



wildgoosewinery.com
250-497-8919

Open Wednesday - Sunday
12 noon - 8:00 p.m.

Take out available



SALADS & STARTERS

CANTALOUPE & PROSCIUTTO SALAD

16

-wine marinated cantaloupe melon, prosciutto, toasted pecans, fresh basil, goat cheese & jalapeño balsamic dressing VF GF

GRILLED CAESAR SALAD

17

-grilled romaine hearts, smoked beef brisket, roasted red onion, shaved parmesan, corn bread & chipotle-lemon dressing VF GF
-add soy marinated prawn skewer or smoked chicken leg - 5

CHARCUTERIE PLATTER

28

-local cheeses, meats, pickled vegetables, house made condiments, served with fresh bread & crackers

TATER TOT NACHOS

18

-crispy tater tots baked with sweet pepper, red onion & cheddar cheese, topped with pulled pork or smoked brisket, served with salsa & sour cream VF GF

MAINS

SOUTHERN STYLE MAC & CHEESE

16

-macaroni, rich cheese sauce, crispy panko parmesan crust VF GF
-served with mixed greens or lemon dill coleslaw
-add pulled pork, smoked brisket or smoked chicken leg - 5

SOY & CITRUS GRILLED PRAWN SKEWERS

24

-soy & citrus marinated prawn skewers, lemon roasted potatoes, grilled sweet peppers, arugula & lemon honey dressing

BURGERS & SANDWICHES

choice of roasted red onion & grainy mustard potato salad, mixed greens in blueberry balsamic dressing, caramelized apple & tarragon coleslaw or mac & cheese

BISON BURGER 18

-brioche bun, caramelized onions, smoked cheddar, bacon, lettuce, tomato, maple baked beans & mustard fig spread

ROASTED VEGETABLE PANINI 15

-asiago cheddar bread, provolone cheese, basil mayo, roasted red peppers, roasted zucchini & smoked portobello mushroom

SMOKE & OAK ORIGINAL REUBEN 18

-rye bread, smoked beef brisket, grainy mustard, provolone cheese & sauerkraut

PULLED PORK PANINI 17

-asiago bread, chipotle lime mayo, caramelized onions, brie cheese & coleslaw

FROM THE SMOKER

served with lemon dill cornbread, sweet pickles, & choice of two sides

VINE SMOKED ST. LOUIS PORK RIBS

-with a citrus maple glaze

- FULL RACK -	26
- HALF RACK -	18

ANGUS BEEF BRISKET 28

APPLE MAPLE PULLED PORK 23

SHREDDED & SMOKED CHICKEN LEG 22

SMOKE & OAK BBQ PLATTER

all platters come with lemon dill corn bread, sweet pickles & your choice of two sides

Two Meats	30
Three Meats	38
Four Meats	45

bbq sauces available at your table: jalapeño peach, smoke & oak signature & a weekly chef's choice

SIDES

Mixed greens with blueberry balsamic dressing	6
Mac & Cheese	8
Tater tots	4
Carmelized apple & tarragon coleslaw	6
Maple & roasted garlic baked beans	6
Roasted red onion & grainy mustard potato salad	6
Lemon dill corn bread	4

KIDS MENU

Mac & Cheese	8
Little bratz grilled sausage on a bun with ketchup	10
Cheese burger	
-beef burger with cheddar cheese, bun & ketchup	10
Cheese spectacular flatbread	8

DESSERT MENU

KEY LIME CHEESECAKE	9
-with vanilla sugar cookie & blueberry compote	
PEACH COBBLER	9
-with Tickleberry's vanilla bean ice cream	
DARK CHOCOLATE TORTE	9
-with candied pecans & red wine reduced cherries	

VF = can be made vegetarian friendly

GF = can be made gluten friendly