# A black background with a black square Description automatically generated with medium confidence HAPPY HOUR

## **$ 2. 00 O FF - D RAFT BEER**

**Draft Beers Change Weekly** – Ask your Server or Bartender

## **$7-WINE**

**Changes Daily** – Ask your Server or Bartender

## **$10- COCKTAIL**

**Changes Daily** – Ask your Server or Bartender

## **TAPAS**

### WILDFLOUR PRETZEL - 12

A house-made Soft Pretzel, (V) with our house-made Cheese Sauce

### WILD WING BOARD - 28

12 wings; 6 Flats, 6 Drums, with 4 of each flavor; Buffalo, BBQ, and Teriyaki, served with Ranch, Bleu Cheese, Carrots, Celery, Cucumber and Radishes

### WILDFLOUR WINGS - 1 6

Six wings with your choice of sauce; Buffalo, BBQ, or Teriyaki Sauce

### TAPAS BOARD - 18

### Mini Mac n Cheese, Pretzel Bites & Cheese Sauce, Frites (V available)

### BRUSSELS SPROUTS - 1 4

Roasted Brussels Sprouts topped with Balsamic Glaze, Goat Cheese, and Toasted Pepitas (GF)

### SHRIMP COCKTAIL – 16

5 Seared Shrimp cooked in butter and old bay, served with cocktail sauce and a lemon wedge (GF)

**CLAMS - 22**

Steamed Clams in Lemon Caper Beurre Blanc with Baguette (GF available)

### SCALLOPS - 21

Three Seared Scallops with Beurre Blanc (GF)

### FR I T ES – 7

Hand-cut French Fries, plain.

Fresh whole Garlic, Herbs, with our house-made Aioli - 8, Boardwalk Style, – 8 or Truffle Parmesan – 10 (GF)

### C ALAMARI - 1 7

Breaded & Deep Fried, served with our house-made marinara or Tzatziki

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