



APPETIZERS

PRETZELS NACHOS BACON CHICKEN

CAMPFIRE SAMPLER*

Brown Sugar & Chili Spiced Candied Bacon, Hand-Breaded Fried Pickles & Fresh Fried Tortilla Chips With Warm Housemade Queso & Pico De Gallo Garnish. 14.99

SALOON SKILLET NACHOS* ⑥

Fresh Fried Tortilla Chips Layered In A Skillet With Shredded Monterey Cheddar Jack Cheese Then Oven Baked & Topped With Your Choice Of Mesquite Chicken Or Taco Seasoned Ground Beef & Finished With Housemade Warm Queso, Pico De Gallo, Scallions & Jalapeños. Served With A Side Of Salsa & Sour Cream. 11.99
Add A Side Of Guacamole 2.49

COWBOY STEAK BITES*

Blackened Choice Cut Sirloin Topped With Bleu Cheese Crumbles, Diced Tomato & Onion Straws. Served With Hollandaise & Housemade Horseradish Sauce. 13.99

FRIED PICKLES

Hand-Breaded Fried Pickle Spears Served With Ranch Or Southwest Ranch. 9.99

CANDIED BACON* ⑥

Brown Sugar & Chili Spiced Candied Applewood Smoked Bacon. 7.99

HOMEMADE CHICKEN TENDERS*

Hand-Breaded Chicken Tenderloins Then Fried To Crispy Perfection. Served With Your Favorite Wing Sauce For Dipping. 10.99

BAVARIAN PRETZEL

Hand Twisted, Salted & Baked To Order. Served With Housemade Warm Queso & Honey Mustard Dipping Sauce. 7.99

SOUTHWEST EGG ROLLS*

Stuffed With Chicken, Black Beans, Roasted Corn, Spinach, Red Peppers & Pepper Jack Cheese. Served With A Side Of Southwest Ranch For Dipping. 7.99

SMOTHERED TATER KEGS*

Jumbo Tater Kegs Filled With Applewood Smoked Bacon, Cheddar & Chive. Topped With Housemade Warm Queso, More Applewood Smoked Bacon & Scallion Garnish. 11.99

BEER BATTERED ONION RINGS

Double-Dipped In Craft Bent Arm Ale & Fried To Crispy Deliciousness. Served With Wild Bill's Onion Ring Dipping Sauce. 9.49

CHIPS & QUESO ⑥

Fresh Tortilla Chips Dusted With Our Southwest Seasoning, Warm Housemade Queso & Pico De Gallo Garnish. 7.49

CAJUN RANCH WAFFLE FRIES

Waffle Cut Potatoes Fried To A Golden Crisp Then Tossed In Our Special Cajun Ranch Seasoning. Served With Seasoned Sour Cream. 7.49

ELLSWORTH CHEESE CURDS

At Wild Bill's, We Take Our Cheese Curds Seriously! Ellsworth Cheese Curds Taste Like No Others Because Wisconsin & Minnesota Dairy Farmers Are Very Fussy About Quality. Every Order Of Our Homemade Cheese Curds Are Battered In-House & Fried Fresh To Order. Served With Your Choice Of Ranch Or Cajun Ranch Dipping Sauce.

REGULAR 10.99

Serves 2-3 People

LARGE 18.99

Serves 4-6 People



⑥ Gluten Friendly Items Are Made Without Gluten Ingredients, However They Are Prepared In Our Kitchens Which Are Not Gluten Free. Cross Contact With Other Food Items That Contain Gluten Is Possible. Fried Foods Are Cooked In The Same Oil As Products That Contain Gluten.
* Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness.

BEER

ICE COLD CERVEZA

BEER ON TAP

SERVED IN 16oz. OR 20oz.



BLUE MOON
BUD LIGHT
COORS LIGHT
CASTLE DANGER

LEINENKUGEL'S
HONEY WEISS
MICHELOB GOLDEN
DRAFT LIGHT
MICHELOB ULTRA

MILLER LITE
SAMUEL ADAMS SEASONAL
SUMMIT EPA
SURLY FURIOUS

ASK YOUR SERVER
OR SCAN THE QR CODE
FOR OUR COMPLETE LIST
OF LOCAL, NATIONAL &
SEASONAL DRAFTS.



