

SHAREABLES

Cheese Curds \$ 9.99

Wisconsin mozzarella cheese, fried to perfection, served with ranch

Boudin Balls \$ 9.99

Stuffed with pepperjack cheese, boudin, breaded and lightly fried, wolf pack sauce

Chicharrones y Queso \$10.99

Fried pork rinds with queso for dipping

Sterling's Egg Rolls \$12.99

Egg rolls stuffed with boudin, shrimp, and cheese, wolf pack sauce

Wings \$12.99

6 jumbo wings, smoked and fried. Your choice of traditional buffalo sauce or cajun dry spice

Coconut Shrimp \$12.99

8 fried coconut shrimp, served with a sweet chili sauce

Texas Board \$17.99

A mix of local cheese, meats and goodies from our friends at Bellville Meat Market

SALADS

Caesar \$10.99

House made caesar dressing, romaine lettuce, shaved parmesan, croutons

Wedge \$10.99

House made ranch dressing, blue cheese crumbles, cherry tomatoes, purple onions & applewood smoked bacon

Warm Goat Cheese \$13.99

Spring mix, romaine, panko fried warm goat cheese, honey drizzle, candied pecans, sliced apples, and sherry dressing

Add ons

- Buffalo chicken tender \$3.99
- Fried chicken tender \$3.99
- Blackened chicken breast \$5.99
- Blackened shrimp skewer \$5.99

SOUP OF THE DAY

Cup \$7

Bowl \$12

SWEETS

- Brownie Sundae Deluxe \$11
- Southern Style Strawberry Short Cake \$7
- Peach Crisp \$7
- Scoop of Blue Bell add \$2

HANDHELDS

The Lone Wolf Burger \$15.99

Fried egg, fried onion strings, american cheese, bacon, wolf pack sauce, french fries

Cheeseburger Basket \$13.99

Double meat, double cheese, lettuce, tomato, pickles, french fries

The Bird \$13.99

Hand battered chicken breast, choice of dirty bird (tossed in buffalo sauce) or traditionally fried, lettuce, onion, provolone cheese, french fries

Turkey Club \$13.99

House smoked turkey, lettuce, tomato, bacon, provolone cheese, dijonnaise sauce, french fries

New Orleans Style Shrimp Po 'Boy \$15.99

Fried shrimp, lettuce, tomato, pickles, mayo, served on Leidenheimer french bread, french fries

Three Beautiful Tacos \$15.99

Pick a Protein
(house smoked pork, fried chicken tender, fried catfish)
crispy cheese, slaw, creamy jalapeño sauce

ENTREES

Chicken Fried Steak \$18.99

Bellville Meat Market beef cutlet, mashed potatoes, cream gravy, green beans

Chicken Tenders \$14.99

Over a half pound of fried chicken tenders, french fries, cream gravy, wolf pack sauce

Fried Shrimp \$16.99

10 golden fried shrimp, french fries, hush puppies, tartar sauce

Texas Boy Pasta \$18.99

Maw Maw's braised beef, penne pasta, cherry tomatoes, mozzarella cheese, oven baked to perfection, served with choice of small caesar, wedge or house salad

Down on the Bayou Fettuccine

Alfredo Pasta \$18.99

Blackened shrimp & sausage, cherry tomato, green onion, served with choice of small caesar, wedge or house salad

DAILY LUNCH FEATURES

Wednesday \$14.99

Half surf and turf po'boy and gumbo, braised beef & gravy, fried shrimp, lettuce, tomato, pickles and mayo, served on Leidenheimer french bread

Thursday \$14.99

Chicken, vegetables, touch of cream, buttermilk biscuit

Friday \$17.99

Fried catfish, french fries, hush puppies, tartar sauce

THE WILD WOLF NIGHTLY SPECIALS

Starting 4pm - Close

Wolf Pack Wednesday PORK CHOPS & PINTS

A fat two bone pork chop, cured, smoked and wood fired, served with choice of side and salad \$32.99

Be a Wolf! \$2.50 Pints

Howling Thursdays

A CAJUN BOIL THROWDOWN

1/2 pound of hot peel and eat boiled shrimp, snow crab cluster, corn, potato, sausage \$21.99

Howl at the Moon with \$5 Hurricane on the Rocks

The Sunday Night Pack Promise

8oz top sirloin, served with choice of side and salad \$17.99

The Pack Says "Half off Select Bottles of Wine"!

THE WOLF PACK WOOD FIRED GRILL

Starting 4pm - Close

Served with choice of side and salad.

"WOLVES EAT MEAT!"

MEATS

- Top Sirloin 8oz \$21.99
- Ribeye 14oz \$36.99
- NY Strip 14oz \$34.99
- Pork Steak \$24.99
- Half Chicken \$21.99
- Chilean Salmon \$24.99
- Redfish on the Half Shell \$29.99

SIDES

- French Fries • Mashed Potatoes
- Baked Potato • Green Beans
- Sautéed Spinach
- 2 Cheese Enchiladas
- Twice Baked Potato + \$3
- Baby Asparagus + \$2

***For tables of 8 and over there is a 20% gratuity added

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.

