

# Wild River PIZZA

HANDCRAFTED FOOD & ALE



*Fresh, Local & Distinctive  
Since 1975*

We invite you to visit us online at [www.wildriverbrewing.com](http://www.wildriverbrewing.com)  
and at all of our Wild River® locations:

**MEDFORD, OREGON**

2684 N Pacific Hwy (541) 773-7487 (RIVR)

**GRANTS PASS, OREGON**

**Restaurant**

595 NE E St (541) 471-7487 (RIVR)

**Pub & Banquet Facility**

533 NE F St (541) 474-4456

**BROOKINGS/HARBOR, OREGON**

Highway 101 South (541) 469-7454

**CAVE JUNCTION, OREGON**

249 N Redwood Hwy (541) 592-3556

*The Miller Family invites you to enjoy  
our handcrafted food, ales  
& lagers. This is what food & beer  
should be- fresh, local & distinctive!*



# Starters

Put-in here with some of our tantalizing OAR d'oeuvres

## FAMOUS PUB FRIES

4.75 6.50 8.50

## BASKET O' RINGS

Deep fried in our own house made  
Honey Wheat Beer Batter 7.75

Brewer's Choice:

HARBOR LIGHTS KÖLSCH STYLE

## FRESH JALAPEÑO POPPERS

7.75

## WILD RIVER TORTA

Rippling with cream cheese, pesto &  
sundried tomatoes. Served with fresh  
baguette 8.75

Brewer's Choice: ESB

## CHEESY GARLIC BREAD

Served with hot marinara for dipping  
6.50

**PINT O' VEGGIES** A colorful  
variety of mixed fresh vegetables  
shooting up out of our pint glass  
5.50

**SAUSAGE BOAT** Sliced  
Taylor's Polish sausage with  
beer mustard & bread 6.75



## COCONUT SHRIMP

Six delectable coconut battered  
shrimp served with our sweet  
chili sauce 10.95

Brewer's Choice: Honey Wheat

# Soups & Salads

Served with house-made baguette bread and butter

**MINESTRONE** House-made with Taylor's sweet  
Italian sausage – Family style 6.50 per serving

**HOUSE SALAD** Fresh cut Romaine & Green leaf  
garnished with diced tomato, cucumber, fresh grated  
Parmesan, marinated red onions, & House-made  
croutons, served family style with your choice of  
dressing on the side Family style 5.50 per serving

**SOUP & SALAD** Family style 9.95 per serving

**PUB SALAD** House salad (see above) tossed with  
house dressing & topped with our handcrafted pasta  
salad, cheese slices, dry Italian salami  
Family style 11.50 per serving

**SOUP & PUB SALAD** Same as the soup and  
salad but with the pub salad  
Family style 14.25 per serving

**COBB SALAD** Topped with fresh grilled  
marinated chicken breast, bacon, avocado, blue  
cheese crumbles, black olives, green onions,  
tomatoes and hard boiled eggs 13.95



**TACO SALAD** Mixed greens with seasoned  
ground beef, black beans, diced tomatoes, avocado,  
fresh cilantro, in a crispy tortilla shell with salsa rio  
dressing and queso cheese 13.95



## CHERRY SMOKED CHICKEN SALAD

Mixed greens featuring our in house cherry wood  
smoked grilled chicken breast, veggies, and a hard  
boiled egg 13.25

**CAESAR SALAD** Crispy Romaine lettuce tossed  
with fresh grated Parmesan, house-made croutons  
& our own traditional Caesar dressing 8.75 or add  
grilled chicken breast or bay shrimp for 3.95, or a  
blackened or lemon peppered salmon filet 6.00

**SHRIMP LOUIE SALAD** Mixed greens topped  
with bay shrimp and tossed in our house made louie  
dressing, veggies, avocado slices, hard boiled egg,  
and sprouts 13.95

**CHEF SALAD** Mixed greens covered with smoked  
ham, our house roasted turkey breast, cheddar and  
swiss cheese, veggies, and a hard boiled egg 13.25

