

## STARTERS

### Asadero Fried Cheese Blocks

panko crusted asadero cheese, marinara, garlic-herb ranch 9

### Spinach Dip **(GF)**

smoked artichokes, asadero cheese, house-made tortilla chips 10

### Haystack

crispy onions, jalapenos, avocado ranch, ketchup 9

### Smokin' Jalapeno Shrimp

gulf shrimp, asadero cheese, jalapeno, bacon, avocado cream 12

### Roasted Brussel Sprouts **(GF)**

candied pecans, cranberries, asadero, cheese, balsamic reduction, sea salt 9

### Dragon Dip

mustard seed & ale infused white cheddar dip, toasted pretzel bread 11

### Hickory Smoked Wings

one pound, smoked, seasoned, fried wings. whiskey bbq or buffalo sauce 12

### Nachos

crisp wonton chips, pulled chicken, dragon queso, roasted corn, black beans, jalapenos, pico, guacamole, siracha cream 11  
sub steak 2

### Brick Oven Flatbreads

BBQ Chicken 11  
Ancho Steak Balsamic & Blue Cheese 13

## SALADS **(GF)**

### Wedge

iceberg wedge, bacon, blue cheese crumbles, tomato, pecans blue cheese dressing 8  
add hanger steak 8

### Chicken Avocado

grilled chicken, black beans, roasted corn, grape tomatoes, avocado, tortilla strips, avocado ranch 13

### Blackened Salmon Kale Spinach

lightly blackened salmon, spinach, kale, quinoa, strawberries, pecans, shaved red onion, balsamic vinaigrette 18

### Grilled Chicken Artisan Salad

grilled chicken breast, dried mission figs, grape tomatoes, diced jicama, pepitas, white balsamic dressing 13

### Grilled Shrimp Caesar

romaine hearts, parmesan, house made croutons, caesar dressing 14  
sub salmon add 3

## SIDES

Artisan Salad 6  
Caesar Salad 6  
Wildwood Mash (Potatoes) 4  
Roasted Corn Succotash 4  
Hand-Cut Fries 4  
Sautéed Green Beans 4  
Grilled Asparagus 6  
Smashed Marble Potatoes 6

## SOUTHERN FAVORITES

### Pecan Crusted Chicken

wildwood mash, green beans, peppercorn demi-glace 18

### Hickory Smoked Ribs **(GF)**

St Louis style pork ribs, hand-cut fries, napa slaw, house bbq sauce 21

### Shrimp & Grits

gulf shrimp, poblano grits, bacon, roasted corn, peppers, onions 19

### Sweet Tea Rotisserie Chicken **(GF)**

sweet tea marinade, herb crusted half chicken, wildwood mash, corn succotash, whiskey bbq sauce 16

### Cast Iron Mac n Cheese

pulled chicken, bacon, parmesan bread crumbs, green onions 13  
add hanger steak 8

### Chicken Fried Steak

hand-cut steak, wildwood mash, green beans, cream gravy 19

### Fish & Chips

beer battered cod, garlic parmesan fries, spicy tartar 17

### Southern Meatloaf

beef, pork, wildwood mash, green beans, mushroom rosemary cream 17

## WOOD FIRED STEAKS, POULTRY, SEAFOOD

### Wood Grilled Choice Sirloin **(GF)**

wildwood mash, green beans 17

### Hanger "Butcher's Cut" **(GF)**

sliced hanger steak, wildwood mash, green beans, peppercorn demi-glace 24

### Grilled Tenderloin **(GF)**

wildwood mash, asparagus, cabernet reduction, herb butter 30

### Wood Grilled Ribeye **(GF)**

hand-cut ribeye, baked potato, roasted brussel sprouts 30

### Citrus Chili Grilled Chicken **(GF)**

coriander rub, brussel sprouts, corn succotash, orange chipotle butter 18

### Grilled Portabella Chicken **(GF)**

thin sliced portabella mushroom, asadero cheese, peppercorn sauce, wildwood mash, garlic green beans, 18

### Atlantic Salmon **(GF)**

grilled salmon, basmati rice, cucumber jicama slaw, smoked tomatillo sauce 20

### Blackened Mahi Mahi **(GF)**

fresh mahi mahi, shrimp risotto, butter sauce 24

## HANDHELDS served with hand-cut fries, gluten free bun available

### Cheeseburger

angus ground beef, lettuce, tomato, pickle, onion 13

### Whiskey BBQ Burger

angus ground beef, bacon, cheddar, haystack, lettuce, tomato, house bbq sauce 15

### Dragon Burger

angus ground beef, pretzel bun, ale infused cheddar, bacon, haystack, stone ground mustard, lettuce, tomato 15

### Nashville Chicken

fried spicy chicken breast, slaw, pickles 12

### Southern Chicken BLT

grilled chicken breast, candied bacon, lettuce, tomato, chipotle aioli 13

### Salmon BLT

wood grilled salmon, lettuce, tomato, lemon basil aioli 18

### Fish Tacos **(GF)**

three corn tortillas, grilled mahi mahi, napa cabbage slaw, basmati rice, avocado crema, corn succotash 14

