



Local. Organic. Whenever Possible

starters

Goat Buster

Goat cheese fondue, vegetable crudite & toast points 13

Wild Thing Pizza

Housemade crust brushed with garlic oil, Brie, mozzarella, organic spinach & sautéed mushrooms 11

New Orleans Shrimp & Grits

Blackened Gulf shrimp, jalapeno studded grit cakes, black garlic BBQ sauce & chive aioli 14

Calamari Fritti

Flash fried, tossed in a classic pesto. Served with Peperonata & Moroccan olives 10

Wild Flower's "famous" Mac & Cheese

Mac-n-cheese, topped with a panko crust & white truffle oil 8

Brussels Sprouts & Pancetta

Oven roasted & drizzled with a balsamic reduction 7

Duck Confit Poutine

Duck confit served over housemade pomme frites, topped with a creamy garlic sauce 10

soup

Lobster bisque / Velvety tomato / Soup du jour

Cup 6 Bowl 9

salad

Golden Chèvre

Organic mixed greens, fresh berries, candied walnuts, julienned apples accompanied by a strawberry poppy seed vinaigrette topped with panko encrusted chèvre (goat cheese) 13

Smoked Chop Salad

Chiffonade of romaine, hard boiled eggs, red onion, tomato, blue cheese, & applewood smoked bacon in a creamy smoked-tomato dressing 13

Organic Spinach Salad

Organic baby spinach, golden raisins, toasted walnuts, gorgonzola tossed in a balsamic & dijon vinaigrette sm 6 / lg 11

Traditional Caesar

Classic Caesar with grated fresh parmesan sm 6 / lg 11

Beet Salad

Assortment of pickled & citrus roasted beets. Served with watercress, hazelnuts, local bourbon maple syrup & Burrata 9

risotto / pasta

Seafood Risotto

Braised peppers topped with Gulf shrimp & bay scallops 28

Pasta Pomodoro

Angel hair pasta with toasted garlic, tomatoes & basil 15

Mushroom Manicotti

Stuffed with wild mushrooms, herbs, ricotta, porcini cream sauce and topped with melted fontina and white truffle oil 19

Seasonal Vegetable Risotto

Housemade risotto served with seasonal vegetables 12

Add Protein: chicken 5 / calamari 8 / organic salmon, beef tenderloin, or three jumbo shrimp 11

entrée

Organic Irish Salmon Feature

From St. Brennan's Ireland, this salmon is hand fed organic food, & raised in an ocean pen comprised of 99.5% fresh water 29

Signature Garlic Chicken

Lightly breaded chicken breast generously stuffed with cream cheese, roasted garlic & chives served on a bed of fettuccini alfredo with fresh seasonal vegetable 21

The Best Filet

Soz. tenderloin of beef, fingerling potatoes, broccolini & mushroom Madeira with golden raisins 35

Bistro Burger

Soz grass-fed beef burger, topped with gruyere, fried farm fresh egg, pickled shiitake, frisée with pomme frites & garlic aioli. Served on Brioche 17

Roasted Lemon Chicken

Slow roasted chicken served over fresh red quinoa, roasted fennel, and tomato confit 22

Swordfish

Seared swordfish served over a fattoush Mediterranean summer salad, topped with a black fig and olive tapenade 35

dessert

Always housemade & the perfect compliment to a great evening!



***Proudly Supporting
Local & Organic***

*Becker Brothers' Farm,
Double Star Farm,
Buttonwood Farm,
Serendipity Ice Cream,
Todd Geisert Farms,
Such & Such Farms
Midwest Pasta Company*



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The Wild Orchid “our signature drink”

Glass or Pitcher

Cadillac Margarita

Glass or Pitcher

Mai Tai

Glass or Pitcher

The Original Margarita

Glass or Pitcher

Red or White Sangria

Glass or Pitcher

Micros & Imports

Stella Artois
 Angry Orchard
 Corona
 UCBC STLIPA
 Delirium Tremens

Goose Island 312
 Schlafly Pale Ale
 Stiegl Radler
 UCBC Schnickelfritz

Domestic Beer

Bud Light
 Budweiser

Bud Select
 Miller Highlife

Draft Beers

Happy Hour Drafts (4-7pm; 10pm-1am) : 3.5

*Our selection is always unique with a wide array of taste & style
 Ask your server about what's new or local.*

Wild Flower Favorites

Moscow Mule - Kettle One & Gosling's ginger beer, topped with lime juice & served in a copper mug

Dark & Stormy - Gosling's black rum & Gosling's ginger beer

Manhattan Orange - Bulleit rye whiskey, sweet vermouth, muddled fresh orange, topped with blood orange bitters

Famous Mojitos & Fresh Fruit Drinks

West End Mojito - A Neighborhood Favorite!

Made with fresh strawberries & basil

Classic Mojito - Fresh mint with limes muddled in simple syrup & rum topped off with refreshing club soda

Strawberry Blueberry Fizz - Pearl blueberry vodka, muddled strawberries, simple syrup topped with club soda

Beverages

Coke	Diet Coke	Sprite
Lemonade	Red Bull	Coffee
Pineapple Juice	Apple Juice	Milk
Orange Juice	Grapefruit Juice	Iced tea
Cranberry Juice		
Gosling's Ginger Beer	VOSS Spring Still or Sparkling Water	
San Pelliqrino Limonata	or Blood Orange	

Fresh refills on traditional Coffee & Fresh Iced Tea only

Martinis with a twist

Almond Kiss - Sky vodka, Amaretto and Godiva chocolate liqueur

Creamy Chocolate - Godiva chocolate, Godiva white, Skyy vodka

Cosmopolitan - Absolut Citron, Cointreau, fresh lime juice, & a splash of cranberry juice

Eden - Pearl pomegranate vodka, Pama Liqueur topped off with sparkling white wine

Espresso Martini - Espresso, vodka, with a splash of crème de cacao & hazelnut liqueur

French 75 - Nolet's gin, Lemoncello, simple syrup topped with champagne

New Fashion - Crown Royal, amaretto, simple syrup, Angostura bitters & an orange twist

Vesper - Three parts Bombay Sapphire gin, one part Skyy Vodka, splash of dry vermouth & a lemon twist

Our Old Fashion - Bulleit Rye, simple syrup with a muddled orange slice & cherry

Green Grape - Pearl Cucumber, St. Germain liqueur, simple syrup, topped with fresh lemon juice

Coffee / Café

Espresso 4 | Cappuccino 4.5 | Latte 4.5 | Mocha 4.75