**SESAME CHICKEN SALAD** Mixed greens with  
shredded cabbage and carrots topped with house-  
made crispy noodles, roasted almonds, fresh grated  
parmesan & our fresh grilled marinated chicken  
breast 12.75

**NORTHWEST FRESH SALAD** Mixed greens  
with cran-raisins, seasonal fruit, candied walnuts,  
local cheese, raspberry vinaigrette 13.25

# Half-Pound Gourmet Burgers

1/2 lb Angus beef patty. Served on our fresh baked house-made rolls with aioli dressing &  
spicy mustard, lettuce, tomato, onion & pickle. Bread choice: White, Nut Brown Wheat, Rye,  
Onion Cheese or Peasant Bread.

Comes with your choice of pub fries, house salad, pasta salad or cup of soup

**STANDARD GOURMET BURGER** 11.75 (A la carte 9.00)

**MUSHROOM MADNESS** Sautéed mushrooms,  
Swiss cheese & all the fixings 13.25 (A la carte 10.50)

**BAJA BURGER** Avocado, Pepper Jack Cheese, served  
with our house made salsa on the side  
13.25 (A la carte 10.50)



**BBQ BACON BURGER** BBQ sauce, crisp bacon &  
cheddar cheese 14.25 (A la carte 11.50)

**IMPERIAL STOUT BURGER** With roasted garlic,  
caramelized onions & cheddar cheese  
13.25 (A la carte 10.50)

## SCRUMPTIOUS ADDITIONS

Colby • Jack • Swiss • Cheddar • Provolone • Pepper Jack 1.25 ea.  
Bacon • Grilled Onions • Sautéed Mushrooms • Avocado • Bleu cheese 1.75 ea.

Wild River Signature Dishes:



\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Not every ingredient is listed. If you have a food allergy ask your server.

\* Picking your nose in class V rapids may increase your risk of brain damage.





# Wood-Fired Pizza

Experience the unmatched flavor created only in an authentic old world wood-fired oven. Taste the Oregon hardwood difference!

## The Rapids

CLASS I				
An easy yet enjoyable choice for all				
mini	small	med	large	
5.75	10.95	15.95	20.95	

**SUNSHINE**  
Proulone, Mozzarella & Colby cheeses

CLASS II				
A little more adventurous				
mini	small	med	large	
7.25	15.00	20.45	26.25	

**ONE MEAT PIZZA**  
Choose one: Italian dry salami, Canadian bacon, Polish sausage, pepperoni, linguica or Italian sausage

CLASS III				
Getting close to the wild side				
mini	small	med	large	
8.00	15.50	22.50	28.25	

**HOG CREEK**  
Canadian style bacon with tomatoes or pineapple

**OKTOBERFEST**  
Smoked sausage & sauerkraut

CLASS IV				
Wild choices for the adventuresome				
mini	small	med	large	
8.95	16.50	22.50	29.95	

**BAIT BUCKET**  
Shrimp, oysters & anchovies

**JET SLED**  
Italian sausage, pepperoni & black olives

**TACO PIZZA**  
Refried beans, cheese, beef, fresh lettuce & fresh diced tomatoes

CLASS V				
For professionals only				
mini	small	med	large	
9.75	17.25	23.95	31.95	

**THE VEGGIE**  
Mushrooms, olives, onions & green peppers

**FOUNDER'S FAVORITE**  
Linguica, fresh tomatoes & avocado



**DELI DELIGHT**  
Linguica, mushrooms, pepperoni, olives, beef & sausage  
Brewer's Choice: Nut Brown Ale

**SPIRIT OF AMERICA**  
Canadian style bacon, pepperoni & linguica

Our Favorites!				
mini	small	med	large	
10.25	18.50	26.95	32.95	

**WILD SIDE**  
Italian sausage, pepperoni, black olives, green bell peppers, onions & garlic



**TACO PIZZA PLUS**  
All the great stuff that's on the Taco Pizza, plus Colby cheese, olives, onions & jalapenos

## European Inspired Classics

Wood Fired European style pizzas featuring our hand tossed dough  
mini 10.25   classic 15.50   med 27.25   large 32.95