BURGERS PHILLYS

CHICKEN CRAFT AWESOME

HOT BOURBON CHEESESTEAK BACON

Wild Bill's Uses Only Fresh Never Frozen Certified Angus Beef, The Top 7% Of Premium Ground Beef Sold In America. Our Half-Pound Burgers Are Served On Butter Grilled Pub Buns Accompanied With Lettuce, Tomato & Red Onion By Request. Served With Seasoned Crinkle Cut Fries & Pickles.

THICK-CUT BURGERS

Substitute A Chicken Breast For **NO CHARGE**.

Gluten Friendly With Hilltop Hearth Bun. **6**

VEGAN & GLUTEN FREE SUBSTITUTIONS

Hilltop Hearth Bun 1.99 | Chickenless Breast 1.99
Impossible Burger 2.49

THREE CHEESE* **6**

American, Swiss & Wisconsin Aged Cheddar. 11.99

BACON CHEESEBURGER* **6**

American Cheese & Applewood Smoked Bacon. 12.99

THE WORKS BURGER* **6**

American Cheese, Swiss Cheese, Applewood Smoked Bacon, Sautéed Onions & Mushrooms. 13.99

BOURBON BURGER*

Jim Beam Bourbon Glaze, Wisconsin Aged Cheddar Cheese, Applewood Smoked Bacon & Sautéed Onions. 13.99

FEEL N' GOUDA* **6**

Homemade Smoked Gouda Cheese Sauce, Applewood Smoked Bacon, Garlic Aioli & Sautéed Onions. 13.99

OLD FASHIONED* **6**

Swiss Cheese, Sautéed Mushrooms & Caramelized Onions. 12.99

PB & J* **6**

Candied Bacon, Pepper Jack Cheese, Peanut Butter & Grape Jelly. 13.99

ON THE RUN*

Wisconsin Aged Cheddar Cheese, Applewood Smoked Bacon, Onion Straws, Shredded Lettuce, Tomato & Wild Bill's Special Burger Sauce. 13.99

CAJUN RANCH BURGER* **6**

Wisconsin Aged Cheddar Cheese, Applewood Smoked Bacon & Cajun Ranch. 13.99

BUILD YOUR OWN CHICKEN PHILLY OR CHEESESTEAK

Served On A Grilled French Hoagie
With Seasoned Crinkle Cut Fries
& Pickles. 12.99

- 1 PICK A MEAT**
Chicken Or Steak.
- 2 PICK A SAUCE**
Mayo, Wild Bill's Special Sauce, Cajun Ranch, Southwest Ranch Or Chipotle Aioli.
- 3 PICK A CHEESE**
American, Wisconsin Aged Cheddar, Swiss, Pepper Jack, Housemade Queso Or Crumbled Bleu Cheese.
- 4 PICK 2 TOPPERS**
Giardiniera Peppers, Green Peppers, Caramelized Onions, Onion Crisps, Sautéed Mushrooms Or Jalapeños.

\$2.49

SUBSTITUTIONS

Substitute For Fries: A House Salad **6**, Fresh Fruit **6**, Cup Of Soup, Cowboy Beans **6**,
Parmesan Alfredo Hash Browns, Cajun Ranch Waffle Fries With Seasoned Sour
Cream, Sweet Potato Fries **6** Or Beer Battered Onion Rings With Wild Bill's
Onion Dipping Sauce.



6 Gluten Friendly Items Are Made Without Gluten Ingredients, However They Are Prepared In Our Kitchens Which Are Not Gluten Free. Cross Contact With Other Food Items That Contain Gluten Is Possible. Fried Foods Are Cooked In The Same Oil As Products That Contain Gluten.
* Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness.

