

# Gourmet Burgers

All Burgers are served with your choice of Soup, Salad or our Famous Hand Cut Pub Fries

All of our Burgers are fresh packed 100% Fulton ½ lb Beef Patties and are served on our House Made Onion Cheese Buns & seasoned with our house made Burger Seasonings.

<b>Pub Burger</b> A good old fashioned plain burger	<b>\$10.00</b>
<b>BBQ Bacon Burger</b> Crispy Bacon, Cheddar Cheese & Tangy BBQ Sauce	<b>\$11.00</b>
<b>Pub Bleu</b> Crispy Bacon & Bleu Cheese Crumbles	<b>\$11.00</b>
<b>Mushroom Swiss Burger</b> Delicious Sautéed Mushrooms & Swiss Cheese	<b>\$11.00</b>
<b>Guacamole Bacon Burger</b> Topped with house made Guacamole & three strips of Crispy Bacon	<b>\$12.00</b>
<b>Bacon Cheese Burger</b> Topped with your choice of Cheese and Crispy Bacon <i>*Make it Mesquite &amp; Substitute Bacon for Crispy Beer Battered Onion Rings</i>	<b>\$11.00</b>
<b>Inferno Burger</b> Topped with Crispy Bacon, Jalapenos & Pepper Jack Cheese. Served with a side of Chipotle Ranch and Pico de Gallo	<b>\$12.00</b>
<b>Quesadilla Burger</b> A burger like no other with Crispy Bacon, Pepper Jack, Mozzarella & Monterey Jack Cheese, Pico de Gallo Salsa & Chipotle Ranch all wrapped & grilled in a Garlic Herb Tortilla	<b>\$12.00</b>
<b>Philly Cheese</b> Shredded Steak grilled with Green Bell Peppers, Red Bell Peppers & Red Onions. Served on our Fresh House Made Baguette Bread with Swiss Cheese & Cream Cheese	<b>\$11.00</b>
<b>French Dip</b> Thinly sliced & Slow Cooked Roast Beef is served on our house made Baguette Bread with a side of Au Jus	<b>\$10.00</b>
<b>Grilled Chicken Melt</b> Fresh Grilled Chicken Breast topped with Grilled Onions, Swiss Cheese & Avocado	<b>\$11.00</b>
<b>Portabella Burger</b> Our vegetarian option of seasoned Portabella Mushrooms grilled to perfection with Garlic & our secret sauce. <i>*There is no meat unless requested otherwise for an additional charge of \$3.00</i>	<b>\$10.00</b>

**Burger & Sandwich Extras \$1.00 ea**  
Jalapenos, Cheddar, Provolone, Pepper Jack & Swiss Cheese

**Burger & Sandwich Gourmet Extras \$2.00 ea**  
Avocado, Crispy Bacon, Sautéed Mushrooms, Grilled Onions

**\*\*You may substitute Veggie Patties at no charge**

# Wood Fired Pizzas

The Pub specializes In Hand Crafted Pizza cooked to perfection In our Wood Fired Oven

## SPECIALITÀ

**Pub Veggie Original** **\$12.00**  
Artichoke Hearts, Zucchini, Red Bell Peppers, Green Bell Peppers, Squash, Olives, Mushrooms, Red Onions, Garlic & Mozzarella Cheese topped with Fresh Green Onions  
*\*Make it Vegan with No Cheese*

**Margarita** **\$10.00**  
A traditional Neapolitan Style Pizza made with Mediterranean Oil Base, Fresh Mozzarella Cheese, Roma Tomatoes & topped with Fresh Basil (no sauce)

**Taco Pizza** **\$12.00**  
Using our House Made Enchilada Sauce this unique pizza is topped with Cheddar, Monterey Jack & Mozzarella Cheese, Black Beans, Taco Seasoned Beef, Olives, Fresh Lettuce, Cilantro & Diced Roma Tomatoes

## CARNE

**Pub Supremo** **\$13.00**  
Pepperoni, Salami, Italian Sausage, Red Onions, Green Bell Peppers, Olives, Garlic & Mozzarella Cheese

