



CRAFT BEER - CRAFT FOOD



WELCOME TO WYOLD WEST TAPROOM!

APPETIZERS

CHICKEN WINGS

\$21.25/DOZEN ~ \$12.75/HALF

Deep fried, served with fresh carrots and celery, tossed in your favorite sauce:
BBQ ~ Sriracha BBQ ~ Buffalo ~ Thai Chili
Teriyaki ~ Asian BBQ ~ Naked

STREET TACOS

\$11.50 PULLED PORK

\$11.25 CHICKEN ~ \$12.25 STEAK

\$14.00 GRILLED SHRIMP

3 flour tortillas stuffed with house pickled onions and jalapeños, fresh vegetable slaw and finished off with our signature poblano lime taco sauce. Served with a side of pico de gallo and fresh lime.

PRETZEL BITES & CHEESE DIP ~ \$13.00

Fresh baked pretzel bites dusted with kosher salt flakes, served with our WWBC beer cheese trio dip.

HOUSE EGGROLLS

\$11.00 JALAPEÑO POPPER

House jalapeño cream cheese blend stuffed eggrolls, deep fried to a crispy perfection and served with our signature poblano lime taco sauce.

FRENCH FRIES ~ \$8.50

\$ 9.75 SWEET POTATO FRIES

\$11.75 TRUFFLE FRIES

A pile of our signature french fries, sweet potato fries or french fries tossed with a parmesan truffle seasoning.

LOBSTER CAKES ~ \$15.00

2 hand crafted lobster cakes deep fried and drizzled with a sriracha mayo sauce.

TRADITIONAL NACHOS ~ \$14.00
\$17.50 CHICKEN ~ \$19.50 STEAK
\$17.00 PULLED PORK

Choice of grilled chicken, pulled pork or steak topped with tomato, onion, lettuce, fresh jalapeño, shredded cheese blend, all piled high on crisp tortilla chips, drizzled with queso sauce. Served with a side of sour cream and salsa.

CHICKEN FRIES

\$20.50 POUND ~ \$10.50 ½

WWBC craft beer battered premium white meat chicken tender pieces tossed in your favorite sauce:
BBQ ~ Sriracha BBQ ~ Buffalo ~ Teriyaki
Thai Chili ~ Asian BBQ ~ Naked

BEEF SLIDERS ~ \$14.25

2 juicy beef sliders dressed with house bacon onion jam and topped with melted cheddar cheese. Served with fresh WWBC seasoned potato chips.

WWBC FRIED PICKLES ~ \$7.75

Dill pickle spears, dipped in our pickle juice infused beer batter and deep fried to a golden brown.

ONION RINGS ~ \$12.50

A generous portion of our thick and crispy onion rings.

BEVERAGES

WINE & MIXED DRINKS

We offer a full bar and feature many mixed drinks.

WYOLD WEST CRAFT BEER

Our 10 tap pour your own system features a variety of house brewed beers. Try one of our staple beers or ask your server about our many rotational tap handles:

Kilted Cowboy Scottish Ale
Son of a Hefe ~ Bronc Buster Blonde
Sage Creek IPA ~ Buckin' Ryed Honey

FOUNTAIN SOFT DRINKS

\$3.75 REGULAR ~ \$2.75 FOR KIDS

Pepsi ~ Diet Pepsi ~ Mountain Dew
7-Up ~ Dr. Pepper ~ Iced Tea
Lemonade ~ Arnold Palmer
Roy Rodgers ~ Shirley Temple

WARM BEVERAGES ~ \$2.75

Coffee ~ Tea ~ Cocoa

Proudly Serving  Products

**SODA? WINE? WHISKEY? COCKTAILS? WHATEVER YOU DRINK,
WE HAVE A FULL BAR READY TO SERVE!**

SPECIALTY BURGERS, CHICKEN FILLETS & VEGGIE BURGERS

Our burgers feature a 6 oz. fresh and never frozen, Certified Angus Beef ® patty cooked medium well and seasoned with our house blend.

