice of Frangelico or Bailey's Irish Cream, Half & Half, Cocoa Sugar Rim

## MOCKTAILS

**JOSLYNN'S SPRING MOCKTAIL - 13**  
Amsterdam Damrak 0.0% Spirit, Dragonfruit Puree, Dragonfruit Syrup, Lime, Strawberry, Graveyard Ginger Pop

**SOMETHING SPRINGY!! - 13**  
Jalisco 55 - Distilled Non Alcoholic, Passion Fruit Puree, Kiwi Puree, Pineapple Juice, Float of Sprite

## BEER ON TAP - 7

Please ask your server, beers are seasonal and rotate frequently. **Beer Flights - 9**

## BOTTLED/CANNED BEER

<b>Lagunitas IPA</b>	Petaluma, CA
<b>Corona</b>	Mexico City, Mexico
<b>Modelo Negro</b>	Tacuba, Mexico
<b>Coors Light</b>	Golden, Colorado
<b>Crux or Coors Edge</b>	(NA) - Golden, Colorado
<b>Guinness Draught Nitro</b>	Dublin, Ireland
<b>7 Devils Groundswell IPA</b>	Coos Bay, Oregon
<b>7 Devils Spindrift Juicy Ale</b>	Coos Bay, Oregon
<b>7 Devils Lighthouse Session</b>	Coos Bay, Oregon
<b>7 Devils Coos Light</b>	Coos Bay, Oregon

## ZERO PROOF

**Graveyard Pop - 6**  
Local pop on draft - Coos Bay, Oregon  
Ask your server about the current flavors!!

**Lavender Lemonade - 6**

**Iced Tea - 5**

**Soda - Canned/Bottled**

Henry Weinhard's Root Beer, Orange Cream, Vanilla Cream, Coke, Diet Coke, Sprite

## PROTEIN UPGRADE ON MAC OR SALAD

Candied Bacon - 4
Vegan Oat Patty, or Fried Tofu - 7
Grilled Chicken, Pork Belly or Shrimp - 9
King Salmon, or 8oz Top Sirloin - 11
6oz Filet Mignon, or Halibut - 14

## 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)

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

### LOADED FRITES - 16

Hand-Cut French Fries, Tossed in Fresh Chopped Garlic, topped with Cheese Sauce, Candied Bacon, Hot Honey, Cowboy Candy, Green Onion, GF Protein Add-On Options (list on other side. VG, V available)

### MAC N CHEESE - 13

Elbows with House-made Creamy Cheese Sauce  
Protein Add-On Options (list on other side) (VG) (GF, V available)

### BREAD BOARD - 15

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!

### FLAT BREADS- 18

**Caprese;** House made Marinara, Mozzarella, Heirloom Tomatoes, Pesto, Fresh Basil, Balsamic Glaze (VG, GF, V Available)

**Greek;** White Sauce, Spinach, Mozzarella, Artichokes, Sun-dried Tomatoes, Kalamata Olives, Feta Cheese(VG) (GF, V available)

### BAKED BRIE - 16

Brie, Artichokes, Sun-dried Tomatoes, Balsamic Glaze, , Baguette (VG) (GF available)

### WHIPPED FETA - 16

Cold Whipped Feta & Greek Yogurt, Roasted Garlic and Herb Dipping Oil, Fresh Lemon Zest, with a Baguette (VG) (GF available)

### ROASTED CARROTS - 17

Tri Colored Carrots, Whipped Feta, Thyme, Honey Drizzle, Candied Pecans (GF, VG) (V available)

### BLACK & BLEU BITES - 30

5oz Beef Tenderloin Steak Bites, Rogue Bleu Cheese, Balsamic Glaze, Candied Bacon, Fried Shallots, Candied Pecans, Micro Greens

### CALAMARI - 17

Breaded and Deep Fried, House-Made Marinara or Tzatziki Sauce

### LEMONY HUMMUS & PITA - 19

Smooth Hummus with Lemon Zest, Pickled Vegetables, Mama Lil's Peppers, Olives, and warmed Garlic Olive Oil Pita Bread (V) (GF available)

## WEEKLY SPECIALS

### WINED DOWN WEDNESDAY

Wine Specials, Live Local Music! 6pm-8pm

### TZATZIKI THURSDAY

Mediterranean Themed Special

### FIESTA FRIDAY

Rotating Margarita Flights & Fiesta Special

### SEAFOOD SATURDAY

Weekly Seafood Special

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

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

P: 541-808-3633 or E: [wildflourpubreservations@gmail.com](mailto:wildflourpubreservations@gmail.com)

*"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**

Grilled Cheese on Sourdough, Bowl of Soup De Jour, or Chowder upgrade - 3

**ADD SIDE SALAD TO ENTREE**

Garden Salad - 6, Caesar - 8

**SALADS**

**GARDEN SALAD - 13**

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

**BLACK GARLIC CAESAR - 17**

Wildflower Salad Mix, Black Garlic Caesar Dressing, Shaved Parmesan, Parmesan Crisp, Cured Egg Yolk, Crouton Crumble, Black Garlic Cloves (VG) (GF, V available)