**IL Carne** **\$13.00**  
For the meat lover this pizza has it all. Pepperoni, Salami, Linguica, Crispy Bacon Bits & Mozzarella Cheese topped with Fresh Diced Roma Tomatoes

## POLLO

**Garlic Chicken** **\$13.00**  
House Made Garlic Cream Sauce, Mozzarella Cheese, Chicken, Red Onions & Mushrooms topped with Fresh Diced Roma Tomatoes

**Jamaican Chicken** **\$13.00**  
BBQ Sauce, Cheddar, Mozzarella, Monterey Jack & Asiago Cheese, Chicken & Spicy Jamaican Style Seasonings with a side of Fresh Mango Salsa

**Original BBQ Chicken** **\$11.00**  
BBQ Sauce, Chicken, Red Onions & Mozzarella Cheese  
*\*Make it Smokey with Gouda Cheese & Jalapeños*  
*\*\*(\$2.00 charae)*

## BUILD YOUR OWN PIZZA

**\$10.00**

House Made Pizza Sauce & Mozzarella Cheese with your choice of 2 free Regular Toppings from the choices below  
*\*additional charge for more than 2 regular toppings*

### Pizza Toppings \$1.00 ea

Pepperoni, Italian Sausage, Linguica, Salami, Mushrooms, Olives, Jalapeños, Pepperoncini, Canadian Bacon, Red Onions, Roma Tomatoes, Pineapple, Garlic (.25)

### Gourmet Toppings \$2.00 ea

Sun Dried Tomatoes, Smoked Salmon, chicken, Artichoke Hearts, Feta Cheese, Kalamata Olives, Crispy Bacon Bits, Pesto Sauce, Gouda Cheese

# Wood Fired Sandwiches

*All of our Sandwiches are cooked to perfection in our Wood Fired Oven & Served on our House Made Baguette Bread or Focaccia Bread. Includes your choice of Soup, Salad or our Famous Pub Fries*

<p><b>DI Parma</b> <span style="float: right;"><b>\$11.00</b></span>                  Ham, Salami &amp; Provolone cooked in our Wood Fired Oven. Served on our Fresh House Made Focaccia Bread with Aioli  <i>*Have it Vegetarian Style &amp; Substitute Ham &amp; Salami with our Veggie Medley</i></p> <p><b>Turkey Club</b> <span style="float: right;"><b>\$11.00</b></span>                  A traditional club sandwich served on our House Made Focaccia Bread with Wood Fired Bacon, Ham, Turkey, Cheddar &amp; Swiss Cheese</p>	<p><b>Pub BLT</b> <span style="float: right;"><b>\$11.00</b></span>                  This classic has Crispy Wood Fired Bacon, Lettuce, Tomatoes &amp; Aioli served on our House Made Focaccia Bread</p> <p><b>Wood Fired Baked Italian</b> <span style="float: right;"><b>\$10.00</b></span>                  Salami, Pepperoni &amp; Provolone cooked in our Wood Fired Oven &amp; served on our House Made Baguette Bread</p> <p><b>Pub Sub</b> <span style="float: right;"><b>\$10.00</b></span>                  Turkey, Ham, Salami, &amp; Provolone Cheese served on our House Made Baguette Bread</p>
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# Dinners & Pasta Fresca

*All of our Pastas are made with Fresh Traditional Ingredients & House Made Penne. Includes your choice of Soup or Salad (Fish & Chips comes with an additional option of Coleslaw)*