Our 6 oz. chicken breasts are all-natural, hormone and antibiotic free, seasoned and grilled or hand breaded and deep fried. Available for an additional \$3.75.

Our 4oz Veggie Burgers are a plant-based burger without GMOs, soy, or gluten.
Available for an additional \$2.

Our burgers are served on a delicious brioche bun.
Substitute Gluten Reduced bun for an additional \$1.25.

Your choice is served with lettuce, tomato, onion and a pickle spear
with choice of fries, side salad or caesar salad.

Substitute truffle fries or sweet potato fries for an additional \$2.25, onion rings for an additional \$2.50 or house-made soup for an additional \$1.25.

WWBC ~ \$21.50

Swiss Cheese ~ Bacon Onion Jam
Large Onion Ring ~ Pork Belly
WWBC Sauce

MUSHROOM SWISS ~ \$18.25

Swiss Cheese ~ Ale Braised Mushrooms

BRISKY BUSINESS ~ \$21.50

Cheddar Cheese ~ Brisket ~ BBQ Sauce

DR. FRICKLE ~ \$18.00

Swiss Cheese ~ WWBC Fried Pickle Spears
Thousand Island

BAJA ~ \$19.25

Swiss Cheese ~ Jalapeño ~ Avocado
Poblano Lime Sauce

PUB CLASSIC ~ \$15.75 + ADDITIONAL TOPPINGS

SAUCES - \$.75 each

WWBC Sauce ~ Poblano Lime ~ BBQ

Sriracha BBQ ~ Buffalo ~ Teriyaki

Red Pepper Mayo ~ Sriracha Mayo

Asian BBQ ~ Fry Sauce ~ Thai Chili

FIXINGS - \$1.50 each

Ale Braised Mushroom ~ Caramelized Onion

Avocado ~ Pineapple ~ Jalapeño

Onion Ring ~ Fried Egg

CHEESES ~ \$1.50

Cheddar ~ Swiss ~ Pepper Jack

Popper Cheese ~ Bleu Cheese ~ Gouda

PROTEINS ~ \$1.50

Bacon ~ Canadian Bacon ~ Pork Belly Jam

PREMIUM TOPPINGS - \$2.75 each

Brisket ~ Pork Belly ~ Pastrami

BACON CHEESE ~ \$17.75

Cheddar Cheese ~ Bacon

BUFFALO BILL ~ \$18.25

Pepper Jack Cheese ~ Bacon ~ Buffalo Sauce

POPPER ~ \$18.25

Jalapeño Cream Cheese ~ Bacon

HAWAIIAN ~ \$18.25

Swiss Cheese ~ Canadian Bacon
Grilled Pineapple ~ Teriyaki Sauce

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

18% gratuity will be added to parties larger than 8, even if paying separately. Thank you for your patronage!

**CHECKOUT OUR POUR YOUR OWN
TAPWALL!**

SIGNATURE SANDWICHES

Our fresh made sandwiches are served with a dill pickle spear and choice of french fries, side salad or caesar salad.

Substitute truffle fries or sweet potato fries for an additional \$2.25, onion rings for an additional \$2.50 or soup for an additional \$1.25.

Choice of Bread: Whole Grain ~ Sourdough ~ Marbled Rye ~ 12" Flour Wrap

BLTTA ~ \$15.25

Bacon ~ Lettuce ~ Tomato ~ Turkey
Avocado ~ Roasted Red Pepper Mayo

REUBEN ~ \$18.50

Pastrami ~ Swiss Cheese ~ Sauerkraut
Thousand Island
Served on Marbled Rye

CLUB ~ \$19.50

Turkey ~ Ham ~ Bacon ~ Cheddar Cheese
Lettuce ~ Tomato ~ WWBC House Sauce
Served on Sourdough

