

STARTERS

MAC & CHEESE BALLS | 7

our award-winning macaroni + cheese rolled into a ball and fried crispy with a kick

PORK BELLY BURNT ENDS | 12

thick-cut, slow smoked pork belly rubbed with our house blend of spices, served with coleslaw, cornbread and your choice of a signature sauce

PEPPERONI WONTONS | 8

pepperoni + mozzarella cheese stuffed and fried, served with marinara

WILD TENDER BASKET | 13

homestyle chicken tenders served with fries and your choice of a signature sauce

COWBOY QUESADILLA | 12

slow smoked pulled pork shoulder or chicken in a flour tortilla with our house made beer cheese, honey-ale onions, black bean + corn salsa and sour cream

KETTLE CHIPS | 9

house fried kettle chips served with creamy French onion dip and our house made beer cheese

BIG A** PRETZEL | 10

large pretzel slathered in butter and topped with a pinch of salt served with our house made beer cheese and whole grain mustard

EAGLE WINGS | 12

8 perfectly fried wings tossed how you like them in one of our signature sauces or Texas dry rub

FIXIN' FEATURES

BABY BACK RIBS HALF | 18 FULL | 28

dry rubbed with our house blend of spices, choice of BBQ sauce, served with fries, homemade cornbread and coleslaw

FISH & CHIPS | 14

fried fish served with fries, coleslaw and chipotle tartar sauce

CHICKEN BACON RANCH MAC + CHEESE | 11

homestyle chicken tenders and bacon tossed with our award winning spicy mac + cheese

NASHVILLE CHICKEN | 14

buttermilk marinated fried chicken breasts tossed in our blend of Nashville spices and topped with pickles, served with cornbread, baked beans and coleslaw

CHIEF EAGLE PLATTER | 50

the best of what Wild Eagle has to offer, a half rack of dry rubbed ribs, turkey, kielbasa, pulled pork, Nashville chicken, pork belly burnt ends, pulled chicken, mac + cheese, coleslaw and homemade cornbread, served with your choice of two signature sauces (serves up to five)

CARNIVORE CORNER



THE MEAT

ALL MEATS ARE SMOKED FRESH DAILY, SO ONCE IT'S GONE...IT'S GONE!

served with two sides and cornbread

PICK 2 | 17

PICK 3 | 22

PICK 4 | 28

**TURKEY • PULLED CHICKEN
PULLED PORK • KIELBASA
PORK BELLY BURNT ENDS
1/2 RACK RIBS +5**

FLATBREADS

PEPPERONI | 12

classic pepperoni, mozzarella

BUFFALO CHICKEN | 11

red sauce, crispy fried chicken tossed in Buffalo sauce, cheddar cheese, red onion, and a bleu cheese drizzle

BOURBON BBQ CHICKEN | 13

smoked pulled chicken, shredded cheddar cheese, scallions and honey-ale onions

NASHVILLE CHICKEN PIZZA | 12

white sauce, spicy Nashville chicken, pickles and a blend of shredded cheddar cheese + mozzarella

TWO-HANDED

EAGLE CLASSIC* | 12

American cheese, shredded lettuce, onion, tomato, pickle and garlic aioli

STEAK HOUSE* | 12

sautéed mushrooms + onions, smoked cheddar cheese and our house steak sauce

SADDLE STIFF* | 14

applewood smoked bacon, crispy onion ring, smoked cheddar cheese and Bourbon BBQ

NASHVILLE CHICKEN SANDWICH | 13

buttermilk marinated fried chicken breast tossed in our blend of Nashville spices, topped with coleslaw and pickles

handhelds served with fries, burgers are served with two quarter pound patties, add an extra patty +2

Sub any burger for black bean patty +2



CLEVELAND PO'BOY | 11

bringing back an old classic: grilled kielbasa, Buffalo sauce, coleslaw, served on a hoagie roll and topped with fries

SMOKED BBQ SANDWICH | 12

smoked pulled pork or chicken tossed in your choice of a signature sauce and topped with coleslaw and pickles

CLUCKING PHILLY | 12

smoked chicken topped with peppers, onions, mushrooms and mozzarella cheese

BUFFALO CHICKEN WRAP | 12

crispy fried chicken tossed in Buffalo sauce with tomato, shredded lettuce and cheddar

RABBIT FOOD

chipotle ranch, house bleu cheese, ranch, Italian honey mustard, thousand island

BUFFALO CHICKEN SALAD | 12

fried chicken tossed in Buffalo sauce, house lettuce blend, tomato, red onion and shredded cheddar cheese, served with bleu cheese dressing

COBB SALAD | 12

house lettuce blend, tomato, bacon, egg, shredded cheddar cheese and choice of smoked chicken, turkey or pork belly, served with chipotle ranch dressing

ICEBERG WEDGE | 9

applewood smoked bacon, tomato, red onion, and crumbled bleu cheese, served with chipotle ranch dressing, add chicken +4

