



# WILDFLOUR

## JOIN US FOR HAPPY HOUR

### FOOD & DRINK SPECIALS

Everyday: 4pm-6pm

## SOUP

### HOUSE MADE SEAFOOD CHOWDER

CUP - 9, BOWL - 12

Buy it by the quart to go - 25

### SOUP & SANDWICH - 18

Grilled Cheese on Sourdough, with a Bowl of Soup De Jour, or Seafood Chowder - 3

### SOUP & SALAD - 18

Bowl of Soup De Jour, and Side Garden Salad, Upgrade to Caesar - 2, Seafood Chowder - 3

## SALAD

### ADD SIDE SALAD TO ENTREE

Garden Salad - 7, Caesar - 9

### WILDFLOUR SALAD - 14

Wildflower Salad Mix, Tomatoes, Cucumber, Organic Rainbow Carrots, Radish, Red Onion (V, GF) Ask to add croutons - 2

### WILDFLOUR CAESAR - 17

Wildflower's Salad Mix, Caesar Dressing, Shaved Parmesan, Parmesan Crisp, Cured Egg Yolk, Crouton Crumble, (VG) (GF, V available)

### WINTER SOLSTICE SALAD - 19

Kale, Shaved Brussels Sprouts, Quinoa, Sweet Potato, Fresh Pears, Mandarin Oranges, Pepitas, Pomegranate Seeds, tossed in our Citrus Vinaigrette (V, GF)

### STEAK SALAD - 28 \*

Arugula, Filet Mignon Steak Bites, Burrata, Pesto, Roasted Garlic, Heirloom Tomatoes, Balsamic Glaze (GF)

### PROTEIN UPGRADE ON MAC OR SALAD \*

Candied Bacon - 5

Vegan Oat Patty, or Fried Tofu - 7

Grilled Chicken, Pork Belly or Shrimp - 9

King Salmon, Sirloin, NY, Ribeye - 16

6 oz Filet Mignon - 18, Halibut - 19

### WE SUPPORT LOCAL BUSINESS!!

Wildflower Breads by John Moore  
Face Rock Creamery  
Stillwagon Distillery  
Graveyard Pop  
Camas Country Mills Pasta  
Valley Flora Produce  
Rogue Creamery Bleu Cheese

## TAPAS

### WILDFLOUR PRETZEL - 13

House-Made Soft Pretzel, Creamy Cheese Sauce (VG, V available)

### FRITES (All Frites options are GF, V Available)

Hand-Cut French Fries, Plain - 8, Boardwalk Style - 9, Whole Garlic & Herbs with House-Made Aioli; Truffle Parmesan; or Greek with Fresh Garlic & Tzatziki - 11

### SWEET POTATO FRITES - 11

Hand-Cut Sweet Potato Fries, with House-Made Aioli (GF, V Available)

### WILD POUTINE - 18

Hand-Cut French Fries, topped with Face Rock Creamy Vampire Slayer Curds, Fried Pork Belly, Demi Glaze, and topped with Green Onion (GF, VG Available)

### MAC N CHEESE - 13

Gourmet Elbow Pasta with House-made Creamy Cheese Sauce Protein Add-On Options (VG) (GF, V available)

### BREAD BOARD - 16

Wildflower Breads: Focaccia, Sourdough, Two Rivers, Baguette; Herb Butter, Roasted Garlic Infused Olive Oil, Balsamic Glaze (VG) (GF available)

\*Whole loaves available for purchase, ask your server! Add Pesto - 3

### ROASTED CARROTS - 16

Tri-Colored Organic Spicy Maple Roasted Carrots, on a bed of Yogurt Sauce, topped with Fresh Thyme, Pepitas, and Crispy Chickpeas. (VG, GF) (V available)

