

THE WILDS

BUBBLES & WHITE

FREIXENET CORDON NEGRO CAVA (.187mL) 7

penedes, spain

ASTORIA PROSECCO (.187mL) 7

italy

RISATA MOSCATO D'ASTI (.187mL) 7

italy

MASO CANALI PINOT GRIGIO 9 / 34

trentino, italy

EMMOLO SAUVIGNON BLANC 8 / 30

napa valley, california

SUBSTANCE "CH" CHARDONNAY 10 / 38

columbia valley, washington

MARYHILL RIESLING 8 / 30

columbia valley, washington

RED

CHEMISTRY PINOT NOIR 12 / 44

Williamette valley, oregon

DISRUPTION CABERNET SAUVIGNON 9 / 34

columbia valley, washington

CONUNDRUM RED BLEND 9 / 34

(petite sirah - cabernet sauvignon - zinfandel) california

BRANCIA TRE 12 / 46

(sangiovese - merlot - cabernet sauvignon)

tuscany, italy

DARK HORSE HOUSE WINES 7.5 / 26

ROSE ▪ PINOT GRIGIO ▪ SAUV BLANC ▪ CHARDONNAY

PINOT NOIR ▪ MERLOT ▪ CABERNET SAUVIGNON

SMALL PLATES

BLACKENED BEEF BITES - shallot straws & horseradish cream 16 (*)

WILD WINGS – JACK DANIELS BBQ ▪ BUFFALO ▪ DRY RUB 13

CHEDDAR-JACK NACHOS 14 CHICKEN ▪ BEEF 16

CHEESE QUESADILLA - cheddar-jack cheese, sour cream, guacamole & pico de gallo 10

STEAK ▪ CHICKEN ▪ SHRIMP 12.5 PLANT BASED STEAK BARBACOA 14

MAPLE -BLEU CHEESE CROSTINI warm bleu cheese, fig, walnuts, maple syrup & grilled crostini 14



SPICY PANKO CRUSTED JUMBO BUFFALO SHRIMP 15.5

MEAT & CHEESE CHARUTERIE PLATE

capicola, prosciutto salami, olives, local cheeses, fig walnut preserve, artisan bread 16

BASKETS 9

▪ SWEET POTATO FRIES ▪ POMMES FRITES . ONION RINGS . TRUFFLE PARMESAN HOUSE CHIPS

HERB FLATBREAD 13.5

CHICKEN ALFREDO – chicken, alfredo, spinach, mozzarella and sun-dried tomatoes

ITALIAN SAUSAGE - sweet bell peppers, yellow onion & tomato cream

WILD MUSHROOM -caramelized onion, goat cheese & basil oil & balsamic glaze

(sub GF cauliflower crust 2.5)

SALADS

HARVEST CHOPPED SALAD

revol greens, sweet potato, red beet, pumpkin seed, craisin, bacon, pecan vinaigrette 14



CAESAR SALAD

artisan romaine, parmesan cheese, cherry tomatoes & house made croutons 12.5

FENNEL AND APPLE SALAD

shaved fennel, apple, goat cheese crouton, revol greens, tomato confit, creamy balsamic 13

add protein: chicken breast 4 four ounce steak 6 alaskan wild salmon 6 sautéed shrimp 5

SURF & TURF

- ALL BURGERS SERVED WITH LETTUCE,
TOMATO, ONION & PICKLE -

FRENCH ONION BURGER chuck /brisket blend,
caramelized onion, provolone cheese, red wine au jus,
franklin street egg bun **14**

BYOB - BUILD YOUR OWN BURGER (*)
hand formed chuck-brisket blend **13**
(1 per additional ingredient)

bacon ▪ sautéed mushrooms ▪ caramelized onion ▪
fried egg ▪ avocado ▪ pico de gallo
american ▪ pepper jack ▪ smoked cheddar ▪ swiss
sub gluten free bun **1.50**

CANADIAN WALLEYE HOAGIE
broiled or beer battered **19**

BURGERS & SANDWICHES SERVED WITH HOUSE CHIPS OR COLESLAW

SUBSTITUTE: POMMES FRITES 1 SWEET POTATO FRIES 2 ONION RINGS 2 HOUSE SALAD 2

WRAPS ▪ SANDWICHES ▪ PANINIS

BUTTERMILK RANCH CHICKEN SANDWICH

chicken lightly battered, bacon, pepperjack, creole
mayo **14**

CLASSIC REUBEN

corned beef, swiss, 1000 island, sauerkraut
& marble rye **14**

ITALIAN BEEF SANDWICH

tender Chicago style sliced beef, sweet bell pepper,
giardiniera, au jus toasted bun **16**

TURKEY PANINI – slow cooked turkey, apple,
cranberry compote, manchego cheese, sourdough **13**

ENTREES (AVAILABLE AFTER 4PM)

- SERVED WITH SOUP OR HOUSE SALAD, VEGETABLE & STARCH -

PAN SEARED ATLANTIC SALMON (*) 

shrimp & champagne sauce **25**

SEARED FILET MIGNON (*)

7oz hand cut iowa premium family farms beef tenderloin - béarnaise **OR** au poivre **32**

WHEAT BERRY BOWL

wheatberry quinoa, red beet, spinach, roasted almonds, tomato confit, sous vide green apple, navy bean, pecan

vinaigrette **15** 

add: chicken breast **4** four ounce steak **6** alaskan wild salmon **6** sautéed shrimp **5**

WILDS CLASSICS


PAN FRIED ALMOND CRUSTED WALLEYE

lemon butter, vegetable du jour & harvest rice blend **22**

LEINENKUGELS SUMMER SHANDY BATTERED FISH & CHIPS

Haddock, shandy infused batter, coleslaw & french fries **17**

CHICKEN MARSALA RISOTTO

sautéed coleman natural chicken, parmesan risotto, onion, mushroom & marsala wine sauce **17** 

CHICKEN POT PIE sautéed chicken, buttery puff pastry, carrots, celery, onions and peas **16**

BEEF SHORT RIB MUSHROOM RAGU cremini mushrooms, pappardelle pasta, red wine demi **19**

NOTES

**WHENEVER POSSIBLE, WE SOURCE OUR INGREDIENTS FROM REGIONAL FAMILY FARMS,
ARTISAN PRODUCERS AND DEDICATED SUPPLIERS COMMITTED TO ETHICAL & SUSTAINABLE PRACTICES.**

**COLEMAN NATURAL ▪ FRANKLIN STREET BAKERY ▪ SVIHEL FARMS ▪ LEINENKUGELS BREWING ▪
PAHL FARMS ▪ REVOL GREENS ▪ H. BROOKS ▪ PORTICO SEAFOODS ▪ EST. 8 ANGUS**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

(*) THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN, OR MAY CONTAIN, RAW OR UNDERCOOKED INGREDIENTS