HANDCRAFTED MARGARITAS & COCKTAILS

MARGARITAS

Our Margaritas Are Made On The Rocks With Jose Cuervo Tradicional In A 16oz. Mason Jar Or Our Jumbo 21oz. Goblet. Served In Your Choice Of Flavor With A Salt Or Sugar Rim & Lime Garnish.

**LIME
STRAWBERRY**

**MANGO
RASPBERRY**

SLAM DUNK MARGARITAS

Your Choice Of A Corona, Mike's Hard Mango Or Mike's Hard Strawberry Dunked Inside Our Housemade 21oz. Margarita Goblet. Rimmed With Salt For The Corona & Sugar For Mike's Hard Flavors.

BLUE BOBBER MARGARITA

Made With Jose Cuervo Tradicional Tequila, Fresh Blueberries, Blueberry Schnapps, Sour, Lime Juice & Orange Juice. Served With A Sugar Rim.

DOUBLE BARREL MARGARITA

Our Handcrafted Margarita With A Double Shot Of Jose Cuervo Tradicional & Your Choice Of A Can Of Red Bull Watermelon Or Red Bull Tropical Dunked Inside. Served With A Sugar Rim.

MOJITOS

DRAGONBERRY MOJITO

Bacardi Dragonberry Rum, Strawberry Puree, Fresh Lime & Mint Muddled With Simple Syrup. Finished With Club Soda & Garnished With A Lime.

PINEAPPLE MOJITO

Cruzan Pineapple Rum, Chunks Of Pineapple & Mint Muddled With Simple Syrup. Finished With Club Soda & Garnished With Pineapple & A Mint Sprig.

MANGO HABANERO MOJITO

Ole Smoky Mango Habanero Whiskey With Muddled Mint, Limes & Mango Puree Then Finished With Club Soda. Garnished With A Lime & Mint Sprig.

BLOODY MARY'S

Homemade Bloody Mary Mix, Celery Salt Rim, Spicy Pickle, Beef Stick, Applewood Smoked Bacon, Celery Stick, Pepperoncini, Lime Wedge & An Olive Garnish. Served In A Mason Jar With A Beer Chaser.

ORIGINAL Tito's Vodka

SPICY Absolut Peppar Vodka

MANGO HABANERO Ole Smoky Mango Habanero Whiskey

MULES

AMERICAN

Tito's Vodka, Stoli Ginger Beer, Lime Juice & A Lime Wedge.

THE SHE SHED

Tito's Vodka, Stoli Ginger Beer, Mango Puree & A Lime Wedge.

MEXICAN MULE

Jose Cuervo Tradicional, Stoli Ginger Beer, Strawberry Puree & A Lime Wedge.

PEACH WHISKEY MULE

Jack Daniels, Peach Schnapps, Ginger Beer, Pineapple Juice, Sour & A Lime Wedge.

HOMEMADE VODKA LEMONADES

Made With Fresh Lemonade & Served With A Sugar Rim. Created With Your Choice Of The Following Smirnoff Vodka Flavors:

**MANGO
STRAWBERRY**

**BLUE RASPBERRY
RASPBERRY**

LONG ISLANDS

LONG ISLAND

Rum, Vodka, Gin, Triple Sec, Sour, A Splash Of Cola & A Lemon Garnish.

WHISKEY ROAD

Jack Daniels, Jim Beam, Southern Comfort, Sour, A Splash Of Cola & A Lemon Garnish.

ASS IN THE SAND

Rum, Vodka, Peach Schnapps, Blue Curaçao, Lemonade, Splash Of Lemon-Lime Soda, Cranberry Ice Cube & A Mint Sprig Garnish.



