

BUCK WILD BREWING



FROM THE TAPS

Craft Beer for All! — All beverages are 100% free of gluten

BUCK WILD CREATIONS 5oz | 10oz | 16oz

PALE ALE 5.5% ABV \$3 | \$5 | \$7
Honey undertones with a crisp citrus and grassy hop bite

FRUITED IPA 7.3% ABV \$3.50 | \$5.50 | \$7.50
Pineapple, Pineapple, Pineapple!

KÖLSCH 5.1% ABV \$3 | \$5 | \$7
Light and dry with a slight honey finish

AMBER 5.3% ABV \$3 | \$5 | \$7
Caramel and dark fruit with a bright citrus aroma

IPA 002 7.3% ABV \$3.50 | \$6 | \$8
Tropical fruit with hint of citrus

HAZY IPA 6.0% ABV \$3 | \$6 | \$8
Orange hue with BIG tropical and citrus aromas

BELGIAN ABBEY DUBBEL 6.5% ABV \$3 | \$5 | \$7
Citrus and clove with cocoa, caramel, cherry and burnt sugar

OATMEAL COCOA VANILLA STOUT 6.8% ABV \$3 | \$5 | \$7.50
Tcho cocoa nibs, deep coffee and slightly sweet Madagascar vanilla



WINES

SAUVIGNON BLANC Dry Creek, Sonoma, 2019 \$12
Pineapple, passionfruit, white peach and meyer lemon

CHARDONNAY William Hill, Napa, 2018 \$12
Butterscotch, oak, golden delicious apple

ZINFANDEL OZV, Lodi, 2018 \$12
Raspberry, blackberry, soft pleasing tannins

CABERNET Rabble, Paso Robles, 2018 \$12
Cherry, plum, mixed berries, vanilla and spice

GUEST TAPS 5oz | 10oz | 16oz

HARD FRESCOS JUICY JAMAICA 5.7% ABV \$3 | \$5 | \$7
Hibiscus sparkling agua fresca

HARD FRESCOS PIÑA 4.6% ABV \$3 | \$5 | \$7
Pineapple sparkling agua fresca

NON-ALCOHOLIC

OLIPOP SPARKLING TONICS \$4
Orange squeeze or root beer 12oz can

MARIN KOMBUCHA \$2 | \$3.50 | \$5
Pinot sage 5oz | 10oz | 16oz

HONEST KIDS ORGANIC JUICE \$2

FROM THE KITCHEN

Kitava Menu at Buck Wild — 100% free of gluten, dairy, corn, soy, peanuts, refined sugar & seed oils

MAINS

CUBAN BOWL \$12
Plantains, avocado, cilantro-garlic mojo sauce, kale slaw, beans, jasmine rice
Add chicken +\$5 | pulled pork +\$5
Substitute quinoa or cauliflower rice +\$2

GENERAL TSO'S CHICKEN \$14
Mary's chicken in cassava flour breading, soy-free hoisin, broccoli, green onion, sesame seeds, rice
Substitute quinoa or cauliflower rice +\$2

POWER BOWL \$13
Mixed greens, quinoa, sweet potato, cherry tomatoes, shredded carrots dressed in tomato vinaigrette, pickled onion, muhammara spread, avocado, sunflower seeds, tahini dill dressing
Add chicken +\$5 | pulled pork +\$5

FISH & CHIPS \$16
Wild-caught haddock coated in a crispy gluten-free batter, served with classic cut fries, tangy coleslaw, and dairy-free tartar sauce

TACOS \$12
Two tacos made with cassava flour tortillas, tomato salsa, cabbage, onion, cilantro and choice of carnitas | chicken | beans
Add additional taco +\$6

LOADED FRIES \$11
Classic cut fries cooked in palm fruit oil, topped with beans, caramelized onions, cashew "cheese" sauce, chipotle aioli (contains egg), green onion
Add avocado +\$1 | pulled pork +\$5

SMALL PLATES

CRISPY BRUSSELS SPROUTS \$8
Cooked in sustainable palm oil, served with chipotle aioli (contains egg)

PLANTAINS* \$6
Naturally sweet plantains, served with chipotle aioli (contains egg)
*kid-friendly

SHISHITO PEPPERS \$6
Tossed with salt and paprika, served with tahini dill dressing

CHICKEN NUGGETS* \$8
Cassava flour breaded chicken, served with choice of dipping sauce
*kid-friendly