MAC & BALLS DEEP

cheesy goodness rolled in a ball and fried crispy with a kick 5.99

PORK BELLY BURNT ENDS

thick-cut, slow-cooked pork belly rubbed with our special house blend of spices and bourbon bbq sauce 6.99

EAGLE WINGS & 21bs. of perfectly succulent wings generously rubbed with our secret house blend of spices 13.99

KETTLE CHIPS 4

house-made kettle chips served with house french onion dip and house-smoked cheddar queso 8.99

SWEET POTATO NACHO TOTS

pulled pork, smoked cheddar queso, corn & black bean salsa fresh jalapeño, sour cream 11.99

PEPPERONI WONTONS

meat and cheese stuffed in a wonton wrap, served with marinara 6.99

PULLED PORK QUESADILLA

flour tortilla, smoked cheddar queso, pepper-jack, honey ale onions, green pepper, corn & black bean salsa, sour cream 11.99

PORK EAGLE POUTINE

bbq pork belly, sunny-side egg, country gravy atop fresh seasoned fries 10.99

sweet potato tots coleslaw 3.99

side salad onion rings 4.99

All sandwiches are served with chips. Upgrade to fries +1 or onion rings +2

CLUCKIN CHICKEN

grilled chicken, lettuce, tomato, mayo 10.99

PULLED PORK

house-made pork, bourbon bbq sauce, coleslaw, pickle 11.99

BUFFALO CHICKEN WRAP

grilled chicken, lettuce, tomato, cheddar cheese, buffalo, garlic aioli 10.99

SOUTHERN CHOCOLATE CAKE chocolate ganache fudge 7.99

RTERS RABBIT FOOD

add chicken to any salad +3.99

ICEBERG WEDGE

maple-glazed bacon, crumbled bleu cheese, red onion, grape tomatoes, zesty avocado dressing 8.99

BUFFALO CHICKEN SALAD

house lettuce blend, carrots. bacon, grape tomatoes, croutons, cheddar cheese 11.99

CAN OF BUSTED BISCUITS (C.O.B.B.)

House lettuce mix, tomato, egg, bleu cheese crumbles, bacon, and grilled chicken 8.99

SIDE SALAD

house lettuce blend, cucumber, tomato, cheese 4.99



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

Fun, inventive spins on traditional fare.

YUENGLING FISH & CHIPS

battered haddock with our house seasoning, served with chipotle tartar sauce, chips, and coleslaw 13.99

NASHVILLE CHICKEN FRIED CHICKEN

nashville spices, thin pounded, double-breaded served with country gravy, not for the faint of heart, served with chips and coleslaw 13.99

WILD TENDER BASKET

hand-breaded, buttermilk-brined, bourbon bbg sauce, served with fries and coleslaw 12.99

All burgers are cooked to at least medium (145°F) and served with chips. Upgrade to fries +1 or onion rings +2

classic american cheese, lettuce, onion, tomato, pickle, garlic aioli 10.99

SADDLE STIFF*

bourbon bbq, crispy onion ring, maple-glazed bacon, smoked cheddar cheese 11.99

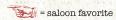
CURLY WOLF*

deep-fried pepper-jack, hot garlic sauce, and fresh jalapeño 11.99



Sub any burger with black bean patty +2









COCKTAILS

STRAWBERRY MEX MULE

house-made strawberry-infused tequila, ginger beer, and lime 10.00

GUN SLINGER

bulleit, honey syrup, fresh lemon juice 9.75

COWBOY KILLER

ketel one, apple pie moonshine, fresh lemon juice, simple syrup 11.00

MANHATTAN

basil hayden's, booker's, full measure bitters 13.00

BASIC B* LEMONADE

maker's mark, fresh lemon juice, simple syrup 8.25

MOSCOW MULE

Smirnoff, ginger beer, fresh lime juice 7.50

SHOTS

GREEN TEA 7.00

STRAIGHT UP

Crown Royal 8.00

HOUSE-MADE STRAWBERRY INFUSED TEQUILA

5.00







160Z. CANS | WELL DRINKS

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

do it vouvself

- 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.
- After the glass has reached half full, gradually bring the glass to an upright position.
- Let the remaining beer run straight down the middle. This ensures proper release of CO_2 by producing $^3/_4$ " to a 1" foam head.
- Close the faucet completely and quickly.

5 DRIK.





1

take center stage eat it all in 30 minutes



3

take home prizes, a full belly, and initiation into the Wild Eagle Sutra-of-Fame

Every Saturday 10pm - 1am visit wildeagle.com for more information