CROWD PLEASERS



STREET TACOS

Tacos Topped With Sizzling Slaw & Lime Infused Sour Cream.
Served With Tortilla Chips, Pico De Gallo & Salsa. *Add Guacamole 2.49*

CHIPOTLE LIME CHICKEN TACOS*

Slow-Roasted Chicken Seasoned With Our Special Chipotle Essence & Finished With Monterey Cheddar Jack Cheese. 12.99

BLACKENED SHRIMP TACOS*

Sautéed Shrimp In Our House Blackening Seasoning With Lime Juice, Cilantro, Roasted Garlic & Topped With Pepper Jack Cheese. 14.99

8 HOUR PULLED PORK*

A Mound Of Our Slow-Roasted Pork Slathered In Your Choice Of Wild Bill's Original BBQ, Carolina Honey BBQ Or Drunken Bourbon BBQ. Served On A Butter Grilled Pub Bun With Seasoned Crinkle Cut Fries & Pickles. 11.99

COWGIRL CLUB*

Grilled Ciabatta, Honey Roasted Turkey, Smoked Ham, Applewood Smoked Bacon, Swiss Cheese, Pesto Aioli, Sun-Dried Tomato Aioli, Red Ripe Tomatoes & Spring Greens. Served With Seasoned Crinkle Cut Fries & Pickles. 13.99

HOMEMADE CHICKEN TENDER BASKET*

Fresh Never Frozen Chicken Tenderloins Hand-Breaded & Fried To Order. Served With Seasoned Crinkle Cut Fries, Coleslaw & Your Favorite Wing Sauce For Dipping. 11.99

SOUTHWEST TACO FLATBREAD PIZZA*

Southwestern Ranch, Taco Seasoned Ground Beef & Monterey Cheddar Jack Cheese Baked & Then Garnished With Shredded Lettuce, Diced Tomatoes, Jalapeños & A Lime Crema Drizzle. 12.99

CUBANO*

A Generous Portion Of Jerk Seasoned Pulled Pork, Ham, Dijon Mustard & Pickles On Butter Grilled Ciabatta Bread. Served With Seasoned Crinkle Cut Fries & Pickles. 12.99

BACON CHICKEN RANCH FLATBREAD PIZZA*

Hand-Pulled Chicken, Housemade Ranch Sauce, Chopped Applewood Smoked Bacon, Diced Tomatoes, Diced Red Onion & Fresh Mozzarella. 12.99

NASHVILLE HOT CHICKEN SANDWICH*

Hand-Breaded Chicken Breast Fried To Order Then Brushed With Our Scratch Made Nashville Hot Sauce & Placed On Cool Ranch Dressing & Pickles Then Topped With Shredded Lettuce. Served On A Butter Grilled Pub Bun With Seasoned Crinkle Cut Fries & Pickles. 12.99

MIX & MATCH SLIDERS*

Your Choice Of Any Three Slider Combinations: 8 Hour Pulled Pork, Buffalo Chicken With Swiss Cheese Or Mini Burgers Smothered In American Cheese. Served On Butter Grilled Buns With Seasoned Crinkle Cut Fries & Pickles. 12.99



\$2.49

SUBSTITUTIONS

Substitute For Fries: A House Salad 6, Fresh Fruit 6, Cup Of Soup, Cowboy Beans 6, Parmesan Alfredo Hash Browns, Cajun Ranch Waffle Fries With Seasoned Sour Cream, Sweet Potato Fries 6 Or Beer Battered Onion Rings With Wild Bill's Onion Dipping Sauce.

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DESSERTS

MINI DONUTS BROWNIE CARROT CAKE COOKIE DOUGH



COOKIE DOUGH EGG ROLL SUNDAE

Rich Chocolate Chip Cookie Dough Wrapped In A Flaky Pastry Shell Then Flash-Fried Until The Cookie Dough Is Warm & Goopy. Finished With New York Vanilla Ice Cream, Drizzled Chocolate & Caramel Sauce Then Topped With A Dollop Of Whipped Cream & A Cherry. 8.99

CARROT CAKE

One Pound Of Deliciously Moist Layers Of Carrot Cake With Coconut & Pecans Topped With A Vanilla Cream Cheese Icing & Drizzles Of Caramel Sauce. 9.99



CANDIED BACON MINI DONUTS*

Mini Donuts Tossed In Cinnamon Sugar & Then Finished With Crumbled Candied Bacon & Caramel Sauce Drizzle. 6.99