**THE FRESCO** Med Oil, fresh sliced tomatoes, a dash of chili flakes, Mozzarella, Taylor's Sweet Italian Sausage topped with fresh basil

**GREEK LAMB** Thin sliced seasoned leg of lamb, grilled sweet onions, feta cheeses, mozzarella, marinara sauce & pepperoncini

**THE MEDITERRANEAN** Med Oil, Mozzarella, Feta, sundried tomatoes, black olives, red onions, artichoke hearts, fresh tomatoes & oregano

**BARBECUED CHICKEN** House-made Cilantro Pesto, BBQ Chicken, red onions, Mozzarella, Smoked Gouda & a drizzle of our BBQ sauce

**PESTO PRIMAVERA** Basil pesto, sundried tomatoes, Roma tomatoes, chicken, almonds & mozzarella

**PIZZA XTRAS**  
Olives, mushrooms, tomatoes, green peppers, red peppers, jalapenos, pineapple, sprouts, onions, mild green chilies, pepperoncini, artichoke hearts, sauerkraut, cheese, green olives & fresh garlic  
1.00   1.75   2.25   2.75

**MEAT & GOURMET XTRAS**  
Avocado, sundried tomato, pesto, bacon, meats, herb sautéed mushrooms, spinach, roasted red peppers, caramelized onions & Alfredo Sauce  
2.25   2.95   3.75   4.25

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# Pasta Fresca & Dinners

*Our handcrafted pasta is made fresh (Fresca) with just semolina, fresh northwest eggs and water. Savor the flavor of old world cooking. Add a salad for 2.75*

**LASAGNA AL FORNO** Layers of our handcrafted pasta, Taylor's Sweet Italian sausage, spinach, ricotta, mozzarella, parmesan, fresh herbs, & house-made marinara sauce served with garlic cheesy bread 14.25

**CAJUN PENNE** Blackened chicken breast and Cajun-style Tasso ham simmered in cream with smoked gouda cheese and fresh spinach tossed with our handcrafted Penne noodles 14.95

**CAMPFIRE PASTA** Our homemade pasta tossed with our own classic marinara sauce with Taylor's sweet Italian sausage, served with your choice of our linguini or rotini pasta 9.95

**COCONUT SHRIMP DINNER** Eight large Shrimp dipped in Malibu rum batter & crispy coconut flake, then deep fried to perfection. Served with seasonal vegetables & our rice pilaf 17.50

**CHICKEN PARMESAN** Parmesan & herb encrusted marinated chicken breast. With our Italian marinara sauce & melted provolone, all served over a bed of our handcrafted linguini pasta. Served with Seasonal veggies & garlic cheese bread 17.50

**SALMON FILET DINNER** Wild Alaskan Coho Salmon filet served with our rice pilaf & seasonal veggies. Your choice of lemon pepper or Spicy Cajun style 20.95

**THE MED ROTINI** Fresh seasonal veggies in light garlic herb cream sauce tossed with our house-made Rotini Pasta 13.25  
Add fresh marinated grilled chicken breast 3.95

**PASTA FESTIVA** Basil pesto, Roma tomatoes, chili flakes, garlic & crumb crunch. Choice of Linguini or rotini pasta. 11.95  
Add fresh marinated grilled chicken breast 3.95

**LINGUINE A LA SICILIANA** The focus of this amazing pasta is Taylor's Linguica. Smokey, spicy sausage blended perfectly with fresh red & green peppers, garlic, wine & a touch of cream 14.25