### FLAT BREADS- 18 (VG, V, GF Available)

**Caprese;** Marinara, Mozzarella, Pesto, Heirloom Tomato, Parm, Balsamic Glaze  
**Prosciutto;** Alfredo Sauce, Mozzarella, Prosciutto, Caramelized Onions, Sautéed Mushrooms, Balsamic Glaze, Arugula, Parmesan

**Pear;** Goat Cheese, Pear, Pomegranate, Pomegranate Glaze, Pistachio, Thyme

### BAKED BRIE - 16

Brie, Fresh Pears, Pomegranates, Pomegranate Glaze, Thyme, served with a Baguette (VG) (GF available)

### BURRATA BOARD - 23

Cold Burrata, Fresh Pears, Prosciutto, Mandarin Oranges, Pomegranates, Balsamic Glaze, Basil Pesto, Fresh Basil with Grilled Garlic Bread (VG) (GF available)

### BITES - Pork Belly - 24 , Steak Bites - 28, Vegan Bites - 22 (V,GF) \*

**Choice of:** Braised & Fried Pork Belly Bites, Filet Mignon Steak Bites tossed in Demi Glaze, or Vegan Bites with Sautéed Mushrooms in Garlic & Herbs, all served over Quinoa, and topped with Chimichurri

### GREEK BOARD - 23

Greek Yogurt, Olive Oil, Lemon Zest, Sea Salt, Pomegranate Seeds, Pomegranate Glaze, Pistachio, Fresh Mint, Za'atar Seasoning, Served with Grilled Pita

### Wednesday-Saturday 4:00pm-8:00pm

www.wildflowerpub.com P: 541-808-3633 E: wildflowerpub@gmail.com

#### WILDFLOUR WEDNESDAY

Live Local Music! 6pm-8pm

#### THURSDAY

50% OFF Wine Bottles

#### FRIDAY FLIGHTS

Rotating Margarita Flights

#### SEAFOOD SATURDAY

Featuring all our fresh local Seafood



*"Time slows down when you're with us." - John & Tara Moore*



**EST. 2016**

## STEAK & SEAFOOD

All Plates come with Choice of:

### Starch:

Mashed Yukon Gold Potatoes  
Loaded Mash - 4  
Jasmine Rice (V)  
Quinoa (V)  
Baked Potato (V Available)  
Loaded Baked Potato - 4

### Vegetables:

Seasonal Veggies, Mushrooms or Spinach

**Plates are all Gluten Free!!**

**Add 2 Scallops - 9, Add 3 Scallops - 12**

### SEAFOOD DINNER\*

**Choice of:** Shrimp - 28, 3 Scallops - 30,  
Salmon - 36, Halibut - 40, with Lemon Caper  
Beurre Blanc

### SURF & SURF \*

**Choice of: Salmon - 48 or Halibut - 56**  
Served with Two Scallops & Lemon Caper  
Beurre Blanc, and Three Shrimp;

### SURF & TURF \*

**Choice of:** 8oz Top Sirloin, 10 oz New York  
Strip 10oz Ribeye, - 48 or 6oz Filet Mignon, -52  
Served with Two Scallops and Three Shrimp,  
and Lemon Caper Beurre Blanc

### WILDFLOUR DINNER \*

#### Choice of Protein:

10oz Ribeye - 38, 8oz Top Sirloin - 40, 6oz Filet  
Mignon or 10oz New York Strip - 42, Vegan  
Patty, Tofu -26, Fried Pork Belly, Chicken  
Parmesan with Marinara,  
Grilled Lemon Chicken Piccata -30 (GF)

#### Choice of Sauce:

Demi Glaze, Gorgonzola Cream -3, (GF)

#### Upgrades: Add On

Caramelized Onions, Mushrooms, Crumbled  
Rogue Creamery Blue Cheese - 3 each

Please ask your server for seasonal house-  
made desserts as they rotate daily

**Espresso - 9, Port - 11**

**STILLWAGON RUM FLIGHT - 20**

## PASTA

**BUILD YOUR OWN PASTA \* (GF, V Available)**

#### Choice of Pasta:

Fresh Pappardelle, Gourmet Macaroni, Local Spelt Grain Pasta, or Gluten Free - 3

#### Choice of Sauce: All sauces are Gluten Free

Basil Pesto, House-Made Marinara, Lemon Caper Beurre Blanc,  
Roasted Garlic Alfredo, or Gorgonzola Cream Sauce

