



# 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. Add protein for 2.99
- 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
- New!** **BASELAYER BURRITO** 9<sup>99</sup>  
Sirloin, pimento cheese, beer braised onions, fire roasted corn guacamole, duck fat fries, and jalapeño jelly

**AZ 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** 6<sup>49</sup>  
A basket of hand-cut fries cooked in duck fat oil, served with house garlic aioli
- BACON & BEER CHEESE FRIES** 10<sup>49</sup>  
Duck Fat Fries covered with Wilderness Beer Cheese, thick-cut bacon bits, beer braised onions, and BEER-B-Q sauce
- WHEN PIGS FLY FRIES** 10<sup>49</sup>  
Pulled pork over a basket of Duck Fat Fries drizzled with Wilderness Beer Cheese and parsley
- AZ POUTINE FRIES** 10<sup>49</sup>  
Duck Fat Fries covered in Wilderness Wort Gravy and cheese curds from AZ farms, topped with green onion



# 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?*

# HOUSE MADE SAUCES

Made in house from scratch 0.99 per sauce

- SWEET-N-SPICY**
- BEER-B-Q**
- HABANERO HONEY MUSTARD**
- BEER MUSTARD**
- GARLIC AIOLI**
- BUFFALO SAUCE**
- CREAMY CHIPOTLE**
- SRIRACHA MAPLE KETCHUP**
- RANCH**
- CHIPOTLE RANCH**
- BLEU CHEESE**
- HOUSE MADE 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!

"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 added hormones
- No antibiotics
- No feed lot
- No grain



- 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
- HAWAIIAN WILDERNESS BURGER\*** 13<sup>99</sup>  
Pepper jack cheese, beeriyaki grilled pineapple, beer-braised onions, Sweet 'N' Spicy sauce, L,T
- New!** **APPLE & BRIE BURGER\*** 13<sup>99</sup>  
Green chili apple chutney, onion jam, brie cheese, arugula, thick-cut bacon
- WESTERN BURGER\*** 13<sup>99</sup>  
Pickled fresno peppers, white cheddar, onion strings, house made pickles, BEER-B-Q sauce, L,T
- MUSHROOM 'N' BEER CHEESE BURGER\*** 12<sup>49</sup>  
Beer-braised mushrooms, beer cheese sauce\*\* L,T,O
- AZ THE DOWNTOWNER** 14<sup>99</sup>  
Homage to our downtown location. Arizona grass-fed patty, guacamole, onion strings, pepper jack cheese, chipotle ranch, L, T



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

# 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
- New!** **JALEPEÑO COLESLAW**  
Purple and green cabbage, carrots, onion, and jalapenos tossed in a scratch slaw dressing

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.

# OFF THE BEATEN PATH

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

- New!** **HONEY HOT PULLED PORK SANDWICH** 11<sup>99</sup>  
Slow braised pork tossed in our honey hot BEER-B-Q, topped with jalapeno slaw and crispy onion strings
- JALAPEÑO POPPER SANDWICH** 11<sup>99</sup>  
Grilled chicken, white cheddar cheese, roasted jalapeños, thick-cut bacon, scallion cream cheese spread, L,T,O
- SONORAN CAJUN CHICKEN SANDWICH** 11<sup>99</sup>  
Grilled cajun chicken, pepper jack, onion strings, house made pickles, chipotle ranch, L,T
- New!** **WILD WEST TOASTIE** 9<sup>99</sup>  
Green chili apple chutney, thick cut bacon, onion jam, and pepper jack cheese, toasted on sourdough
- New!** **AZ HOT FRIED CHICKEN SANDWICH** 12<sup>99</sup>  
Spicy fried chicken breast topped with jalapeño slaw
- SOUTHWEST CHICKEN SANDWICH** 11<sup>99</sup>  
Grilled chicken, thick-cut bacon, arugula, roasted green chili, pepper jack, creamy chipotle sauce
- V BLACK BEAN DELIGHT** 10<sup>99</sup>  
House made black bean patty, fresh arugula, roasted red pepper, red pepper hummus spread
- New!** **V IN THE GARDEN TOASTIE** 8<sup>49</sup>  
**AZ** Balsamic tomatoes, avocado, and arugula, with a house made goat cheese spread, toasted on sourdough

# 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