<p><b>Wild River Pub Steak</b> <span style="float: right;"><b>\$15.00</b></span>                  10oz cut of tender steak grilled to perfection with either Bleu Cheese &amp; Bacon or Mushroom &amp; Onion toppings. Comes with a side of Hand Cut Pub Fries</p>	
<p><b>Fish Tacos</b> <span style="float: right;"><b>\$12.00</b></span>                  2 tacos made with Corn Tortillas filled with Shredded Cabbage, Cheddar, Mozzarella &amp; Monterey Jack Cheeses. Your choice of Wild Caught Icelandic Cod either Steamed or Beer Battered. Comes with sides of Sour Cream, Pico de Gallo &amp; Guacamole.</p> <p><b>Pasta Alfredo</b> <span style="float: right;"><b>\$11.00</b></span>                  House Made Pasta tossed in Creamy Parmesan Sauce with Fresh Basil &amp; Garlic  <i>*Add Grilled Chicken \$3.00 Add Sautéed Shrimp \$5.00</i></p> <p><b>Pasta Primavera</b> <span style="float: right;"><b>\$12.00</b></span>                  House Made Pasta with Squash, Zucchini, Red Onions, Mushrooms, Red Bell Peppers, Green Bell Peppers, Artichoke Hearts, Tomatoes, Kalamata Olives, Italian Seasoning, Red Pepper Flakes &amp; Garlic all Sautéed in Butter &amp; Olive Oil  <i>*Add Grilled Chicken \$3.00 *Add Sautéed Shrimp \$5.00</i></p>	<p><b>Wild River's Famous Beer Battered Fish &amp; Chips</b> <span style="float: right;"><b>\$12.00</b></span>                  Wild Caught Icelandic Cod fried in our Famous Beer Batter served with Hand Cut Pub Fries</p> <p><b>Cajun Penne</b> <span style="float: right;"><b>\$14.00</b></span>                  Blackened Chicken Breast and Cajun Style Tasso Ham simmered in Cream with Smoked Gouda Cheese, Penne Pasta, Baby Spinach &amp; Garlic</p> <p><b>Tuscan Chicken Pasta</b> <span style="float: right;"><b>\$14.00</b></span>                  Sautéed Artichoke Hearts &amp; Mushrooms tossed in a creamy sauce with a blend of ten Herbs &amp; Spices &amp; Baby Spinach. Topped with Fresh Grilled Chicken</p> <p><b>Pub Pesto Pasta</b> <span style="float: right;"><b>\$15.00</b></span>                  Penne Pasta simmered in White Wine &amp; Creamy Pesto Sauce with Sautéed Mushrooms. Topped with Fresh Grilled Chicken</p>

# Drinks & Desserts

<p><b>From the Fountain \$2.00</b>  <i>(bottomless refills)</i>                  Pepsi, Diet Pepsi, Coke, Sierra Mist, Mt. Dew, Dr. Pepper, Mug Root Beer, Sunkist &amp; Squirt</p> <p><b>Just Refreshing \$2.00</b>                  Ice Tea <i>(bottomless)</i>  <i>(raspberry or peach add .25)</i>                  Lemonade <i>(bottomless)</i>  <i>(strawberry or blackberry add .50 &amp; 1 free refill)</i></p> <p><b>A Little Pick-Me-Up \$3.00 ea</b>                  Red Bull</p>	<p><b>Hot &amp; Comforting</b>                  Melello Wild River Blend Regular or Decaf Coffee                  \$2.50                  Tazo Tea: Zen Green Tea, Herbal Refresh, Earl Grey Black Tea, Herbal Passion &amp; Herbal Wild Sweet Orange                  \$2.50                  Hot Chocolate \$2.00                  Hot Apple Cider \$2.50</p> <p><b>Thirst Quenching \$3.00</b>  <i>(1 free refill)</i>                  Orange, Apple, Cranberry, Pineapple &amp; Grapefruit Juice</p>
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**Ask your server about our monthly dessert specials!!**

*\*Ranging from Ice Cream Brownie Mounds to specialty flavor Dessert Flutes to Triple Threat Chocolate Cups or Holiday Themed Treats*

# Pub Appetizers

## WR's Famous Hand Cut Pub Fries

Hand Cut, Beer Soaked & Lightly Dusted

**Whole \$5.00**

**Half \$3.00**

## Onion Rings

**\$7.00**

Beer Battered Onion Rings served with your choice of dipping sauce

## Pub Wings

**\$10.00**

Fried and Breaded Hot Wings with your choice of our three delicious sauces: Tangy BBQ, Sweet Teriyaki & Hot & Spicy. Served with a side of House Made Ranch or Bleu Cheese Dressing

## Jalapeno Poppers

**\$7.00**

House Made mouthwatering Jalapeno Poppers served with your choice of Ranch or Blue Cheese Dressing

