




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
- Sauteed Green Beans 4
- Grilled Asparagus 6
- Baked Potato 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 10

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

Hanger "Butcher's Cut" (GF)

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

 **Grilled Center Cut Filet** (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 (GF)

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* Chocolate Cake 7
chocolate layer 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 Saturday and
Sunday from 1030 to 300
new brunch menu
\$2 Mimosa
\$3 Bloody Mary

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
- Sand Point 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 Wednesday and
Saturday where every bottle of
wine up to \$99 is half price

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