



## signature starters

- fire braised chicken nacho stack** 18.99  
layers of crispy tortilla chips loaded with fire-braised chicken, queso, tomato, roasted corn, black beans, jalapeño, cilantro, scallions · served with sour cream and roasted salsa
- roasted tomato soup** 9.49  
fresh herbs, parmesan crostini
- our famous "wolf" wings** 17.99 SIX WINGS 20.99 TEN WINGS  
tossed in your choice of sauce: sweet & spicy, buffalo, or kansas city bbq sauce · served with celery, carrots & creamy buttermilk ranch
- cheesy baked spinach artichoke dip** 12.99  
served in a cast iron skillet, topped with melted cheese & pico de gallo · served with crispy tortilla chips, sour cream, & roasted salsa
- crispy firecracker shrimp** 18.99  
tossed in a sweet & spicy glaze, with fresh cabbage, lime, toasted sesame seeds & scallions
- beer battered onion rings** 13.99  
golden brown onion rings · served with creamy ranch & tangy bbq sauce
- sweet cast iron cornbread** 10.49  
house baked skillet cornbread, whipped butter & a honey bear
- crispy loaded baked potato fries** 13.99  
salted french fries smothered with cheddar & monterey jack cheese, smoky bacon, & scallions · served with buttermilk ranch

## tossed greens

- chicken caesar** 17.99  
crisp romaine, croissant croutons, grated parmesan, creamy caesar dressing  
substitute shrimp +4.99 or atlantic salmon\* +6.99
- grilled asian chicken** 17.49  
fresh romaine, crispy cabbage, carrots, bell peppers, scallions, green beans, crunchy wonton strips, sweet ginger sesame dressing
- classic cobb** 19.99  
crisp romaine, grilled chicken breast, smoky bacon, cherry tomatoes, avocado, blue cheese, hard boiled egg, choice of balsamic, ranch or blue cheese dressing
- tossed house greens salad** 7.99  
tomato, carrots, cucumbers, croissant croutons, choice of ranch, blue cheese or balsamic dressing



## favorite handhelds

- cheeseburger\*** 18.99  
schweid & sons 7 oz steakhouse burger patty, melted american cheese, tangy burger sauce, pickles, iceberg lettuce, tomato, onion, on a soft brioche bun · add smoky bacon +1.99
- smokehouse burger\*** 20.99  
schweid & sons 7 oz steakhouse burger patty, pulled pork, smoky bacon, melted american cheese, pickles, crispy fried onions, bourbon sweet bbq sauce, on a soft brioche bun
- nashville hot fried chicken** 18.99  
tangy carolina coleslaw, pickles, mayo on a soft brioche bun · served with a side of creamy buttermilk ranch  
dial down the heat, ask for southern fried style



## fireside mains

- honey bourbon salmon\*** 29.99  
grilled atlantic salmon, buttered brown rice pilaf, seasonal vegetables, grilled lemon
- roasted half chicken** 24.99  
crispy skin, seasonal vegetables, buttery mashed potatoes, thyme chicken glaze
- steak frites\*** 30.99  
9 oz stockyards angus sirloin, topped with garlic herb butter, served with crispy fries & house aioli  
try it surf and turf style, add grilled shrimp 38.99
- creamy shrimp alfredo pasta** 24.99  
spaghetti, white wine, herbed butter, cherry tomatoes, garlic, parmesan cheese · change it up, grilled chicken alfredo 22.99
- grilled new york strip steak** 44.99  
12 oz stockyards center cut, buttery mashed potatoes, seasonal vegetables
- braised short rib bolognese** 23.99  
spaghetti, housemade sauce with red wine, braised shortrib, ground sirloin, roasted tomatoes, & fresh herbs
- chili lime chicken bowl** 23.99  
brown rice, chili lime chicken, black beans, roasted corn, pico de gallo, queso fresco, tortilla strips, avocado, chipotle crema

## on the side 6.99 EA

- french fries · buttery mashed potatoes
- seasonal vegetables · brown rice pilaf

## FIRESIDE DRINKS & DESSERTS



## specialty cocktails

- blood orange mule** 14  
tito's handmade vodka, pressed lime, blood orange, ginger beer
- white peach old fashioned** 14  
maker's mark bourbon, white peach, orange bitters
- lodge mojito** 14  
blue chair bay rum, coconut water, fresh mint, pressed lime, topped with club soda
- fiery mango margarita** 14  
ghost tequila, mango chili margarita mix, chimoy, tajin