**PASTA ALFREDO** Old world favorite. Umpqua heavy cream & fresh grated Parmesan made fresh to order; we add a touch of garlic & a few mushrooms then toss in our handmade fettuccine pasta. 13.25  
Add a fresh grilled marinated chicken breast 3.95  
or Wild Alaskan salmon filet 6.00  
(Your choice of lemon pepper or spicy Cajun style)

**WILD RIVER HANDMADE SMOKED SALMON RAVIOLI**  
Our Wild Alaskan Salmon filet cured then smoked to perfection, flaked with ricotta cheese & herbs this is truly a northwest treat. Served with Seasonal veggies & garlic cheese bread 18.95

# Wood Fired Calzone

*Our fresh classic pizza dough is stuffed with your favorite combinations then slow baked in the wood fired oven. Served with a side of Wild River Marinara sauce. Not necessarily a fast dish but worth the wait.*  
Small 13.25 Regular 16.95

**THE QUARRY** Linguica, mushrooms, pepperoni, olives, Italian sausage, ground beef, mozzarella & tomato sauce

**CALZONE FORMAGGIO** Starts with Mozzarella, tomato sauce & a ricotta cheese herb blend, then stuffed with two of your favorite ingredients from the pizza extras list

**CALZONE HALF MOON** Taylor's Italian sausage, roasted red pepper, red onions, garlic, fresh herbs, mozzarella & tomato sauce

**CALZONE RUSTICA** Marinated wood fired chicken mozzarella, sautéed mushrooms, minced garlic, sliced red onions, parmesan & oregano

# Sandwiches

*Our sandwiches are hand-crafted with artisan meats & cheeses and served on a fresh baked house-made roll. Bread choice: White, Nut Brown Wheat, Rye, Onion Cheese or Peasant Bread. Sandwiches served warm except the Freshwich. Add pub fries, house salad, pasta salad or cup of soup 2.75*

**BERTHA'S FAVORITE** Ham, house roasted turkey, jack cheese, avocado, sprouts & tomato with vinaigrette dressing & a touch of mayo & mustard 11.95  
Brewer's Choice: HARBOR LIGHTS

**SHADY OAKS SPECIAL** Made famous with pastrami, but just as awesome with our house roasted turkey or roast beef. Served hot with Jack cheese, lettuce, tomato, onion, pickle, mustard & mayo 10.25

**BBQ BEEF** House roasted beef thin sliced & tossed in our house BBQ sauce with Colby cheese, lettuce, tomato, onion & mayo, or try it with turkey or ham 10.25

**REUBEN** Pastrami, Swiss, sauerkraut, mustard & mayo 9.95

**FRESHWICH** Cream Cheese, avocado, tomato, cucumber, red onion, sprouts, spicy brown mustard & vinaigrette dressing 8.75

**BEEF DIP** Tender thin sliced house roasted beef with au jus served on garlic toasted peasant bread 9.95

**GRILLED TAYLOR'S HOT ITALIAN SAUSAGE** With grilled onions, peppers & light aioli dressing on toasted peasant bread 9.95

**PULLED PORK** Slow roasted in Wild River's House BBQ sauce & Nut Brown Ale, topped with Colby cheese and cole slaw 9.95

**CHICKEN BREAST** Our marinated chicken breast cooked fresh to order served with lettuce, tomato, onion & aioli dressing on toasted peasant bread. Choose grilled, Cajun or crispy 10.95

**THE DOCKSIDE** Shrimp, avocado, tomato, onion, jack cheese & aioli dressing 11.50

**MUSHROOM MELT** Sautéed mushrooms, Swiss cheese, marinated onions & aioli dressing 8.75

**RANCHERO** House roasted beef, and mild green chilies, served warm with jack cheese & mayo 10.25

**SANDWICH XTRAS** Cheese, lettuce, tomato, sauerkraut, BBQ sauce, sprouts, green chilies, pepperoncini, grilled or marinated onions, jalapeno, sautéed mushrooms 1.25 • Avocado, bacon, meat & gourmet extras 1.75

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# Wild River Ales & Lagers

See Back for Beer Selections.