**WILDFLOUR WEDGE SALAD - 18**

Wedge of Artisan Romaine, Heirloom Tomatoes, Candied Bacon, Bleu Cheese, Fried Shallots, Balsamic Glaze (GF)

**GREEK SPINACH SALAD - 18**

Spinach, Cucumber, Tomato, Red Onion, Artichoke Hearts, Heirloom Tomatoes, Feta, Lemon, Roasted Garlic Olive Oil, Balsamic Glaze, Fried Pita Chips (V) (GF available)

**Protein Add-On Options (list on other side)**

**DESSERTS**

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

**PORT - 11**

**STILLWAGON RUM FLIGHT - 20**

**SUPPORT LOCAL BUSINESS!**

Wildflower Breads by John Moore  
Camas Country Mills Pasta  
Valley Flora Produce  
Rogue Creamery Bleu Cheese  
Face Rock Creamery Cheese Curds  
Fulton Farms Amish Raised Pork

**ENTREES**

**THE COWBOY - 24**

House-Made Brioche Bun, 1/3lb House-Ground Beef Patty, John's BBQ Sauce, Cowboy Candy Bacon Jam, Bleu Cheese, Fried Shallots, with Frites (GF available)

**WILDFLOUR BURGER - 23**

1/3lb House-Ground Beef Patty, Pretzel Bun, Candied Bacon, Garlic Aioli, Vampire Slayer Cheese Curds, Lettuce, Tomato, Onion, Pickles, Fried Jalapeno Garnish with Frites (GF or V, Oat Patty or Beyond available)

**SPRING VEGAN BURGER - 26**

Falafel Burger on a House-Made Pretzel Bun, Vegan Tzatziki, Spinach, Tomato, Cucumber, Red Onion, Vegan Feta Cheese with Greek Garlic Frites(V) (GF bun, available)

**FISH & CHIPS - Cod - 24, Halibut - 36**

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

**CHICKEN CAESAR SUB - 24**

John's Hoagie Roll with Garlic butter then toasted and topped with Breaded Fried Chicken, Provolone, Lemon Aioli, topped with Caesar Salad, Parmesan Cheese, served with Frites - 24 (V available)

**STEAK FRITES - 34**

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

**STEAK GORGONZOLA**

As a Plate: 8oz Top Sirloin with Gorgonzola Cream Sauce, Fried Shallots, served with Yukon Gold Mash and Seasonal Vegetables - 38  
As Pasta: 8oz Top Sirloin with Gorgonzola Cream Sauce, Fresh Pappardelle Pasta, Parmegiano Reggiano, fresh Basil - 36 (Filet Mignon Upgrade available)

**LASAGNA - 26**

Fresh Pasta, Marinara, Ricotta, Ground Beef, Italian Sausage, Mozzarella, Fresh Herbs, Baguette and Mini Salad (VG, available)

**WILDFLOUR BOWL**

Jasmine Rice topped with Lemony Hummus, Greek Salad; Cucumber, Heirloom Tomato, Red Onion, and Kalamata Olives, Tzatziki, Feta, and Fried Pita Chips  
Choice of Protein: Chicken, Shrimp, or Pork Belly - 28, King Salmon, 8oz Top Sirloin - 36, 6oz Filet Mignon, or Halibut - 40, Falafel, Vegan Patty, or Tofu - 26 (VG) (V, GF available)

**BUILD YOUR OWN PASTA**

Choice of Pasta: Fresh Pappardelle, Local Spelt Grain Pasta (V), or Gluten Free  
Choice of Sauce: Alfredo, Pesto, Marinara, or Lemon Caper Buerre Blanc  
Choice of Protein: Grilled Chicken, Shrimp, or Clams, or Pork Belly - 28, Breaded Chicken Parmesan, or Scallops - 30, King Salmon, 8oz Top Sirloin - 36, 6oz Filet Mignon, or Halibut - 40, Vegan Meatball, Vegan Patty, or Tofu - 26  
Topped with Parmegiano Reggiano, Fresh Basil and Parsley

**PLATES**

**All Plates come with Choice of:** Mashed Yukon Gold Potatoes, Jasmine Rice, or upgrade to Baked Potato with Butter, Sour Cream, Cheese, Candied Bacon, Green Onion - 4 (Vegan Baked Potato available) served with Seasonal Vegetables, and plates are all **Gluten Free!!**

**SEAFOOD DINNER**

Choice of: Shrimp - 28, 3 Scallops - 30, Salmon - 36, Halibut - 40, with Lemon Caper Buerre Blanc Add 2 Scallops - 9, Add 3 Scallops - 12

**SURF & SURF**

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

**SURF & TURF**

Served with Two Scallops & Lemon Caper Buerre Blanc, and Three Shrimp; Choice of: 8oz Top Sirloin With Demi Glaze, 10oz Ribeye, - 48 or 6oz Filet Mignon - 52

**WILDFLOUR DINNER**

Choice of: Vegan Patty or Fried Tofu - 26, Grilled Chicken, Breaded Chicken Parmesan, or Pork Belly - 30, 10oz Bone-in Pork Chop, (15 minute cook time) 10oz Ribeye or 8oz Top Sirloin with Demi Glaze - 38, 6oz Filet Mignon with Demi Glaze - 42

**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.