WINES BY THE BOTTLE

WHITE AND SPARKLING WINE BY THE GLASS

Paul Chevalier Classico Brut	\$7 glass/\$24 bottle
Duchman Family Vineyards, BBQ White Blend, Texas High Plains	\$10 glass/\$36 bottle
King Estate Pinot Gris, Willamette Valley	\$11 glass/\$34 bottle
BR Cohn Chardonnay, Russian River Valley 2022	\$12 glass/\$38 bottle

RED WINE BY THE GLASS

Lyric Pinot Noir, Monterey County, 2022	\$12 glass/\$38 bottle
Duchman Family Vineyards, Montepulciano, Texas High Plains	\$13 glass/\$42 bottle
BR Cohn Cabernet Sauvignon, North Coast 2021	\$13 glass/\$42 bottle

CHAMPAGNE BY THE BOTTLE

Mumm Napa	\$52
Taittinger Brut La Francaise NV	\$120

WHITES AND ROSÉ BY THE BOTTLE

Berger Gruner Veltliner, Austria 1LT 2023	\$34
Decoy Chardonnay, California 2022	\$36
Duckhorn Vineyards Chardonnay, Napa Valley 2022	\$68
Heidi Schrock Rosé Biscaya Austria 2021	\$42
Rose Gold Rosé, Côte De Provence 2022	\$40

RED WINES BY THE BOTTLE

Laetitia Pinot Noir, Arroyo Grande Valley 2020	\$48
Morgan 12 Clones Pinot Noir, Santa Lucia Highlands 2020	\$56
Markham Vineyards 2020 Markham Merlot	\$60
Qupe Syrah, Central Coast 2020	\$44
Provenance Vineyard Cabernet Sauvignon, Napa 2019	\$70
Adaptation By Plumpjack Cabernet Sauvignon, Napa 2019	\$130
Caymus Cabernet Sauvignon, Napa 2021	\$160

BEER LIST

BEER

Bud Light \$4
Bud Zero \$4
Budweiser \$4
Blue Moon \$4.25
Coors Banquet \$4
Coors Light \$4
Corona Extra \$4.75
Dos XX \$4.75

Guinness \$5

Karbach Hopadillo \$4.25
Karbach Love Street \$4.25
Lone Star Light \$4
Lone Star \$4
Michelob Ultra \$4.25
Miller Light \$4
Modelo Especial \$4.75
Natty Light \$3

Shiner \$4.25

Shiner Light Blond \$4.25
Yuengling \$4.25
Yuengling Flight \$4.25
White Claw \$4.50

BEER BUCKET

Bucket of Domestic \$22
Bucket of Imports \$25
Bucket ½ domestic, ½ imports \$25

DRAFT BEER

Dos XX
Pint \$4 22oz \$6
Miller Lite
Pint \$3.50 22oz \$5.50
Michelob Ultra
Pint \$4 22oz \$5.50

"Ask your server about our draft of the month"

SPECIALTY COCKTAILS \$9

Margarita

Tequila, triple sec, fresh squeezed lime and lemon, shaken, and served to perfection.

Lemon Drop

Vodka, triple sec, fresh squeezed lemon juice, simple syrup, and a splash of club soda.

Old Fashioned

Whiskey, bitters, and simple syrup, garnished with an orange peel and a cherry. A true classic.

Bloody Mary

Spicy tomato juice and vodka, served with celery and olives

French 75

Gin, freshly squeezed lemon, topped with champagne.

Moscow Mule

Vodka, fresh squeezed lime, topped with Ginger beer.

Paloma

Tequila, freshly squeezed grapefruit and lime, topped with club soda.

Ranch Water

Tequila, freshly squeezed lime, topped with mineral water.

Hurricane

Light rum, dark rum, citrus, grenadine

SUNDAY BRUNCH

11am-3pm

Chilaquiles \$13.99

Lupe's green and red salsa, fried corn tortilla chips, over easy eggs, purple onion, sour cream, queso fresco

Chicken and Waffles \$14.99

House made cast iron waffle, chicken fried chicken tenders, syrup, cream gravy

The Sweet Bird \$12.99

Chicken fried chicken biscuit sandwich, drizzled in honey butter, served with breakfast potatoes

Breakfast Biscuit \$11.99

Seared bacon sausage, scrambled egg, american cheese, buttermilk biscuit, served with breakfast potatoes

STILL HOWLING ON A SUNDAY?

Mimosa \$6
ManMosa \$12
Bloody Mary Shot \$4
Bartender's Call Shot \$4
Fireball Shot \$5

SPIRIT LIST

VODKA

Absolut Vanilla
Deep Eddy Grapefruit
Deep Eddy Lemon
Deep Eddy Sweet Tea
Ketle One
Svedka
Titos

GIN

Bombay Sapphire
Tanqueray

RUM

Bacardi Superior
Captain Morgan Spiced

Flor De Cana 18 anos
Flor De Cana Dark (Gold)
Flor De Cana White
Malibu
Ron Zapata
Rumchata

TEQUILA

Bruzco Mezcal
Casamigos Blanco Silver
Casamigos Reposado
Clase Azul
Código 1530 Blanco
Don Julio 1942
Don Julio 70

WHISKEY AND BOURBON

Don Julio Blanco
Espolón Blanco
Espolón Reposado
Lalo
Patron Silver
Balvenie
Blanton's
Buffalo Trace
Bulleit Bourbon
Bulleit Rye
Chivas Regal
Crown Apple

Crown Peach
Crown Reserve
Crown Royal
Crown Vanilla
Eagle Rare
Glenlivet 12 yr
Glenlivet Caribbean
Jefferson Ocean Aged at Sea
Jack Daniels
Jameson Triple Distilled
Jim Beam
Johnny Walker Black
Knob Creek
Maker's Mark

Maker's Mark 46
McAllen 12
Old Putney
Small Batch Rebecca Creek Blended
Sazerac Rye
Seagrams 7
Pendleton Whiskey
Wild Turkey 101
Woodford Reserve
COGNAC
Courvoisier
Hennessey VS