#### Choice of Protein:

Breaded Chicken Parmesan, Grilled Chicken, Shrimp, Clams, Pork Belly, or  
Scallops -28, King Salmon, 8oz Top Sirloin -36, 6oz Filet Mignon, or Halibut - 40,  
Vegan Meatball, Vegan Patty, or Tofu - 26

**All topped with Shaved Parmesan, Fresh Basil and Parsley**

#### LASAGNA - 28

Fresh Pasta, Marinara, Ricotta, Ground Beef, Italian Sausage, Mozzarella, Fresh  
Herbs, House-Made Baguette and Mini Salad

#### SEAFOOD PASTA - 34 (GF, Available)

Choice of Pasta, Shrimp, Clams and Scallops, topped with Lemon Caper Beurre  
Blanc Sauce, topped with Parmesan & Parsley, served with a Baguette and Mini  
Salad with Citrus Dressing

#### CAPRESE PASTA - 34 (VG) (GF, V Available)

Choice of Pasta, Marinara Sauce, Pesto, Burrata, Heirloom Tomatoes, Balsamic  
Glaze, Parmesan & Basil, with a Baguette, a Mini Salad with Citrus Dressing

## BURGERS

#### BLACK & BLUE BURGER - 24 \* (GF available)

House-Made Brioche Bun, 1/3lb House-Ground Beef Patty, Provolone, Caramelized  
Onions, Sautéed Mushrooms, Blue Cheese, Garlic Aioli, with Frites

#### RABBIT BURGER - 24 \* (GF available)

House-Made Brioche Bun, local J&R Rabbit Patty, Candied Bacon, Gouda Cheese,  
Garlic Aioli, Arugula, with Frites **(Add Caramelized Onions - 3)**

#### WILDFLOUR BURGER - 23 \* (GF and V available)

Choice of: 1/3 lb House-Ground Beef Patty, House-Made Vegan Oat Patty or Morning  
Star Steakhouse Patty, on a House-Made Pretzel Bun, Candied Bacon, Garlic Aioli,  
Vampire Slayer Cheese Curds, LTOP, Fried Jalapeño Garnish & Frites

## SPECIALTIES

#### IMMUNITY BOWL - 22 (GF, V available)

Choice of Rice or Quinoa, Roasted Root Vegetables, Brussels Sprouts, and Kale,  
topped with Yogurt Sauce, Parsley and Crispy Chickpeas **(See protein upgrades)**

#### CIOPPINO - 32

Seafood Stew: Clams, Scallops, Shrimp, Cod with our house-made Marinara, White  
Wine, and Fresh Herbs, served with Grilled Garlic Bread

#### FRENCHED NEW ZEALAND RACK OF LAMB \* - 57

Garlic and Herbed Roasted 14oz Rack of Lamb topped with House-Made  
Chimichurri Sauce, Choice of Starch, and Choice of Seasonal Vegetables, or  
Sautéed Mushrooms (GF)

#### STEAK FRITES - 36 \*

5oz Beef Tenderloin Steak Bites, Balsamic Glaze, Candied Bacon, Goat Cheese,  
Radish, Micro Greens, Truffle Oil Parmesan Frites **(GF) (V Available)**

#### FISH & CHIPS \* - COD - 24, HALIBUT - 36

Beer Batter, House-Made Tartar Sauce, Lemon, with Frites; Add Coleslaw - 3

**Please let your server know of any allergies or dietary restrictions.**

**V - Vegan, VG - Vegetarian, GF - Gluten Free**

**(Parties of 8 or more will have an automatic 20% gratuity added to their bill.)**