



# SHAREABLES

**AZ BAVARIAN PRETZEL STICKS\*\*** \_\_\_\_\_ **7<sup>49</sup>**

3 soft pretzel sticks with butter and sea salt, served with Wilderness Beer Cheese and beer mustard

**V MOMMA WARE'S ARTICHOKE DIP** \_\_\_\_\_ **7<sup>49</sup>**

Artichoke and roasted chili dip served with Wilderness Corn Chips, topped with parmesan cheese and balsamic glazed tomatoes

**BELGIAN WAFFLE BATTERED ONION RINGS\*** \_\_\_\_\_ **6<sup>99</sup>**

Served with Sriracha maple ketchup

**BEER-B-Q CHICKEN QUESADILLA** \_\_\_\_\_ **9<sup>49</sup>**

Grilled chicken, BEER-B-Q sauce, beer-braised onions, thick-cut bacon, and cheddar, served with sour cream

**AZ JALAPEÑO MEATLOAF SLIDERS** \_\_\_\_\_ **10<sup>99</sup>**

3 locally sourced meatloaf sliders made with fresh jalapeños, drizzled with Wilderness Wort Gravy on pretzel buns, topped with pepperjack

**AZ PORK BELLY SLIDERS** \_\_\_\_\_ **10<sup>99</sup>**

3 crispy and tender pork belly sliders with garlic aioli and beer braised onions on pretzel buns, topped with Wilderness Beer Cheese

**AZ GREEN CHILI PULLED PORK SLIDERS** \_\_\_\_\_ **9<sup>49</sup>**

3 roasted green chili pork sliders on pretzel buns, topped with pepper jack

**V RED PEPPER HUMMUS** \_\_\_\_\_ **6<sup>99</sup>**

House-made roasted red pepper hummus, topped with Sriracha, served with grilled pita and fresh cucumber slices

**CHICKEN DRUMSTICKS CONFIT** \_\_\_\_\_ **9<sup>99</sup>**

**\*Contains Pin Bone\*** 5 frenched drumsticks prepared with house dry rub, and served with celery. Choice of house made dipping sauce for **0.99**



Why confit? Confit is an old-world technique of slowly cooking meat in its own fat at low temperatures, which results in a tender and decadent meat. We prefer using duck fat, well, because it is so decadent.

# TAQUERIA



**V** All tortillas made locally from Arizona's own Benny Blanco.

**AZ PULLED PORK TACO** \_\_\_\_\_ **2<sup>99</sup>**

Pulled pork with cotija cheese, pickled onions, cilantro, and creamy chipotle sauce

**V SPICED BLACK BEAN TACO** \_\_\_\_\_ **2<sup>99</sup>**

**AZ** Whole black beans, roasted red pepper, corn, goat cheese, and avocado

**AZ CHIPOTLE CHICKEN TACO** \_\_\_\_\_ **2<sup>99</sup>**

Marinated grilled chicken with cotija cheese, pickled onions, cilantro, and a creamy chipotle sauce



CHECK OUT OUR CHALK BOARD IN THE PUB TO SEE FROM WHERE WE SOURCE OUR LOCAL INGREDIENTS

# WILDERNESS FRIES

Great for sharing. Seasoned with fresh rosemary & thyme from our beer garden. **V** Ask for Vegetarian fries! We can make them!

**HAND-CUT DUCK FAT FRIES**

A basket of hand-cut fries cooked in duck fat oil, served with house garlic aioli

**6<sup>49</sup>**

**BACON & BEER CHEESE FRIES**

Duck Fat Fries covered with Wilderness Beer Cheese, thick-cut bacon bits, beer braised onions, and BEER-B-Q sauce

**10<sup>49</sup>**

**WHEN PIGS FLY FRIES**

Pulled pork over a basket of Duck Fat Fries drizzled with Wilderness Beer Cheese and parsley

**10<sup>49</sup>**

**AZ POUTINE FRIES**

Duck Fat Fries covered in Wilderness Wort Gravy and cheese curds from AZ farms, topped with green onion

**10<sup>49</sup>**



# FRESH GREENS

Add grilled chicken breast, bacon, pulled pork, or black bean patty for \$2.99  
House made salad dressings: Balsamic Vinaigrette, Garden Herb Vinaigrette, Ranch, or Bleu Cheese

