

WINE

RED | GLASS

RICKSHAW® PINOT NOIR | MONTEREY | 9
JUGGERNAUT® CABERNET
CALIFORNIA | 11
BROADSIDE® MERLOT | PASO ROBLES | 12
VINA ROBLES® “THE ARBORIST” RED
BLEND | PASO ROBLES | 12
QUILT® CABERNET | NAPA VALLEY | 16

RED | BOTTLE

VAN DUZER® PINOT NOIR | WILLAMETTE
VALLEY | 52
MARTIS CABERNET SAUVIGNON
ALEXANDER VALLEY | 60
FORTUNE 1621 CABERNET SAUVIGNON
NAPA VALLEY | 60
SALDO® ZINFANDEL | CALIFORNIA | 60
LEVIATHAN RED BLEND | CALIFORNIA | 80
THE PRISONER® RED BLEND
NAPA VALLEY | 100
FAUST® CABERNET SAUVIGNON
NAPA VALLEY | 105
DUCKHORN® MERLOT | NAPA VALLEY | 105
CAYMUS® CALIFORNIA CABERNET
SAUVIGNON | CALIFORNIA | 105
FLOWERS® PINOT NOIR
SONOMA COAST | 105
JORDAN® CABERNET SAUVIGNON
ALEXANDER VALLEY | 125

WHITE | GLASS

HOUSE SPARKLING | CALIFORNIA | 7
KENDALL-JACKSON® CHARDONNAY
CALIFORNIA | 9
EROICA® RIESLING | COLUMBIA VALLEY | 9
CASTELLO DEL POGGIO® MOSCATO
ITALY | 9
RUFFINO® PROSECCO | ITALY | 9
DRYLANDS® SAUVIGNON BLANC
MARLBOROUGH | 10
ALOIS LAGEDER® “TERRA ALPINA” PINOT
GRIGIO | ITALY | 12
WILLAMETTE VALLEY VINEYARDS®
CHARDONNAY | WILLAMETTE VALLEY | 14

WHITE | BOTTLE

CHANDON® BRUT | CALIFORNIA | 50
EVENING LAND® CHARDONNAY
EOLA-AMITY HILLS | 50
J VINEYARDS® CALIFORNIA CUVÉE
CALIFORNIA | 52
SAINT CLAIR SAUVIGNON BLANC
MARLBOROUGH | 52
ROMBAUER® CHARDONNAY | CARNEROS | 85
VEUVE CLICQUOT® BRUT | CHAMPAGNE | 125

BEER

BOTTLE/CAN BEER

YUENGLING® LAGER | 5.50
BUD LIGHT® | 5.50
BUDWEISER® | 5.50
MILLER LITE® | 5.50
FOUNDERS® ALL DAY IPA® | 5.50
SHINER® BOCK | 6
MODELO® ESPECIAL™ | 6
CORONA® EXTRA | 6
HEINEKEN® | 7
EVERYTHING RHYMES WITH ORANGE
(LOCAL) | 7
GUINNESS® DRAUGHT | 7
OK CIDER NAUGHTY APPLE (LOCAL) | 7

DRAFT BEER (16 OZ)

COORS LIGHT® | 5
MICHELOB ULTRA® | 5
AMERICAN SOLERA | 5
DOS EQUIS® LAGER | 6.50
BLUE MOON® | 6.50
SIERRA NEVADA® PALE ALE | 6.50

20% gratuity will be added to parties of 8+.



SPECIALTY COCKTAILS

KIWI AFFAIR 10

Tito's® Handmade Vodka | St. Germain® Elderflower Liqueur | kiwi syrup | lemon-lime soda
lemon juice | lemon peel

RUBY PEAR 12

Uncle Val's® Gin | St. George® Spiced Pear Liqueur | blood orange juice | Fever-Tree® Sparkling
Grapefruit | cinnamon | dehydrated grapefruit wheel

GOLDEN ORCHARD 10

W.L. Weller® Special Reserve | Aperol® | apple purée | lemon juice | Fever-Tree® Ginger Beer
candied ginger garnish

MAPLE LEMONADE 8

Maker's Mark® Bourbon | Cointreau® | maple syrup | lemonade | cinnamon

PONGA PUNCH 12

Kuleana® Hawaiian Rum Agricole® | St. George® Spiced Pear | lime juice | simple syrup
cinnamon stick

UBE PANDAN 12

Blue Chair® Bay Coconut Rum | Frangelico® | Licor 43® | lime juice | ube syrup | purple pineapple

AUTUMN SUN 14

Casa Noble® Anejo Tequila | Aperol® | Grand Marnier® | orange juice | orange peel

HOT HONEY SOUR 8

Tito's® Handmade Vodka | Mike's Hot Honey® Syrup | lime juice | Fee Foam®

ESPRESSO MARTINI 14

Goose® Vodka Infused with Madagascar Vanilla Beans | Mr Black® Coffee Liqueur | Licor 43®
cold brew coffee | foam cream (optional)

