

STARTERS

Asadero Fried Cheese Blocks

panko crusted asadero cheese, marinara, garlic-herb ranch 10

Spinach Dip **GF**

smoked artichokes, asadero cheese, house-made tortilla chips 11

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 13

Hickory Smoked Wings

one pound, smoked, seasoned, fried wings. whiskey bbq or buffalo sauce 13

Brick Oven Flatbreads

*BBQ Chicken 11
Ancho Steak Balsamic & Blue Cheese 13*

SALADS

Wedge **GF**

*iceberg wedge, bacon, blue cheese crumbles, tomato, pecans blue cheese dressing 9
add hanger steak 10*

Chicken Avocado

grilled chicken, black beans, roasted corn, grape tomatoes, avocado, tortilla strips, avocado ranch 14

Blackened Salmon Kale Spinach

lightly blackened salmon, spinach, kale, quinoa, strawberries, pecans, shaved red onion, balsamic vinaigrette 19



Grilled Chicken Artisan Salad

grilled chicken breast, dried mission figs, grape tomatoes, diced jicama, pepitas, white balsamic dressing 14



Grilled Shrimp Caesar

*romaine hearts, parmesan, house made croutons, caesar dressing 16
sub salmon add 3*

SOUPS

Poblano Corn Chowder 6

Tortilla Soup 6

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 17

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 18

Southern Meatloaf

beef, pork, wildwood mash, green beans, mushroom rosemary cream 18

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 KC Strip **GF**

hand-cut choice strip, baked potato, roasted brussel sprouts 29


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 21

Blackened Mahi Mahi **GF**

fresh mahi mahi, shrimp risotto, butter sauce 25

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 16

Nashville Chicken

fried spicy chicken breast, slaw, pickles 13

Southern Chicken BLT

grilled chicken breast, candied bacon, lettuce, tomato, chipotle aioli 14

Fish Tacos **GF**

three corn tortillas, grilled mahi mahi, napa cabbage slaw, basmati rice, avocado crema, corn succotash 15



WILDWOOD
SMOKE · CRAFT · WHISKEY

Firewheel Town Center's best happy hour selections 3-7 daily

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

-  **Hornitos Margarita**
Hornitos Silver 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 10
- Wildwood Bluebonnett**
Waterloo 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 Waterloo Gin, blue cheese
olives, olive juice 10
- Sazerac**
Sazerac Rye, absinthe, simple syrup, fresh
lemon 10
- Grapefruit Martini**
Western Son Grapefruit Vodka, Tuaca,
grapefruit juice, sugar rim 9
-  **Tuaca Lemon Drop**
Western Son Lemon Vodka, Tuaca,
lemon juice, sugar rim 9
- Paloma**
Hornitos Silver Tequila, grapefruit, jalapeno,
orange juice 10
-  **Smoked Old Fashioned**
Balcones Baby Blue, pure maple syrup,
bitters, tableside presentation 14
- Wildberry 75**
Waterloo Gin, LaMarca Prosecco, cranberry
juice, orange liqueur, lemon juice, sugar rim 9
- Indiana Mule**
Redemption Rye, 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
- Fields of Gold**
proceeds shared with
Little Warrior
Foundation
-  **Foundation**
Lodi, CA 10/39
- 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* **Ferrarri Carano**
Sonoma, CA 59
- New* **Mannequin by Orin Swift**
California 79
- Cakebread**
Napa Valley, CA 99