HOG-A-SUTRA

WHAT'S IN IT:

- » 3 lbs. smoked bacon
- » 3 mac + cheese balls
- » 4 burger patties*
- » 1 lb. loaded fries

WHAT YOU DO:

1

take center stage

2

eat it all in
30 minutes

3


if you can do it... take home prizes, a full belly, and initiation into the
Wild Eagle Sutra-Of-Fame



if the challenge conquers you, you pay \$44.99

*dine in-only

ON THE SIDE | 4

- » seasonal vegetable
- » onion rings +1
- » coleslaw
- » mac + cheese +1 
- » baked beans
- » side salad +1
- » kettle chips
- » loaded fries +2
- » fries

SIGNATURE SAUCES

- » Gut-warmer garlic
- » Carolina BBQ
- » Nashville hot oil
- » Miss Patty's vinegar BBQ
- » Buffalo
- » Bourbon BBQ

*These items are served raw or undercooked, or (may) contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.



= gluten-free



= vegetarian



= saloon favorite



= spicy

LIBATIONS

COCKTAILS

TFD MANHATTAN | 13

Basil Hayden's, Maker's 101, Cocchi Vermouth, bitters

COWBOY KILLER | 8

Ketel One, apple pie moonshine, lemon juice, simple syrup

GUN SLINGER | 10

Bulleit Rye, lemon juice, honey simple syrup, bitters

TRUE OLD FASHIONED | 13

Your choice of Maker's Mark or Knob Creek Rye, sugar cubes, bitters, Luxardo cherry

EAGLE RITA | 7

Hornitos, Triple Sec, lime juice, orange juice, simple syrup

STRAWBERRY MARGARITA | 8

Hornitos, strawberry purée, simple syrup, lime juice

THE BEE'S KNEES | 8

Beefeater, honey simple syrup, lemon juice

PEACH MULE | 10

Jim Beam Peach Whiskey, lime juice, ginger beer

STRAWBERRY MULE | 10

Tito's Handmade Vodka, strawberry purée, ginger beer and lime juice

COWBOY BREAKFAST | 10

Knob Creek Maple, ginger beer, bacon garnish

THE HANGOVER BLOODY MARY | 13

Tito's Handmade Vodka with a mac ball, bacon, and pepperoni wonton garnish

INEBRIATION STATION



Order your pass to beer freedom as you pour away. Featuring self-serve inebriation stations offering a variety of draft beers.

DO IT YOURSELF!

1. Place the glass at a 45° angle, one inch below the faucet. Do not let the glass touch the faucet. Open the faucet all the way.
2. After the glass has reached half full, gradually bring the glass to an upright position.
3. Let the remaining beer run straight down the middle. This ensures proper release of CO2 by producing 3/4" to an 1" foam head.
4. Close the faucet completely and quickly.

5. DRINK!

SHOTS

\$5

» **BREAKFAST SHOT WITH BACON**

» **APPLE PIE MOONSHINE**

» **STRAWBERRY INFUSED TEQUILA**



BEVERAGES

Pepsi
Diet Pepsi
Dr. Pepper
Sierra Mist
Ginger Ale
Lemonade

Red Bull | 5
» Regular
» Sugarfree
» Watermelon
» Yellow
» Blue

WINE

RED
Pinot Noir
Merlot
Cabernet

WHITE
Chardonnay
Riesling
Pinot Grigio

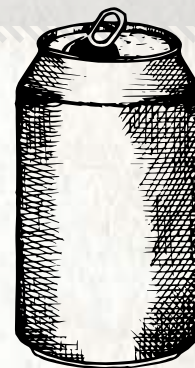
ASK ABOUT THE
SPITOON CHALLENGE
WIN \$100 GIFT CARD

20% OFF
WITH YOUR
COLLEGE ID

BEER

SELTZER &

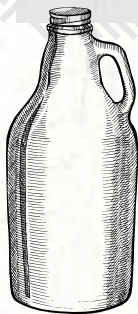
Miller Lite
Bud Light
Coors Light
Corona
Heineken
Blue Moon
Michelob Ultra
Pabst Blue Ribbon
Yuengling Lager
BrewDog Hazy - N.A.
White Claw - Assorted
High Noon - Assorted



64oz. GROWLERS

Found a beer you love here at Wild Eagle?
Take some back to your place!

Growler with 64oz of beer from our wall | 25
Refill your growler | 20



HAPPY HOUR

HOURS: 4 PM - 7 PM* | M - F

\$3 Wells | Wine | Select Drafts
Domestic Cans

GAMES

Wild Eagle features bowling, pool tables, table-top shuffleboard, vintage arcade games, golden tee, ping pong, air hockey, pop-a-shot, and more!

FREE GAMES EVERY MONDAY

*Happy hour is subject to change. Growlers are for take home purposes only and cannot be consumed at Wild Eagle. 20% off with your College ID is for food only.