TOFFEE BROWNIE SUNDAE

Warm Double Fudge Gourmet Brownie, Graham Cracker, New York Vanilla Ice Cream, Chocolate & Caramel Drizzle, Whip Cream & Crunchy Salted Toffee Candy Pieces. 7.99



ST. LOUIS STYLE

RIBS

& COMBOS

Rubbed With Select Spices & Slow-Roasted To Fall-Off-The-Bone Perfection! Slathered In Your Choice Of Wild Bill's Original BBQ, Carolina Honey BBQ Or Drunken Bourbon BBQ. Served With Cheddar & Jalapeño Cornbread With Vanilla Honey Butter, Seasoned Crinkle Cut Fries, Cowboy Beans & Coleslaw.

Gluten Friendly Without Cornbread. **G**

RIBS*

1/2 ORDER **G** 18.99 FULL ORDER **G** 23.99

RIB COMBOS*

1/2 Order St. Louis Style Ribs With Your Choice Of Traditional Wings **G**, Boneless Wings Or Homemade Chicken Tenders. 24.99

*Traditional & Boneless Wings Tossed In Your Choice Of Wing Sauce. Chicken Tenders Served With Your Favorite Wing Sauce For Dipping.

FAJITAS

Served On A Hot Skillet With Sautéed Green Peppers, Red Peppers & Yellow Onions With A Side Of Shredded Lettuce, Diced Tomatoes, Shredded Monterey Cheddar Jack, Green Onions, Sour Cream, Salsa & Warm Flour Tortillas.

Add A Side Of Guacamole 2.49

CHICKEN*

Mesquite Grilled Chicken. 15.99

MESQUITE STEAK*

Mesquite Grilled Sirloin. 16.99

SHRIMP*

Tender Shrimp Sautéed & Fajita Seasoned. 16.99

CHOOSE TWO*

Mesquite Seasoned Chicken, Steak Or Shrimp. 17.99

TRIO*

Treat Yourself To All Three. 18.99

OVEN BAKED MAC-N-CHEESE

Served With Cheddar & Jalapeño Cornbread With Vanilla Honey Butter.

HOUSE MAC

Made From Scratch Cheese Sauce Tossed In Cavatappi Noodles, Topped With Shredded Monterey Cheddar Jack Cheese Then Baked In A Skillet Until Bubbly Hot. Finished With Diced Tomatoes & Applewood Smoked Bacon. 13.99
Add Grilled Chicken For 3.99

BONEYARD BBQ MAC*

A Stack Of Our Always Tender Fall-Off-The-Bone St. Louis Style Ribs Presented In A Bubbling Skillet Of Rich & Creamy Artisan Inspired Aged Vermont White Cheddar, Asiago Cheese, Shredded Monterey Cheddar Jack Cheese & Garnished With Onion Straws. 18.99

SMOKEY GOUDA MAC

Hearty Cavatappi Noodles Tossed In Our Smoked Gouda Sauce & Topped With A Savory Blend Of Imported Asiago & Parmesan Cheese Then Finished In The Oven To A Warm & Bubbly Crusted Top. 14.99
Add Grilled Chicken For 3.99

TACO MAC*

Our Housemade Cheese Sauce Tossed In Cavatappi Noodles & Certified Angus Taco Seasoned Ground Beef, Topped With Monterey Cheddar Jack Cheese Then Baked In A Skillet Until Bubbly Hot & Garnished With Pico De Gallo. 14.99



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FRESH SALAD

WRAPS CHOPPED

GREEN DELICIOUS CRISP



GRILLED WRAPS

Served With Seasoned Crinkle Cut Fries & Pickles.
Wraps Served In A Grilled Herb Flour Tortilla.
Gluten Friendly With Kontos Tortilla. **G**

VEGAN & GLUTEN FREE SUBSTITUTIONS

Kontos Tortilla Wrap 1.99 | Chickenless Breast 1.99

CHICKEN BACON RANCH WRAP*

Chopped Chicken Tenders, Applewood Smoked Bacon, Swiss Cheese, Shredded Lettuce, Diced Tomatoes & Ranch Dressing. 11.99