Wild River beer is available as a taster, 1/2 pint, pint or pitcher

Also available in kegs, growlers and 12 oz bottles to go.

(Please give 24 hour notice for kegs)



## Beverages

### SOFT DRINKS

Pepsi, Coke, Diet Pepsi, Sierra Mist, Dr. Pepper, Diet Dr. Pepper, Mt. Dew

House Brewed Iced Tea or Lemonade

Coffee or Hot Tea  
(herbal or black)

Apple, Orange or Cranberry Juice

Milk or Chocolate Milk

Hot Chocolate or Cider

Wild River Strawberry, Blackberry or Raspberry Iced Tea or Lemonaid

## Wine

### House Wine

House Red, House White or White Zinfandel

### Fine Wines

Wine list available

If you prefer a selection from your own wine cellar, there will be a corkage fee of \$8 per bottle.

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*Wild River<sup>®</sup> Old Fashioned Root Beer*  
*Wild River Orange Cream Soda*

*Caffeine Free & Made in House*

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## Desserts & Coffees

— Desserts Baked Daily —

All of our DELECTABLE desserts are made in house for your enjoyment!

### Cheesecake

### Caramel Walnut Bars

### Chocolate Ganache Cake

### Chocolate Dipped Cream Filled Éclair

### Blackberry Cobbler

### Bread Pudding

### Grasshopper Mud Pie

### Kona Coffee Mud Pie

### Café Latte

Espresso & steamed milk

### Cappuccino

Espresso with less steamed milk than a latte & topped with thick milk foam

### Café Mocha

Steamed milk chocolate poured over espresso

### Tall Skinny

Café Latte made with non-fat milk

### Café Borgia

Double shot of espresso, steamed milk chocolate, dash of orange, ground nutmeg & whipped cream



All of our Coffees and espressos are roasted by Mellello Coffee Company using beans that are roasted fresh in Medford, Oregon according to Italian tradition.



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# Wild River Brewing Co.

Please ask your server for availability of Seasonal and or Specialty Brews

## HARBOR LIGHTS KÖLSCH-STYLE ALE

**5.7 ABV 30 IBU**

Malt: Premium 2-Row, Munich,  
Dextra-plis.  
Hops: Mt. Hood

Brilliant Straw colored German Ale

## HONEY WHEAT

**4.8 ABV 16 IBU**

Malt: Premium 2-Row, Honey Malt  
Malted white wheat  
Hops: Mt. Hood

Pale and Hazy American Wheat Ale

## EXTRA SPECIAL BITTER (E.S.B.)

**5.7 ABV 56 IBU**

Malt: Premium 2-Row, Vienna  
Malted white wheat, Crystal  
Hops: Chinook, Fuggle

Amber colored English Ale with  
nice Hop/Malt balance

## INDIA PALE ALE (I.P.A.)

**7.0 ABV 107 IBU**

Malt: Premium 2-Row, Maris Otter,  
Munich, Crystal  
Hops: Chinook, Zythos, Simcoe,  
Ahtanum

Brilliant Copper and Hoppy

## NUT BROWN ALE

**3.9 ABV 15 IBU**

Malt: Premium 2-Row, Vienna,  
Munich,  
Chrystal, Brown, Malted white  
wheat,  
Chocolate malt  
Hops: Fuggle, Golding

Malt forward Brown Session Ale

## DOUBLE EAGLE IMPERIAL STOUT

**8.7 ABV 107 IBU**

Malt: Premium 2-Row, Munich,  
Crytal,  
Brown, Black, Roasted barley  
Hops: Chinook, Golding

Big and Black with Garnet Highlights

**ASK YOUR SERVER ABOUT TODAY'S SEASONAL SELECTION**

## BEER TO GO

12 oz Bottles, Growlers and  
Kegs to go! Enjoy Wild River  
at home or take a taste of  
Oregon as a gift for special  
friends. Ask your server.

## LEARN MORE ABOUT OUR BEERS!

