

J. WILDS

LIVERY & FEED

STARTERS

WINGS - Smoked & fried, red bell pepper strips. \$12
(Mild or Spicy)

WILD FRIES - Three cheese sauce, choice of pulled pork or chicken. \$8 Brisket or *Pork Belly +\$2

WILD MAC WHEELS - Mini wheels, three cheese sauce, choice of pulled pork or chicken. \$8
Brisket or *Pork Belly +\$2

NACHOS - Cheese sauce, beans, guac, crema, jalapeno, onions, choice of pulled pork or chicken. \$12
Brisket or *Pork Belly +\$4

CIDER HOUSE SPROUTS - Fried Brussels, house bacon, Barsotti Cider Reduction. \$9

FRIED RIBS - Six smokey spare ribs flash fried and tossed in our Sutter Street Sweet BBQ sauce. \$12

FRIED ZUCCHINI WEDGES - Panko coated, fried and served with spicy aioli. \$8

*PORK BELLY - Sliced pork belly with peach salsa and pickled red onion. \$12

*Pork Belly only available Friday - Sunday

INDIVIDUAL PLATE

Choose Cowboy Cornbread or Giant Drop Biscuit and one side.

- Pulled Pork \$18
- Chicken (2 Dark quarters) \$18
- 1/2 Chicken \$20
- 1/2 rack of ribs \$22
- Brisket \$22

SIDES:

Charro Beans, Mac n Cheese, Sierra Slaw, Sprouts, Fries.

ADD 1/2 PORTION OF MEAT:

- \$8 - Brisket or Chicken Breast or Ribs (3)
- \$6 - Pulled Pork
- \$4 - Hot link or dark quarter chicken

FAMILY STYLE BBQ

(Serves 2, 3, or 4)

- 2x2 TWO MEATS, TWO BREADS, TWO SIDES \$35
- 3x3 THREE MEATS, THREE BREADS, THREE SIDES \$52
- 4X4 FOUR MEATS, FOUR BREADS, FOUR SIDES \$69

Limit One Brisket Portion. Additional Brisket Portions +\$3 each

SALADS

SUTTER HOUSE - Romaine, cabbage, carrot, grape tomatoes, red onion, black olives, salami, aged red wine vinaigrette, croutons. \$4 Side \$8 Full

CAESAR SALAD - Romaine lettuce, shaved grana padano, house croutons. \$4 / \$8 Smoked Chicken + \$5

SOUTH BY SOUTHWEST - Smoked chicken breast, romaine, avocado, tomato, black beans, roasted red bell pepper, sweet corn, queso fresco, tortilla strips, Southwest dressing \$14

WAGON WHEEL WEDGE - Two iceberg wheels, bacon, tomato, red onion, blue cheese crumbles, blue cheese dressing. \$8 Add Chopped Brisket + \$6

KIDS MENU

KIDS MAC N CHEESE - One side of bread. \$5
Add pork or chicken +\$2

KIDS QUESADILLA - Jack and cheddar on a flour tortilla. \$5 Add Pork or Chicken +\$2

KIDS BBQ PLATE

CHOICE OF COWBOY CORNBREAD OR GIANT DROP BISCUIT
One Meat & Choice of Side \$7

Chicken (Dark Quarter), Pulled Pork, Brisket +\$4
Ribs (3 each) +\$2

SANDS

BBQ - Brisket, onion strings on brioche bun. \$16

PULLED PORK - Sierra slaw, brioche bun. \$13

GOLD RUSH - Smoked chicken breast (carved to order), or fried thigh, bacon, lettuce, tomato, avocado, garlic aioli, sweet french roll. \$15

NASHVILLE HOT CHICKEN - buttermilk marinated, fried boneless thigh, Nashville hot sauce, slaw, house pickle, brioche bun. \$12

CUBANO - Pulled pork, house cured ham, pickles, provolone, and sierra mustard on a french roll. \$12

MAC DADDY - Pulled Pork with mac and cheese wheels on brioche bun. \$14 Brisket +\$2

TACOS - Pork or chicken, guac, salsa, lime crema, corn chips & charro beans. \$12 Brisket +\$4

*PORK BELLY TACOS - With peach salsa and pickled red onions. \$16

DESSERT

WHISKEY BROWN BUTTER LAYER CAKE - Served with vanilla ice cream and house caramel sauce. \$8



BERRY CRISP - Served with vanilla ice cream. \$8

BBQ SAUCE

SUTTER ST SWEET • HABANERO HOT • WILD WHISKEY • CAROLINA TANGY

BEER

16 oz or 22oz

****PLEASE ASK YOUR SERVER ABOUT OUR CURRENT SELECTION OF DRAFT BEERS****

CRAFT COCKTAILS

FOLSOM JULEP \$13

Wild's twist on the Julep. Knob Creek, St. Germaine, passion fruit and mint, make this a tasty treat.

HOT LIGHTNING \$10

Jalapeno, basil, and Agave heat up an already hot Moonshine. Very refreshing.

HURRICANE \$12

Light and dark rum, fresh lime and orange juice meet a splash of passion fruit. Live a little!

BREEZY SIDECAR \$10

Our version is Buffalo Trace, Cointreau, blackberry and lemon. Shaken and up.

SMOKED OLD FASHIONED \$13

Sazerac Rye Whiskey, sugar cube, orange and chocolate bitters. Delivered smoking.

MOJITO \$8

Bacardi light Rum, fresh mint, and lime.

RASPBERRY LEMON DROP \$9

Tito's, Chambord and lemon served up and chilled.

STABLE MULE \$10

Titos, ginger beer and lime make this cocktail a stable staple.

WILD'S LEMONADE \$10

Buffalo Trace and home made lemonade. Not from your local stand.

SUTTER SWEET TITO'S TEA \$8

Sweet southern style tea spiked with Tito's Handmade Vodka.

WOODFORD PEACH LIMEADE \$10

Woodford Reserve and a refreshing combination of peach schnapps, cranberry and lime.

WINES

WHITE WINES

6oz | 9oz | Bottle

ROSE

Bieler Pere Et Fils Sabine - Coteaux D'Aix En Provence.

8 | 11.50 | 28

PINOT GRIGIO

Bollini - Trentino, Italy

7 | 10.25 | 25

CHARDONNAY

Bogle - Clarksburg

6.5 | 9.25 | 20

Kendall Jackson - Napa

9 | 13 | 32

Rombauer - California

15 | 21.50 | 53

RED WINES

6oz | 9oz | Bottle

HANGTOWN RED

SPECIAL HOUSE BLEND BOEGER, EL DORADO

6.5 | 9.25 | 20

PINOT NOIR

Hess Shirttail Ranch - Central Coast

11 | 16 | 36

BARBERA

Boeger - El Dorado

7.50 | 11 | 27

CABERNET SAUVIGNON

Bogle - Clarksburg

7 | 10.25 | 25

ZINFANDEL

Bogle Old Vine - Clarksburg

7 | 10.25 | 25

Rombauer - California

14 | 18 | 52

SIRAH/VERDOT

Petite Petit - Michael David - Lodi

9 | 13 | 32