**DESSERTS**

*New* House Made Bread Pudding 6  
caramel sauce topping

Berry Cheese Cake 7  
fresh berry compote


Grilled Peach Ice Cream 6  
Texas peaches, caramel sauce

*New* Jeff's Chocolate Cake 7  
house made chocolate cake

**SIGNATURE COCKTAILS**

 **Maestro Dobel Margarita**  
barrel select Maestro Dobel Tequila,  
Grand Marnier, fresh lime, agave, sugar 12

**Mary's Texas Peach Tea**  
TX Whiskey, Monin White Peach, vodka,  
rum, gin, sour mix, Coke 9

 **Old Fashioned**  
Wildwood barrel select Buffalo Trace,  
bitters, sugar, orange, dirty cherry 9

**Wildwood Bluebonnet**  
Aviation Gin, St. Germain, lemon juice,  
fresh basil, blueberries 10


**Tito's Texas Mule**  
Tito's lime juice, ginger beer 9

**Cowtown Manhattan**  
TX Whiskey, sweet vermouth, bitters 10

**Dirty American Martini**  
Tito's Vodka or Aviation Gin,  
blue cheese olives, olive juice 9

**Gin-erol A-peel**  
Aviation Gin, Aperol, Monin Passion Fruit,  
grapefruit, lemon juice, cranberry juice 10

**Grapefruit Martini**  
Deep Eddy's Ruby Red Vodka, Tuaca,  
grapefruit juice, sugar rim 9

 **Tuaca Lemon Drop**  
Deep Eddy Lemon Vodka, Tuaca,  
lemon juice, sugar rim 9

**Salud!**  
Maestro Dobel Tequila, LaMarca Prosecco,  
Monin Peach, grapefruit, orange juice 10

 **Smoked Old Fashioned**  
Balcones Baby Blue, pure maple syrup,  
bitters, tableside presentation 14

**Now Boarding Flight 75**  
American Aviation Gin, LaMarca Prosecco,  
Monin Guava, lemon juice, sugar rim 9

**Kentucky Mule**  
Buffalo Trace, lime juice, ginger beer 10

Wildwood offers 18 draft beers;  
craft, local, & seasonal  
Ask about current selections

**Unique Reds**

**Sea Glass Pinot Noir**  
Santa Barbara, CA 10/39

 **Angels Ink Pinot Noir**  
Monterrey Co., CA 13/49

**Siduri Pinot Noir**  
Willamette Valley, OR 59

**Hayes Ranch Merlot**  
California 29

**Joel Gott Red Blend**  
Columbia Valley, WA 39

**Alamos Malbec**  
Mendoza, Argentina 39

**Cooper & Thief Red Blend**  
California Bourbon Barrel 59

**Llano Texas Tempranillo**  
Llano, TX 49

*New* **Abstract by Orin Swift**  
California 79

**Taken Red Blend**  
Napa Valley, CA 69

**Eight Years in the Desert**  
California 89


Join Us on Tuesday for our  
Two Chef Features for \$22.

Join us on Wednesday and  
Saturday where every bottle of  
wine up to \$99 is half price

**Cabernet**

**Liberty Creek Cabernet**  
California 7 glass

**Freakshow**  
Lodi, CA 11/43

 **BV Napa**  
Napa Valley, CA 13/53

**Iron & Sand**  
Paso Robles, CA 59

**Bourne of Fire**  
Columbia Valley, WA 59

**Silver Oak**  
Alexander Valley, CA 100

 **Quilt**  
Napa Valley, CA 79

**Mount Veeder**  
Napa Valley, CA 89

**Caymus**  
Napa Valley, CA 100

**Sparkling**

**LaMarca Prosecco**  
Treviso, Italy 9/39

**Mumm Brut Rose**  
Napa Valley, CA 49

**Nicolas Feuillatte**  
Champagne, France 79

**Perrier Jouet Grand Brut**  
Champagne, France 99

Happy Hour  
\$1 off all 18 draft beer  
\$2 off all 14 glass wine  
\$2 off 14 signature cocktails

**Unique Whites**

**Beringer White Zinfandel**  
California 7/27

**Lange Twins Moscato**  
Lodi, CA 8/31

**Bieler Pere & Fils Rose**  
Provence, France 35

**Placido Pinot Grigio**  
Tuscany, Italy 8/31

**Chateau Ste. Michelle Riesling**  
Columbia Valley, WA 31

**Edna Valley Sauvignon Blanc**  
California 9/35

**Kim Crawford Sauvignon Blanc**  
New Zealand 12/47

Join Us on Saturday and  
Sunday from 1030 to 300  
new brunch menu  
\$2 Mimosa  
\$3 Bloody Mary

**Chardonnay**

**Liberty Creek Chardonnay**  
California 7 glass

**Folie a Deux**  
Sonoma, CA 10/39

**Stag's Leap**  
Napa Valley, CA 13/49

**Sonoma Cutrer**  
Sonoma, CA 55

*New* **Ferrari Carano**  
Sonoma, CA 59

*New* **Mannequin by Orin Swift**  
California 79

**Cakebread**  
Napa Valley, CA 99