

Wild Monk

CRAFT BEER, FOOD, & COCKTAILS

STARTERS

Monk Balls

Seasoned All Natural Cheese Curd, Marinara Sauce 9.5

Chili Cheese Fries

Seasoned Fries, House Made Chili, Cheddar Cheese 8.5

Bavarian Style Pretzel

2 Pretzels, Honey Mustard, Beer Cheese 8

Brussels Sprouts

Bacon Jam, Lemon, Sea Salt 9.5

Quesadilla

Cheddar - Mozzarella Mix, Pico de Gallo
Served with House Made Salsa & Sour Cream 7.5

Pulled Pork 3

Grilled Chicken 4

Brisket 4

Jerky

Marinated in Soy Sauce with Garlic,
Fresno & Jalapeno Peppers 9.5

Crab Cakes

Spicy Remoulade, Pickled Arugula Salad 16.5

Calamari

Cornmeal Dusted & Lightly Fried
Lemon Tarragon Aioli, Cocktail Sauce, Arugula 13

Chicken Wings

House BBQ Sauce or Buffalo or Jerk
(Choose One) 11

Nachos

Beer Cheese, Giardiniera,
Your Choice - Brisket or Chicken or Ground Beef
(Choose One) 11

Steak Skewers

Marinated Steak, House BBQ Sauce,
Feta Cheese, Pepper Relish 12.5

House Made Guacamole

White Corn Chips, Pico 9.5

Sloppy Joe Egg Roll

The name pretty much says it all...with Beer Cheese 10

CHARCUTERIE BOARD

A selection of Three Cured Meats and Three Artisan
Cheeses, Seasonal Jams, Pickled Vegetables Crackers 21

SLIDERS

3 Per Order, Served With Fries
(Greek, Truffle, Cajun, Garlic Fries add \$1 or Sweet Potato add \$2)

Lamb

Pepper Relish, Tzatziki, Cucumber, Feta 12.5

Buffalo Chicken

Blue Cheese Crumbles, Ranch Dressing 11

Pulled Pork

Pickled Slaw, House BBQ Sauce 10.5

GREENS

Cobb

Mixed Greens, Cheddar, Ham, Red Onion, Tomato, Hard
Boiled Egg, Avocado, House Dressing 11

Caesar Salad

Romaine, Caesar Dressing, Croutons, Parmesan 9
Steak 5 Chicken 4 Shrimp 4

Southwest

Chopped Fried Chicken Tenders, Mixed Greens, Black
Beans, Corn, Cheddar Cheese, Bell Peppers, Red Onion,
Tortilla Strips, BBQ Ranch Dressing 13

Greek

Mixed Greens, Cucumber, Cherry Tomato, Red & Green Bell
Pepper, Red Onion, Olives, Feta Cheese, House Dressing 9
Steak 5 Chicken 4 Shrimp 4

SOUP / CHILI

Beef Chili

House Made Chili Powder, Ground & Cubed Beef,
Cheddar Cheese
Bowl 8 Cup 6

Chicken with Wild Rice

Bowl 6.5 Cup 4.5

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements. A service charge of 20% will be added to parties of 6 or more. A minimum charge of \$10.00 is required for credit card transactions. No split checks for groups of 8 or more.



FLATBREADS

Prosciutto

Mozzarella, Arugula, House Made Sauce,
Balsamic Reduction 13.5

Buffalo Chicken

House Made Buffalo Sauce, Grilled Chicken,
Mozzarella, Ranch Dressing 12.5

Sausage

Italian Sausage, Mozzarella, Giardiniera,
House Made Sauce, Balsamic Reduction 12.5

Veggie

Grilled Zucchini, Arugula Pesto, Red & Green Bell Pepper,
Onion, Mushroom, Roasted Tomatoes, Mozzarella,
House Made Sauce, Balsamic Reduction 11.5

Margarita

Arugula Pesto, Tomato, Fresh Basil 10.5

Short Rib

Slow Braised Short Rib, Roasted Garlic & Olive Oil Puree,
Parmesan, Bacon & Onion Marmalade, Balsamic Reduction
13.5

SANDWICHES

*Served with Your Choice of Plantain Chips or Fries (Greek, Truffle,
Cajun, Garlic Fries add \$1 or Sweet Potato add \$2)*

Cuban

Mojo Marinated Braised Pork, Ham, Swiss Chesse,
Bread & Butter Pickles, Mustard 13.5

Reuben

Corned Beef, Sauerkraut, Swiss Cheese,
Thousand Island, Toasted Marbled Rye 13

Short Rib Grilled Cheese

Slow Braised Short Rib, White Cheddar, Swiss,
Caramelized Onions 12.5
Bacon 2

Brisket

Fried Onion Strings, Sriracha Mayo, Pickles, Texas Toast 12
Fried Egg 1.50

'Angry' Fried Chicken

Spicy Pickled Slaw, Gochujang (Korean Pepper) Sauce,
Served Open Faced on Texas Toast 12.5

Oyster Po Boy

Shredded Lettuce, Tomato, Spicy Remoulade 13

Blackened Salmon

Lettuce, Tomato, Onion, Bread & Butter Pickles,
Bourbon Aioli 14

Chicken Panini

Arugula Pesto, Tomato, White Cheddar, Avocado, Arugula
13.5

STREET TACOS

*Cilantro and Red Onion, Elote Corn, Corn Tortilla
Salsa Roja On The Side. 2 Tacos, No Mix and Match*

Steak 10

Blackened Shrimp 10

Fish 10

BURGERS

*Served with Your Choice of Plantain Chips, or Fries (Greek, Truffle,
Cajun, Garlic Fries add \$1 or Sweet Potato add \$2)
8oz Burger Cooked on the Flattop with a Touch of Garlic Butter &
House Seasoning*

Craft Burger

Caramelized Goat Cheese Onions, Bacon, Tomato, Bread &
Butter Pickles, Beer Mustard, Arugula 14

Monk

Bacon, Smoked Gouda, Tobacco Onions, Sauteed
Mushrooms, Beer Mustard, Pepper Relish 13.5

Pork Belly

Pork Belly Patty, Pickled Slaw, Pepper Jack Cheese,
Crispy Prosciutto, 12.5

Cajun

Lettuce, Sriacha Mayo, Pepper Jack Cheese,
Bread & Butter Pickle, Beer Batter Onion Ring 13

Classic

Yellow Cheddar, Lettuce, Tomato, Onion 11
Bacon 2

Cuban Style Black Bean

House Made Cuban Style Black Bean Burger, Tomato, Onion,
Spring Mix, Chipotle Aioli 13

LARGE PLATES

Lobster Mac

Maine Lobster, Bacon, Aged Cheddar, Toasted Panko 19.5

Fish & Chips

Wild Caught Beer Battered Alaskan Cod, Hand Cut Fries,
House Made Tarter Sauce 14

Wild Mushroom Ravioli

Cracked Black Pepper & White Chedder Cream Sauce,
Garlic Crostini 12.5

Steak Frites

Grilled Flat Iron, Crispy Fried Onions, Hand Cut Fries 21

Grilled Santa Fe Salmon

Grilled Atlantic Salmon, Pineapple Salsa,
Sauteed Spinach 15.5

Little Monks

Cheese Pizza 7

Mac & Cheese 7

Mini Cheese Burger (2) & Fries 7

Grilled Cheese & Fries 7

Chicken Tenders & Fries 7