*\*not for the faint at heart*

## Chicken Strips

**\$9.00**

Breaded & Fried Chicken Strips served with a side of Fries & House Made Ranch Dressing

## Nachos Grande

**\$10.00**

Hand Cut Corn Tortilla Chips with Mixed Cheese, Taco Seasoned Beef, Olives, & Jalapenos topped with Sour Cream & House Made Pico de Gallo & Guacamole

## Boat 'O Veggies

**\$5.00**

Crisp Carrots, Celery, Pepperoncini, Olives & Cucumbers served with our House Made Ranch Dressing

## Antipasto

**\$12.00**

An assorted platter of Salami, Fresh Mozzarella Cheese, Kalamata Olives, Green Olives, Provolone Cheese, Artichoke Hearts & Crustinis

## Blackened Chicken Quesadillas

**\$10.00**

A Crispy Flour Tortilla filled with Monterey Jack Cheese & Blackened Chicken Breast. Served with Sour Cream & House Made Guacamole & Pico de Gallo

## Fried Calamari

**\$10.50**

Traditional fried Calamari served with an assortment of lightly breaded & fried Jalapeno & Carrot Chips, Onions & Artichoke Hearts. Served with a side of our House Made Cocktail Sauce or Aioli



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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*Not every ingredient is listed. If you have a food allergy ask your server.*

# Soups & Salads

Served with our Fresh House Made Baguette Bread

*Your choice of our House Made Dressings: House (Lemon Herb Vinaigrette), Balsamic Vinaigrette, Raspberry Vinaigrette, Ranch, Bleu Cheese, Thousand Island, Honey Mustard, Caesar & Salsa Rio*

## Minestrone Soup or Soup of the Day

**Cup \$3.50 Bowl \$5.00**

## Mixed Greens

**\$5.00**

## Cobb Salad

**\$12.00**

Grilled Chicken Breast, Roma Tomatoes, Green Onions, Olives, Hard Boiled Egg, Crispy Bacon Bits, Bleu Cheese Crumbles & Avocado served on a bed of Mixed Greens

## Chef Salad

**\$10.00**

Sliced Ham & Turkey served with Swiss & Cheddar Cheese, Hard Boiled Egg, Tomatoes & Cucumbers on a bed of Mixed Greens

## Chicken Fajita Salad

**\$10.00**

Grilled Chicken Breast served on a bed of Mixed Greens with Bell Peppers & Onions Sautéed in a spicy Fajita Seasoning & served with a side of our House Made Salsa Rio Dressing

## Caesar Salad

**\$9.00**

Fresh chopped Romaine Lettuce tossed with our House Made Caesar Dressing, Parmesan Cheese & Croutons

*Add Grilled Chicken \$3.00 Add Shrimp \$5.00*

## Pub Salad

**\$9.00**

Our House Made Pasta Salad on a bed of Mixed Greens tossed with our House Dressing, Croutons, Cheddar, Mozzarella & Monterey Jack Cheese. Garnished with Salami, Tomatoes, Cucumbers & Pepperoncini

## Spinach Salad

**\$8.00**

Fresh Baby Spinach, Flax Seeds, Feta Cheese & Red Onions tossed together with our House Made Raspberry Vinaigrette

## Mediterranean Salad

**\$10.00**

Fresh Baby Spinach garnished with Red Onions, Feta Cheese, Kalamata Olives & Sun Dried Tomatoes. Served with Oil & Vinegar

*Add Grilled Chicken \$3.00 Add Shrimp \$5.00*

## Taco Salad

**\$12.00**

Taco Seasoned Beef, Black Beans, Cheddar, Mozzarella & Monterey Jack Cheese, Roma Tomatoes, Olives & Avocado. All on a bed of Mixed Greens in a Fried Tortilla Bowl & served with a side of our House Made Salsa Rio Dressing

## Caprese Salad

**\$10.00**

A bed of Mixed Greens garnished with Fresh Mozzarella Cheese, Roma Tomatoes & Fresh Basil. Served with Oil & Vinegar