SMOKED OLD FASHIONED 14

Elijah Craig® Small Batch Bourbon | Angostura® bitters | simple syrup | smoke

PEACH SIDE CAR 12

Buffalo Trace® Bourbon | Grand Marnier® | fresh lemon juice | pepper peach jam

ROSEMARY + GRAPEFRUIT 14

Rosemary-Infused Lalo® Tequila | agave syrup | lime juice | Fever-Tree® Sparkling Grapefruit
rosemary sprig

AFTER DINNER

KENTUCKY COFFEE 12

Knob Creek® Bourbon | coffee | maple syrup | vanilla cream foam

GRASSHOPPER 14

Don Julio® Blanco Tequila | Giffard® Menthe-Pastille liqueur | Giffard Crème de Cacao
heavy cream | mint

WHITE RUSSIAN 12

Belvedere® Vodka | coffee liqueur | cold brew coffee | vanilla syrup | foam cream

DUBAI CHOCOLATE MARTINI 14

Grey Goose® Vodka Infused with Madagascar Vanilla Beans | Marzadro® Crema Alpina Pistacchio
Liqueur | pistachio rim

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APPETIZERS

TOWER OF RINGS 12

buttermilk ranch | house bbq

ROASTED CORN QUESO 13

chipotle beef | tortilla chips

FRIED MUSHROOMS 9

Parmesan | buttermilk ranch

CHARCUTERIE 22

selection will vary

FIRECRACKER SHRIMP 14

coconut shrimp | firecracker sauce | crispy onion straws

DEEP FRIED WISCONSIN CHEDDAR CHEESE CURDS 11

buttermilk ranch

SOUPS AND SALADS

MUSHROOM & PECAN BISQUE 6

domestic mushrooms | toasted pecans

LOADED BAKED POTATO SOUP 6

bacon | cheddar | green onion

WOLF WEDGE 13

iceberg wedge | bacon | egg | marinated tomato | bleu cheese crumbles |
fried shallots | balsamic reduction | bleu cheese dressing

STEAKHOUSE COBB 13

romaine | spring mix | bacon | egg | chicken | avocado | corn | tomato |
Vermont cheddar | herbed ranch

CAESAR SALAD 9

creamy Parmesan dressing | croutons

SALAD ADD-ONS

Grilled 8 oz Chicken Breast **7**

6 Grilled Shrimp **10**

Grilled 8 oz Salmon **17**

HANDHELDS

served with choice of one side

WHITE WOLF STEAKHOUSE BURGER 14

bacon | cheddar | crispy onion straws | lettuce | tomato | pickle | brioche bun

RIBEYE PHILLY 17

shaved ribeye | caramelized onions | provolone | hoagie

SHRIMP STREET TACOS 16

blackened shrimp | avocado | pico de gallo | flash-fried spinach | chipotle ranch

CHICKEN DELUXE 13

choice of grilled or fried crispy | bacon | Swiss | lettuce | tomato | mayonnaise

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Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk for foodborne illness.

*Food prepared in our kitchens may contain these ingredients;
milk, eggs, wheat, soybean, peanuts, tree nuts, sesame, fish and shellfish.*

6 03 FILET MIGNON 4.0

8 03 SIBLOIN 26

10 07 NEW YORK STRIP 28

12 07 РИРЕУЕ 38

***ADD 6 GRILLED SHRIMP TO ANY STEAK 10

*** ADD HALF GRILLED LOBSTER TAIL TO ANY STEAK 16

STEAK TEMPERATURES

Rare | cold red center

Medium Rare | warm red center

Medium | light red center, warm throughout

Medium Well | light pink center, warm throughout

Well | no pink, thoroughly cooked

Atlantic fillet | bourbon glaze | served with choice of two sides

GRILLED LOBSTER TAIL 22

wood-fired | Asiago butter | served with choice of two sides

BLACKENED CHICKEN PASTA 10

blackened chicken breast | andouille cream sauce | fettuccine | crostini

Add blackened shrimp 10

CHICKEN FRIED STEAK 15

crispy fried beef steak | white gravy | served with choice of two sides

APPLE CIDER VINEGAR CURE

Granny Smith apples I served with choice of two sides

BUTTERMILK FRIED CHICKEN 10

crispy chicken breast | white gravy | served with choice of two sides

SIDE CAESAR **BAKED IDAHO POTATO**

HAND-CUT FRIES **MASHED POTATOES**

GREEN BEANS **SWEET POTATO FRIES**

SIDE CAESAR **BAKED IDAHO POTATO**

HAND-CUT FRIES **MASHED POTATOES**

GREEN BEANS **SWEET POTATO FRIES**

Elevate your entrée side options 2 50

LOADED BAKED IDAHO POTATO

MAPLE BACON BRUSSELS

GRILLED ASPARAGUS

ONION RINGS

PARMESAN RISOTTO

MUSHROOM SPINACH RISOTTO

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