MESQUITE CHICKEN QUESO WRAP* **G**

Mesquite Grilled Chicken, Housemade Queso, Pico De Gallo, Southwest Ranch & Shredded Lettuce. 11.99

BUFFALO CHICKEN WRAP*

Homemade Chicken Tenders, Buffalo Sauce, Shredded Lettuce, Diced Tomatoes & Bleu Cheese Dressing. 11.99

STEAKHOUSE WRAP* **G**

Montreal Seasoned Sirloin Tips, Pico De Gallo, Shredded Lettuce, Southwest Ranch & Pepper Jack Cheese. 12.99

\$2.49

SUBSTITUTIONS

Substitute For Fries: A House Salad **G**, Fresh Fruit **G**, Cup Of Soup, Cowboy Beans **G**, Parmesan Alfredo Hash Browns, Cajun Ranch Waffle Fries With Seasoned Sour Cream, Sweet Potato Fries **G** Or Beer Battered Onion Rings With Wild Bill's Onion Dipping Sauce.



CERTIFIED FRESH SALADS

Served With Cheddar & Jalapeño Cornbread With Vanilla Honey Butter.
Gluten Friendly Without Cornbread & Croutons. **G**

VEGAN & GLUTEN FREE SUBSTITUTION

Chickenless Breast 1.99

CANDIED BACON SALAD*

Grilled Chicken, Candied Bacon, Crumbled Bleu Cheese, Grape Tomatoes, Cucumber, Red Onion & Tossed In Our Housemade Classic Vinaigrette. 13.99

SALOON SALAD* **G**

Grilled Chicken, Monterey Cheddar Jack Cheese, Grape Tomatoes, Cucumber, Red Onion, Chopped Applewood Smoked Bacon, Golden Raisins & Croutons. Served With Your Choice Of Dressing. 13.99

COWBOY SALAD* **G**

A Bed Of Fresh Greens Piled High, Pico De Gallo & Shredded Pepper Jack Cheese. Topped With Your Choice Of Mesquite Pulled Chicken Or Tender Steak Bites, Tortilla Strips & Jalapeño Honey Drizzle. Served With A Side Of Chili Lime Vinaigrette. 13.99

CRISPY CHICKEN SALAD*

Chopped Homemade Chicken Tenders Over Fresh Salad Greens, Monterey Cheddar Jack Cheese, Grape Tomatoes, Cucumber & Red Onion. Served With Your Choice Of Dressing. 12.99

SOUTHWEST TACO SALAD* **G**

Taco Seasoned Ground Beef, Monterey Cheddar Jack Cheese, Grape Tomatoes, Green Onion, Jalapeños, Tortilla Strips & Lime Crema Drizzle. Served With A Side Of Southwest Ranch Dressing. 12.99

BLACKENED SHRIMP SALAD* **G**

Grilled Shrimp Seasoned With Our Housemade Blackening Seasoning, Roasted Corn, Black Beans, Grape Tomatoes, Red Onion & Tortilla Strips. Served With Mango Pineapple Vinaigrette. 14.99

YOUR CHOICE OF DRESSING: Ranch **G**, Southwest Ranch **G**, French **G**, Bleu Cheese, Honey Mustard **G**, Thousand Island, Chili Lime Vinaigrette **G**, Classic Vinaigrette **G**, Balsamic Vinaigrette **G** Or Mango Pineapple Vinaigrette **G**.