**V WILDERNESS GARDEN SALAD** \_\_\_\_\_ **7<sup>49</sup>**

Greens, cucumber, balsamic glazed tomatoes, red onions, parmesan, and choice of dressing

**AZ SONORAN WHITE WHEAT COBB** \_\_\_\_\_ **11<sup>99</sup>**

Arizona white wheat berries, avocado, cucumbers, tomatoes, bacon, egg, bleu cheese crumbles, and choice of dressing

Want to make it **V**? Ask to substitute beets for bacon

**V FRUIT & NUT SALAD** \_\_\_\_\_ **11<sup>99</sup>**

**AZ** Arugula and mixed greens, pecans, goat cheese, seasonal fruit, and choice of dressing

**V BEET, APPLE & GOAT CHEESE SALAD** \_\_\_\_\_ **9<sup>99</sup>**

**AZ** Roasted beets, greens, apple, goat cheese, roasted corn, pickled onions, and choice of dressing

We proudly hand-craft our sauces and dressings in house. Our signature Garden Herb Vinaigrette is made from our patio gardens, how cool is that?

# HOUSEMADE SAUCES

Made in house from scratch **0.99 per sauce**

- SWEET-N-SPICY
- BEER-B-Q
- HABANERO HONEY MUSTARD
- WHOLE GRAIN BEER MUSTARD
- GARLIC AIOLI
- CREAMY CHIPOTLE
- SRIRACHA MAPLE KETCHUP
- RANCH
- CHIPOTLE RANCH
- BLEU CHEESE
- HOUSEMADE KETCHUP
- HONEY HOT BEER-B-Q

**WILDERNESS BEER CHEESE SAUCE\*\*** \_\_\_\_\_ **1.49**



**ICED TEA** \_\_\_\_\_ **2.49**

Provided by Tempe's own Infusion Coffee and Tea

Enjoy our locally sourced cheeses!

Arizona Farms Cheese



"Community, quality, animal care, sustainability and environment. Our commitment to you." - AZ Farms

"Our goats are like family." - Suzanne and Bob Eaton

Dietary restriction? Ask your server for suggestions!

\*Consumer Advisory: Consumption of raw or undercooked meat, poultry, fish or eggs may increase risk of foodborne illness.

**V** Vegetarian item | **AZ** Prominently features Arizona-sourced ingredients | \*Cooked in oil that contains duck fat | \*\*Contains Bacon | Eggs and Beef cooked to order

# HANDCRAFTED BURGERS

Signature Brisket Blend Beef Patty from Creekstone Farms\* or upgrade to AZ Grassfed Beef\* for 0.99!

Buns sourced locally. Served with Fresh-Cut House Chips+ or choose from one side upgrade.

L,T,O = Lettuce, Tomato, Onions

We are proud to offer an Arizona grass fed, raised, and finished option from our friends at Arizona Grass Raised Beef Co.

- Free range cattle
- No feed lot
- No added hormones
- No grain
- No antibiotics



## ARIZONA TRAIL BURGER\* \_\_\_\_\_ 13<sup>79</sup>

Thick-cut bacon, pepper jack cheese, roasted jalapeños, Sweet 'N' Spicy sauce, L,T,O

## GOOD MORNIN' BURGER\* \_\_\_\_\_ 13<sup>49</sup>

White cheddar, thick-cut bacon, fried egg, roasted red pepper, beer-braised onions, L,T

## AFTER THE HIKE BURGER\* \_\_\_\_\_ 14<sup>99</sup>

Pork belly, thick-cut bacon, white cheddar, onion-ring, fried egg, avocado, L,T,O\*

## PEANUT BUTTER & JALAPEÑO JELLY BURGER\* \_\_\_\_\_ 13<sup>79</sup>

House-made peanut butter spread, jalapeño jelly, white cheddar, thick-cut bacon

## BEER BACON 'N' BLEU BURGER\* \_\_\_\_\_ 12<sup>99</sup>

Thick-cut bacon, bleu cheese, beer-braised onions, arugula

## V BLACK BEAN DELIGHT \_\_\_\_\_ 10<sup>99</sup>

House-made black bean patty, fresh arugula, roasted red pepper, red pepper hummus spread

## HAWAIIAN WILDERNESS BURGER\* \_\_\_\_\_ 13<sup>99</sup>

Pepper jack cheese, beeriyaki grilled pineapple, beer-braised onions, Sweet 'N' Spicy sauce, L,T