## great wolf classics

- great wolf 'rita** 14  
sauza hacienda silver tequila, agave, orange & lime juices
- great wolf lit** 14  
new amsterdam vodka, beefeater gin, blue chair bay rum, triple sec, cola

## spirited mocktails

- add a souvenir light-up cup +3
- tropic refresher** 8  
peach, mint, orange & lemon juices, club soda
- watermelon breeze** 8  
watermelon, lemonade, cream of coconut, pineapple juice
- mango dreamsicle** 8  
mango, cream of coconut, pineapple & orange juices
- dragon juice** 8  
passion fruit, blue curacao, lemonade, pineapple juice

## classic wines

	6oz	9oz	btl
<b>bubbles</b>			
la marca prosecco italy · 187ml split	-	-	15
one hope brut california	10	14	36
veuve clicquot 'yellow label' reims, france	-	-	110
<b>rosé, riesling, &amp; moscato</b>			
prophecy rosé france	10	14	36
chateau ste. michelle riesling columbia valley, wa	10	14	36
stemmari moscato sicily	10	14	36
seven daughters moscato veneto, italy	10	14	36
<b>sauvignon blanc</b>			
oyster bay marlborough, nz	11	15	42
nobilo marlborough, nz	14	20	52
decoy by duckhorn california	-	-	62
<b>pinot grigio</b>			
mezzacorona trentino, italy	11	15	42
ecco domani delle venezie, italy	14	20	52
santa margherita alto adige, italy	-	-	58
<b>chardonnay</b>			
seaglass santa barbara county	11	15	42
kendall-jackson 'vintner's reserve' california	14	20	52
cakebread napa valley	-	-	85
frog's leap 'shale & stone' napa valley	-	-	85

## backwoods spirits

make any drink a double +6

	6oz	9oz	btl
<b>vodka</b>			
new amsterdam	9.50		
absolut	11.50		
tito's handmade	11.50		
grey goose	14.50		
chopin family reserve	18.00		
<b>gin</b>			
beefeater	9.50		
tanqueray	11.50		
empres 1908	11.50		
hendrick's	14.50		
<b>rum</b>			
blue chair bay	9.50		
captain morgan	9.50		
malibu	9.50		
bacardi reserva ocho	11.50		
myers's dark	11.50		
<b>tequila</b>			
sauza hacienda silver	9.50		
hornitos reposado	11.50		
ghost	11.50		
patron silver	14.50		
don julio blanco	14.50		
casamigos blanco	16.00		
clase azul reposado	20.00		
cierto añejo	24.00		
don julio 1942	28.00		
<b>kentucky bourbon</b>			
jim beam	9.50		
maker's mark	11.50		
buffalo trace	14.50		
knob creek	14.50		
jefferson's ocean	18.00		
<b>tennessee whiskey</b>			
jack daniel's	11.50		
jack single barrel	16.00		
<b>canadian &amp; irish</b>			
crown royal	11.50		
jameson irish	11.50		
<b>scotch</b>			
dewar's white label	9.50		
johnnie walker black	11.50		
the glenlivet 12yr	14.50		
<b>cognac</b>			
hennessy vs	12.50		
<b>aperitif, digestif, &amp; crema</b>			
aperol	11.50		
bailey's irish cream	11.50		
campari	11.50		
grand marnier	11.50		
kahlúa	11.50		
rumchata	11.50		

## sippable dessert drinks

- espresso martini** 12.95  
new amsterdam vodka, tia maria cold brew liqueur, rumchata, owen's nitro-infused espresso
- peanut butter cup** 12.95  
skrewball peanut butter whiskey, chocolate, cream, toasted marshmallows

## fireside desserts

- jumbo chocolate dipped ice cream cookie tower** 14.99  
chocolate chip cookies filled with blue bunny vanilla ice cream, layers of sprinkles & chocolate chips, hot fudge sauce
- seasonal hand crafted cheesecake** 10.99  
fresh whipped cream
- warm cookie skillet** 13.99  
topped with m&m's, chocolate & caramel sauce, vanilla ice cream, whipped cream
- chocolate lava cake** 9.99  
whipped cream · à la mode +3