WINGS DRY RUBS

TRADITIONAL BONELESS

BBQ CAJUN NASHVILLE HOT TERIYAKI

Our Traditional Wings Are Never Frozen & Are Cooked Fresh To Order. Includes Your Choice Of Celery Or Carrots & Bleu Cheese Or Ranch Dressing. ⁶

TRADITIONAL ⁶ OR BONELESS*

8 10.99 **12** 15.99 **16** 19.99

WING SAUCES

MILD

- Wild Bills' BBQ ⁶
- Carolina Honey BBQ ⁶
- Teriyaki
- Sesame Asian ⁶
- Drunken Bourbon BBQ ⁶
- Garlic Parmesan ⁶
- Cajun Ranch ⁶
- Sweet Chili ⁶
- Jim Beam Bourbon Glaze
- Mild Buffalo ⁶
- Garlic Buffalo ⁶
- Caribbean
- Buffalo ⁶
- Nashville Hot With Harissa Drizzle & Dill Pickles ⁶
- Hot Buffalo ⁶

HOT

DRY RUBS

**Dry Rubs Available On Traditional Wings Only.*

MILD
HOT

- Minnesota Dry Rub
- Lemon Pepper
- Cajun Ranch
- Buffalo



KICK IT UP A NOTCH!

- SERVED OVER FRIES 1.99
- SERVED OVER CAJUN RANCH WAFFLE FRIES WITH SEASONED SOUR CREAM 2.99
- EXTRA RANCH OR BLEU CHEESE .49
- EXTRA CELERY & CARROTS .99
- EXTRA CELERY .99
- EXTRA CARROTS .99
- EXTRA WET 1.49

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NON-ALCOHOLIC BEVERAGES

REFRESHING SODAS & ICE TEAS
FREE REFILLS



REGULAR SUGAR FREE BLUEBERRY
TROPICAL WATERMELON

HAPPY HOURS

DRINKS

MONDAY-FRIDAY 3PM-6PM
SUNDAY-WEDNESDAY 9:30PM-MIDNIGHT

\$3 RAILS

\$4 CALLS, BOTTLES & 20oz. DOMESTIC DRAFTS

BOTTLES: Coors Light, Bud Light, Budweiser, Miller High Life, MGD, Michelob Golden Draft Light, Miller Lite, Grain Belt Premium, Budweiser Zero (NA).

CALLS: Tito's Vodka, Absolut Vodka & Absolut Vodka Flavors, Captain Morgan Spiced Rum, Bacardi Rum & Bacardi Rum Flavors, Jack Daniels Whiskey, Jim Beam Bourbon & Tanqueray Gin.

20oz. DRAFT BEERS:

Coors Light, Bud Light, Michelob Golden Draft Light, Miller Lite.

\$6 ADULT SLUSHY'S & HOUSE WINE

FOOD

MONDAY-FRIDAY 3PM-6PM

\$5 Fried Pickles, Candied Bacon, Bavarian Pretzel, Southwest Egg Rolls, Cajun Ranch Waffle Fries & Seasoned Sour Cream, Chips & Queso.

\$7 Regular Size Cheese Curds, Homemade Chicken Tenders, Beer Battered Onion Rings.

\$2 OFF Traditional & Boneless Wings.

FEATURES

**FAJITA
THURSDAYS**
11AM-9PM

\$12⁹⁹

**STEAK, CHICKEN
OR SHRIMP**



**FISH FRY
FRIDAYS**

11AM-9PM

\$12⁹⁹

HAND-BATTERED COD

Served With Crinkle Cut Fries, Coleslaw,
Tartar Sauce & A Lemon Wedge.



\$2⁴⁹

SUBSTITUTIONS

Substitute For Fries: A House Salad 🍴, Fresh Fruit 🍌, Cup Of Soup, Cowboy Beans 🍲,
Parmesan Alfredo Hash Browns, Cajun Ranch Waffle Fries With Seasoned Sour Cream,
Sweet Potato Fries 🍠 Or Beer Battered Onion Rings With Wild Bill's Onion Dipping Sauce.

**ADULT
SLUSHY'S**

Ask Your Server Or Bartender
For Today's Flavors.



SERVICE INDUSTRY SPECIALS

AVAILABLE ANYTIME 7 DAYS A WEEK

Bring In Your Day Of Clock In Or Out Receipt And Receive:

A FREE You-Call-It One Liquor Cocktail Or Bottle Beer
With The Purchase Of Another.

\$2 OFF Any Regular Priced Menu Item.