PATTY MELT ~ \$17.50

6oz Beef Patty ~ Ale Braised Mushrooms
Caramelized Onions ~ Swiss Cheese
Thousand Island
Served on Marbled Rye

½ SANDWICH WITH SIDE SALAD OR SOUP ~ \$12.50

Club ~ BLTTA ~ Reuben

CUBAN ~ \$18.50

Ham ~ Swiss Cheese ~ Pork Belly
Dill Pickle ~ WWBC Sauce
Served on a toasted Italian Hoagie

STEAK & CHEESE ~ \$18.00

Beef Sirloin ~ Caramelized Onion
Ale Braised Mushroom ~ Garlic Mayo
Cheddar Cheese ~ Au Jus
Served on a toasted Italian Hoagie

THE TOURIST ~ \$18.75

Pulled Pork ~ Smoked Brisket ~ Gouda
Veggie Slaw ~ Asian BBQ Sauce
Served on a brioche bun

BLT ~ \$11.50

Bacon ~ Lettuce ~ Tomato ~ Mayo

FENCH DIP ~ \$13.75

Beef Sirloin ~ Au Jus
Served on a toasted Italian Hoagie

SALAD & SOUP

Our fresh made salads are served with our own croutons and your choice of protein.

Proteins: \$4.00 Grilled Chicken ~ \$4.25 Crunchy Chicken ~ \$ 6.00 Grilled Shrimp
\$6.25 Steak ~ \$6.25 3oz Salmon ~ \$13.25 6oz Salmon

Dressings: WWBC Ranch ~ Italian ~ Greek Feta ~ House Bleu Cheese
Caribbean Mango Vinaigrette ~ Honey Mustard ~ Poppy Seed ~ Thousand Island
Balsamic Vinaigrette ~ Strawberry Vinaigrette

CAESAR SALAD ~ \$10.50

Lettuce Blend ~ Caesar ~ Parmesan

HOUSE SIDE SALAD ~ \$6.00

Lettuce Blend ~ Carrot
Cucumber ~ Tomato

Excludes protein options

CAESAR SIDE SALAD ~ \$5.50

Lettuce Blend ~ Caesar ~ Parmesan

HOMEMADE SOUP

\$8.00 BOWL ~ \$5.00 CUP

Check out the daily board or ask your
server for our soup of the day

COBB SALAD ~ \$12.75

Lettuce Blend ~ Bacon ~ Avocado
Tomato ~ Bleu Cheese ~ Hard-boiled

GREEK SALAD ~ \$12.50

Lettuce Blend ~ Tomato ~ Cucumber
Artichoke ~ Kalamata Olive
Onion ~ Feta Crumbles

ORIENTAL SALAD ~ \$10.50

Lettuce Blend ~ Carrot ~ Green Onion
Tomato ~ Orange ~ Almonds
Poppy Seed Dressing ~ No Croutons

**OUR HANDCRAFTED SANDWICHES ARE GUARANTEED TO PLEASE ANY
HEARTY WYOMING APPETITE!**

NO PROTEIN SUBSTITUTIONS ON SIGNATURE SANDWICHES

**WE FEATURE LIVE MUSIC FROM LOCAL MUSICIANS
EVERY SATURDAY BEGINNING AT 6:30PM!**

LOCAL SPOTLIGHT



Here at WYOld West we are all about supporting local and keeping it in the community. Try one of our two brews on tap that really hit home for us. Our Buckin Ryed is brewed with local honey from Buckaroo Honey and named after the owner Buck. We also feature a smooth peanut butter stout named after Flying Diamond Bucking Bulls owned by former accomplished bull rider, now stock contractor Kanin Asay. Either house brew pairs well with our hand-cut ribeye.

WYOLD WEST WEEKLY FEATURES THURSDAY~SATURDAY STARTING @ 5:30PM

Your choice of side salad, caesar salad or homemade soup to start off your meal.