## APPLE & BRIE BURGER\* \_\_\_\_\_ 13<sup>99</sup>

Honey glazed apples, brie cheese, arugula, thick-cut bacon

## AZ NOTORIOUS P.I.G.\* \_\_\_\_\_ 13<sup>99</sup>

Pork burger, thick-cut bacon, beer mustard, house-made pickles, white cheddar, L,T,O

## MUSHROOM 'N' BEER CHEESE BURGER\* \_\_\_\_\_ 12<sup>49</sup>

Beer-braised mushrooms, beer cheese sauce\*\* L,T,O

## WESTERN BURGER\* \_\_\_\_\_ 13<sup>99</sup>

Pickled fresno peppers, white cheddar, onion strings, house made pickles, BEER-B-Q sauce, L,T

## AZ THE DOWNTOWNER \_\_\_\_\_ 14<sup>99</sup>

Homage to our downtown location. Arizona grass-fed patty, guacamole, onion strings, pepper jack cheese, and chipotle ranch.

## SIDE UPGRADES

Upgrade from our House Chips to any of these sides for 2.49

### V SALAD

Greens, cucumber, balsamic glazed tomatoes, red onions, parmesan, and choice of dressing

### FRESH CUT DUCK FAT FRIES

### V BEET & APPLE SALAD

Roasted beets, apple slices, bleu cheese crumbles, and Garden Herb Vinaigrette

### BELGIAN WAFFLE BATTERED ONION RINGS+

Served with Sriracha maple ketchup

### Enjoy our locally sourced ingredients!

#### AZ FINE SWINE



When possible, we utilize pork from our friends at Arizona Fine Swine in Mesa and source our produce from local farms, including Steadfast Farms and Rhiba Farms.



Signature Beef Patty, House Made Black Bean Patty, Pulled Pork, or Marinated Chicken Breast	10.49
White Cheddar, American, Pepper Jack, or Bleu	0.99
Beer-Braised Onions, Roasted Jalapeños, Beer Braised Mushrooms, or Fried Egg	0.99
Thick-Cut Bacon, Avocado, or Beeriyaki Grilled Pineapple	1.99

# OFF THE BEATEN PATH

Served with Fresh-Cut Chips+ or choose from one side upgrade.

## HONEY HOT PULLED PORK SANDWICH \_\_\_\_\_ 11<sup>99</sup>

Slow braised pork tossed in our honey hot BEER-B-Q, topped with pickled onions

## AZ WILD WEST GRILLED CHEESE \_\_\_\_\_ 9<sup>99</sup>

Honey glazed apples, roasted green chilis, thick-cut bacon, red onions, & pepper jack pressed in thick-cut Texas toast

## JALAPEÑO POPPER SANDWICH \_\_\_\_\_ 11<sup>99</sup>

Grilled chicken, white cheddar cheese, roasted jalapeños, thick-cut bacon, scallion cream cheese spread, L,T,O

## SOUTHWEST CHICKEN SANDWICH \_\_\_\_\_ 11<sup>99</sup>

Grilled chicken, thick-cut bacon, arugula, roasted green chili, pepper jack, creamy chipotle sauce

## V AZ GOAT & GARDEN GRILLED CHEESE \_\_\_\_\_ 8<sup>49</sup>

Arugula, tomato, pickled onions, melted goat cheese pressed in thick-cut Texas toast with avocado, and drizzled with Garden Herb Vinaigrette

## SONORAN CAJUN CHICKEN SANDWICH \_\_\_\_\_ 11<sup>99</sup>

Grilled cajun chicken, pepper jack, onion strings, house-made pickles, chipotle ranch, L,T

# DESSERT

Serves 2-3

## CANNOLI NACHO

House-made sweet cream dip dusted with cinnamon and powdered sugar, with a hint of lemon and vanilla, garnished with candied pecans, chocolate chips, and fresh fruit. Served with wonton chips

7<sup>49</sup>



We proudly use 100% compostable serveware, including straws (available upon request).

Dietary restriction? Ask your server for suggestions!

\*Consumer Advisory: Consumption of raw or undercooked meat, poultry, fish or eggs may increase risk of foodborne illness.

V Vegetarian item | AZ Prominently features Arizona-sourced ingredients | \*Cooked in oil that contains duck fat | \*\*Contains Bacon | Eggs and Beef cooked to order