



WILDFLOUR

COCKTAILS

FRESH LEMON MARTINI - 12

Fresh Lemon Juice, Simple Syrup, Vodka (GF,V)

POMEGRANATE MULE - 13

Fresh Pomegranate Juice, Stillwagon Vodka, Local Graveyard Pop Ginger Beer, Lime, Candied Ginger Garnish (GF, V)

KARLEE'S OLD FASHIONED - 14

Rye Whiskey, Bitters, Orange Peel, and Boudreaux Cherries

BLOODY MARY - 14

Vodka, House Mary Mix, Fresh Lime, Beer Float, Tajin Rim, Vegetable Garnishes (V)

CLASSIC MARGARITA - 14

Luna Azul Tequila, House Sour Mix, Grand Marnier Float, Lime, Salt Rim (GF, V)

BEER ON TAP - 7

Beer Flights - 8

Please ask your server as our beers are seasonal and rotate weekly.

BOTTLED/CANNED BEER

Lagunitas IPA - Petaluma, California

Corona - Mexico City, Mexico

Modelo Negra - Tacuba, Mexico

Coors Light - Golden, Colorado

Coors Edge (Non-Alcoholic) - Colorado

Guinness Draught Nitro - Ireland

7 Devils Groundswell IPA, Coos Bay

7 Devils Spindrift Juicy Ale Coos Bay

7 Devils Lager Coos Bay, Oregon

7 Devils Lighthouse Session Coos Bay

7 Devils Blacklock Oat Porter Coos Bay

ZERO PROOF

LEMONADE - 5

Local Graveyard Pop on Draft

LAVENDER LEMONADE - 6

GINGER BEER - 5

Local Graveyard Pop on Draft

Wild Winter Punch - 6

Local Graveyard Pop on Draft

Bottled Soda - 4

Henry Weinhard's Root Beer, Vanilla

Orange Cream, Coke, Diet Coke, Sprite,

ICED TEA - 4

Brewed in house, and served with Lemon

TAPAS

WILDFLOUR PRETZEL - 10

A house-made Soft Pretzel, (V) with house-made Beer Cheese

SHISHITO PEPPERS - 9

These mild peppers are fried and tossed in Miso Glaze (GF,V)

CROSTINI - 12

Wildflour Baguette, topped with Goat Cheese, Prosciutto and Balsamic Glaze (GF available upon request)

FRITES - 7

Hand-cut French Fries, plain.

Fresh whole Garlic, Herbs, with our house-made Aioli - 9, Boardwalk Style, - 9 or Truffle Parmesan - 11 (GF)

LOADED FRITES - 14

Hand-cut French Fries, Beer Cheese, Candied Bacon, Green Onion, and Sour Cream

BREAD BOARD - 12

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

GRAZING BOARD - HALF - 18, FULL - 34

Meats, Local Cheeses, Fresh Vegetables, Pickled Items, Olives, Fruit, Nuts, Crackers, etc. (VG & GF available)

BAKED BRIE - 16

Baked Brie, Local Cranberry Chutney, Orange, Herbs, topped with Puff Pastry, with a Wildflour Baguette (VG, GF available)

FRIED CHEESE CURDS - 12

Local Face Rock Plain Cheese Curds, deep fried and served with house-made Garlic Aioli.

WILDFLOUR WINGS - 14

Six wings with your choice of sauce; Buffalo (GF) with Celery and Carrot, House-Made BBQ Sauce (GF), or Teriyaki

CALAMARI - 17

Beer Battered Squid, served with House-Made Dill Tzatziki

SCALLOPS - 21

Three Seared Sea Scallops, with a Lemon Caper Sauce, Microgreens

MAC N CHEESE - 13

House-made Creamy Cheese Sauce, and our secret seasoning Add Grilled Shrimp - 7, Organic Chicken -8, Steak -11, Salmon - 9 (VG, GF upon Request)

Please let your server know if you have any allergies.

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 foodborne illness." Our Gluten Free products are made using the utmost care as to not cross contaminate. But we are a bakery and there is flour in the air. Our food is prepared in a facility that uses flour, nuts, and shellfish. Some Vegan items contain Nuts.

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SOUPS

CHOWDER -9 CUP, 13 BOWL

Our House-made Chowder.

Buy it by the quart to go - 25.

KRIS'S SOUP - 7 CUP, 11 BOWL

Our House-made Soup, ask your server.