Entrees include garlic toast, seasonal vegetable and garlic mashed potatoes, unless otherwise specified.

Substitute fries for an addition \$2, truffle fries, sweet potato fries or wild rice for an additional \$2.25, or onion rings for an additional \$2.50.

14OZ RIBEYE ~ \$37.75

A rich, juicy and full-flavored steak with generous marbling throughout the cut. The dish features a 14oz mouthwatering hand-cut ribeye infused with our house WWBC seasoning and grilled to perfection.

GRILLED PORK FLAT IRON ~ \$22.25

Showcasing a 9oz pork flat iron sealed with our house rub to lock in some seriously delicious flavors before being grilled for an exceptionally juicy tender finish.

6OZ FILET MIGNON ~ \$29.75

The filet mignon is a steak cut from the tenderloin and is considered to be the most tender. Its melt-in-your mouth texture and mild beef flavor is sure to please. We infuse each hand-cut filet with our house WWBC seasoning and grill them to perfection.

HOUSE LOBSTER MAC & CHEESE ~ \$22.25

A hearty dish of creamy and rich house-made cheese sauce with generous portions of lobster and egg noodles, all finished with crispy panko bread crumbs broiled to a perfect crunchy topping.

*Excludes seasonal vegetable & side.

FISH & CHIPS ~ \$14.00 FRIDAYS ONLY ~ ALL DAY

3 pieces of hand dipped WWBC craft beer battered Atlantic cod pieces deep fried to a perfect golden brown. Served with house cut seasoned potato chips unless otherwise specified.

*Excludes salad, seasonal vegetable, garlic mashed potatoes & garlic toast.

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

18% GRATUITY WILL BE ADDED TO PARTIES LARGER THAN 8, EVEN IF PAYING SEPARATELY. THANK YOU FOR YOUR PATRONAGE!

KID'S MENU

Substitute Onion Rings or Sweet Potato Fries for an additional \$2.00.

MACARONI & CHEESE ~ \$11.25

A generous portion served with fries.

CHICKEN FRIES ~ \$9.75

WWBC craft beer battered premium white meat chicken tender pieces served with fries.

GRILLED CHEESE ~ \$9.75

A traditional grilled cheese served with fries.

MINI CORNDOGS ~ \$9.50

6 mini corndogs deep fried and served with fries.

SLIDER BURGER ~ \$9.25

CHEESE ~ \$9.75

BACON & CHEESE ~ \$10.75

3 oz beef patty on a brioche bun served with fries.

DECADENT DESSERTS

FRIED CHEESECAKE ~ \$12.75

Smooth cheesecake filling, with a slight tangy finish rolled in a melt-in-your-mouth, flaky pastry tortilla dusted in a cinnamon sugar and drizzled with a sweet caramel sauce. Served with ice cream.

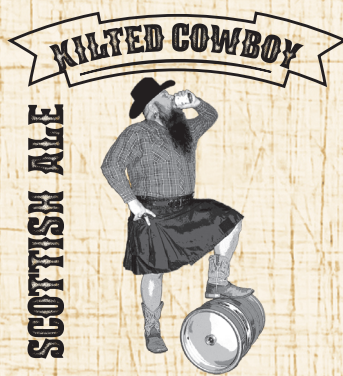
FUNNEL CAKE FRIES ~ \$8.25

A sharable twist on a traditional favorite. Deep fried funnel cake strips dusted in powdered sugar and drizzled with rich chocolate and sweet caramel sauce.

FLOURLESS CHOCOLATE TORT ~ \$8.50

When you crave a knock-out chocolate punch. Served with vanilla bean ice cream. Gluten-free.

ASK ABOUT OUR HOUSE CANNED BEERS



 GROWN HERE • BREWED HERE 

Growler fills available for all beers on tap.

printwithkelly@gmail.com

WE ARE FAMILY FRIENDLY AND SMOKE/VAPE FREE