

WOLF CREEK TAVERN

Starters

Crab Cake \$13

colossal crab cake | lemon dill aioli mixed greens | mango mint
salsa |

Chorizo Balls \$10

risotto chorizo | green goddess dressing

Fried Brussel Sprouts \$7

spicy stone ground mustard | bacon | GF | VG*

Spicy Cauliflower \$8

fried | house hot sauce | V | Add Ranch 25 ¢ | Add Blu Cheese
50¢ |

Baked Brie \$10

brie | local honey | puff pastry | house jam | bread | seasonal
fruit | V

Confit Wings \$11

garlic parmesan | asian orange | dry BBQ rub | GF

Hot Pretzel \$12

soft pretzel | beer cheese | whole honey mustard | sea salt | V

Margherita Flatbread \$13

mozzarella | house tomato sauce | fresh basil | V | VG*

Featured Flatbread \$15 | V* | VG*

GF – Gluten Free

V – Vegetarian

VG – Vegan

Any symbol marked with an (*) is an available option

Salads

Wedge Salad \$10

iceberg | bacon lardons | scallion | marinated tomatoes | egg |
avocado | bleu cheese | white french | VG*

House Salad \$10

mixed greens | tomatoes | carrot | cucumber | cheddar cheese |
lemon basil vinaigrette | GF*

Spinach Salad \$12

spinach | pickled onions | candied nuts | goat cheese | pears |
warm bacon vinaigrette | V* | GF

Caprese Salad \$11

roma tomatoes | fresh mozzarella | balsamic glaze | fresh basil | salt
& pepper | olive oil | GF | V

Add: Chicken 4 Salmon 6 Shrimp 6 Steak 8

Sandwiches

Howling Burger \$14

double patty | shredded lettuce | american cheese | caramelized
onions | pickles | secret sauce | GF*

Black Peppercorn Burger \$13

honey goat cheese | peppercorn aioli | brown sugar pepper bacon |

Mushroom & Black Bean Burger \$12

mushroom bean burger | avocado smash | pico de gallo | pickled red
onion | chipotle aioli | V | VG* | GF*

Hot Honey Chicken Sandwich \$12

fried chicken | bleu cheese slaw | house made pickles | GF*

Tavern Burger \$11

brisket blend burger | bacon jam | american | fried egg | GF*

Pulled Pork Sandwich \$13

smoked pulled pork | fried onion | house BBQ | vinegar slaw | GF*

All sandwiches come with house Potato Chips | Add fresh cut Fries or

Side Salad \$2 | Add Vegetable \$3

Entrées

Hot Honey Salmon \$20

roasted carrot and ginger puree | mushroom and spinach risotto | GF

Apple Brined Pork Tenderloin \$24

maple glazed root vegetables | spiced pear chutney | GF

Airline Chicken & Sausage Ragu \$20

pan seared airline chicken | creamy polenta | sausage tomato ragu | GF

Fish & Chips \$15

beer battered cod | tavern fries | lemon | tarter

Beer Mustard Sirloin \$20

rosemary confit potato | broccolini | Guinness and stone ground
mustard pan sauce | GF*

Fried Chicken Marsala \$20

fried chicken breast | garlic mashed potato | sautéed bacon spinach |
marsala sauce

Linguini Alfredo \$12

linguini | alfredo sauce | broccolini | cremini mushrooms | parmesan |
grilled bread | V | GF*

Add: Chicken 4 Salmon 6 Shrimp 6 Steak 8

Substitute Gluten Free pasta or bun \$2

*Consuming raw or undercooked meat, poultry, eggs, or
shellfish may increase your risk of food borne illness

Local | Fresh | Sustainable | Live Music | Speakeasy

Owners Mike & Kelly Epling | Executive Chef Dean Wirick | Souschef Brent Shoop