SOUP & SANDWICH - 18

Grilled Cheese Sandwich with Aged Cheddar Cheese on our Sourdough Bread, and a bowl of our House-made Soup (add side salad - 5, or Caesar - 7)

SALADS

GARDEN SALAD - 12

Wildflour Salad Mix, Grape Tomatoes, Cucumber, Carrots, Radish, Red Onion, (V, GF) Add a side salad to entrée -5

CAESAR - 14

Wildflour Salad Mix, Caesar Dressing, Shaved Parmesan Cheese, Parmesan Crisp, Cured Egg Yolk, Croutons (VG, V or GF upon request) Add a side Caesar to entrée -7

ADAM'S WINTER SALAD - 14

Shaved Brussels Sprouts, Candied Bacon, Green Apple, Crip Brussels Leaves, Candied Pecans, Dried Cranberries, Bacon Vinaigrette (GF, Contains Nuts)

VEGAN COBB SALAD - 16

Wildflour Salad Mix, Cucumbers, Grape Tomatoes, Garbanzo Beans, Green Beans, Asparagus, Golden Beets, Almonds, Pepitas, Citrus Vinaigrette (V, GF)

ADD PROTEIN TO ANY ITEM:

Vegan Patty - 7, Grilled Shrimp - 7, Organic Chicken -8, Steak -11, Brisket - 9, Salmon - 9, Halibut - 13

DESSERTS

Please ask your server as our desserts are seasonal and rotate weekly.

PORT - 11

STILLWAGON RUM FLIGHT - 16

ENTREES

BRISKET BEER MAC - 22

House-made Creamy Beer Cheese Sauce, and our BBQ Brisket with house-made BBQ Sauce (GF upon Request)

BRISKET BURGER - 22

Local 1/3lb Beef & Pork Belly Patty made in house, topped with our Smoked Brisket, house-made BBQ Sauce, Fried Shallots, Aged White Cheddar Cheese on our Brioche Bun (GF available upon request)

WILDFLOUR BURGER - 19

Local 1/3lb Beef Patty made in house on our Wildflour Pretzel Bun, Garlic Aioli, Candied Bacon, Lettuce, Tomato, Onion, Pickles and Local Face Rock Vampire Slayer Cheese Curds, Roasted Jalapeno Garnish, served with Frites (GF available upon request)

VEGAN BURGER - 19

Vegan Oat Patty made in house on our Wildflour Pretzel Bun, Vegan Cheese, BBQ Sauce, Fried Shallots, and Lettuce, served with Frites (V, GF available upon request, contains nuts)

FISH & CHIPS - 23

Fresh Beer Battered Cod, Frites & house-made Tartar Sauce

WILDFLOUR BOWL - 17

Jasmine Rice, Seasonal Vegetables, topped with Fried Shallots, and House-Made Yummy Sauce made from Garbanzo Beans, Almonds, Herbs and Spices, with your Choice of Protein: 4oz Filet Mignon -36, Halibut - 40, Wild King Salmon - 30, Mary's Organic Chicken - 28, Shrimp - 28, Vegan Patty - 24, (V, GF, Contains Nuts)

FETTUCINE ALFREDO -18

House Made Fresh Pasta, Alfredo Sauce, topped with Shaved Parmesan Cheese and Parsley, Grilled Shrimp - 25, Clams - 25, Organic Chicken -26, Steak -29, Salmon - 27 (VG, GF Upon Request)

BEEF BOURGUIGNON - 24

Beef, Bacon, Carrots, Mushrooms, Pearl Onions, Yukon Gold Potatoes, in a Red Wine and Beef Sauce, with fresh herbs, served with Wildflour Salad Mix tossed in a Citrus Vinaigrette (GF, GF bread upon request)

WILDFLOUR DINNER

Your Choice of Protein; 4oz Filet Mignon with Demi Glaze -36, 10oz Ribeye Steak - 32, Halibut - 40, Wild King Salmon - 30, Beef Brisket with BBQ Sauce - 28, Mary's Organic Grilled Chicken - 28, served with Yukon Gold Rustic Mashed Potatoes, and Seasonal Vegetables, add side salad - 5 (Gf)

STEAK FRITES - 32

6oz Beef Tenderloin Steak Bites in a Red Wine Balsamic Glaze, Candied Bacon, Goat Cheese, Radishes, and Micro Greens, served with Truffle Oil Parmesan Frites (GF)

SURF & TURF - 46

Your Choice of 4oz Filet Mignon with Demi Glaze, or 10 oz Ribeye, with two Scallops topped with Lemon Caper Sauce, and 3 Grilled Shrimp, served with Yukon Gold Rustic Mashed Potatoes, and Seasonal Vegetables, add side salad - 5 (Gf)

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

www.wildflourpub.com

541-808-3633

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