

FARE TO SHARE
WITH FAMILY

CAMPFIRE KITCHEN

ALL DAY
MENU



signature starters

fire braised chicken nacho stack 18.49
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 8.99
fresh herbs, parmesan crostini

our famous “wolf ” wings
15.99 SIX WINGS 18.99 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 11.99
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 17.99
tossed in a sweet & spicy glaze, with fresh cabbage, lime, toasted sesame seeds & scallions

beer battered onion rings 12.99
golden brown onion rings • served with creamy ranch & tangy bbq sauce

sweet cast iron cornbread 9.99
house baked skillet cornbread, whipped butter & a honey bear

crispy loaded baked potato fries 12.99
salted french fries smothered with cheddar & monterey jack cheese, smoky bacon, & scallions • served with buttermilk ranch

tossed greens

chicken caesar 16.99
crisp romaine, croissant croutons, grated parmesan, creamy caesar dressing
substitute shrimp +4.99 or atlantic salmon +6.99*

grilled asian chicken 16.49
fresh romaine, crispy cabbage, carrots, bell peppers, scallions, green beans, crunchy wonton strips, sweet ginger sesame dressing

classic cobb 17.99
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* 17.99
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 17.99
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* 27.99
grilled atlantic salmon, buttered brown rice pilaf, seasonal vegetables, grilled lemon

roasted half chicken 23.99
crispy skin, seasonal vegetables, buttery mashed potatoes, thyme chicken glaze

steak frites* 29.99
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 37.99

creamy shrimp alfredo pasta 23.99
spaghetti, white wine, herbed butter, cherry tomatoes, garlic, parmesan cheese • *change it up, grilled chicken alfredo 21.99*

grilled new york strip steak 41.99
12 oz stockyards center cut, buttery mashed potatoes, seasonal vegetables

braised short rib bolognese 21.99
spaghetti, housemade sauce with red wine, braised shortrib, ground sirloin, roasted tomatoes, & fresh herbs

chili lime chicken bowl 22.99
brown rice, chili lime chicken, black beans, roasted corn, pico de gallo, queso fresco, tortilla strips, avocado, chipotle crema

on the side 5.99 EA

french fries • buttery mashed potatoes
seasonal vegetables • brown rice pilaf

CAMPFIRE KITCHEN



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 curaçao, lemonade, pineapple juice

classic wines

bubbles
la marca prosecco italy • 187ml split
one hope brut california
veuve clicquot 'yellow label' reims, france

rosé, riesling, & moscato
prophecy rosé france
chateau ste. michelle riesling columbia valley, wa
stemmari moscato sicily
seven daughters moscato veneto, italy

sauvignon blanc
oyster bay marlborough, nz
nobile marlborough, nz
decoy by duckhorn california

pinot grigio
mezzacorona trentino, italy
ecco domani delle venezie, italy
santa margherita alto adige, italy

chardonnay
seaglass santa barbara county
kendall-jackson 'vintner's reserve' california
cakebread napa valley
frog's leap 'shale & stone' napa valley

6oz 9oz btl
— — 15
10 14 36
— — 110

10 14 36
10 14 36
10 14 36
10 14 36

11 15 42
14 20 52
— — 62

11 15 42
14 20 52
— — 58

6oz 9oz btl
11 15 42
14 20 52
— — 85
— — 85

pinot noir
trinity oaks california
la crema monterey county
cambria 'julia's vineyard' santa maria valley, ca

merlot, zinfandel, & red blend
apothic red blend california
ménage à trois merlot califormia
frog's leap zinfandel napa valley
the prisoner napa valley

cabernet sauvignon
josh cellars california
j lohr 'seven oaks' paso robles
coppola 'director's cut' alexander valley, sonoma
stag's leap 'artemis' napa valley
frog's leap 'estate grown' rutherford, napa valley

6oz 9oz btl
11 15 42
14 20 52
— — 62

10 14 36
11 15 42
— — 85
— — 90

11 15 42
14 20 52
— — 62
— — 110
— — 125



backwoods spirits

make any drink a double +6

vodka
new amsterdam 9.50
absolut 11.50
tito's handmade 11.50
grey goose 14.50
chopin family reserve 18.00

gin
beefeater 9.50
tanqueray 11.50
empress 1908 11.50
hendrick's 14.50

rum
blue chair bay 9.50
captain morgan 9.50
malibu 9.50
bacardi reserva ocho 11.50
myers's dark 11.50

tequila
sauza hacienda silver 9.50
hornitos reposado 11.50
ghost 11.50
patrón 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

kentucky bourbon
jim beam 9.50
maker's mark 11.50
buffalo trace 14.50
knob creek 14.50
jefferson's ocean 18.00

tennessee whiskey
jack daniel's 11.50
jack single barrel 16.00

canadian & irish
crown royal 11.50
jameson irish 11.50

scotch
dewar's white label 9.50
johnnie walker black 11.50
the glenlivet 12yr 14.50

cognac
hennessy vs 12.50

aperitif, digestif, & crema

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 8.99
whipped cream • *à la mode +3*

campfire kitchen special

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. While gluten free, vegetarian, and vegan items are available, this restaurant is unable to guarantee that any item is completely free of allergens. There is always a risk of cross-contamination. Please notify your server of any allergies or dietary restrictions you have. An 18% Service Charge will be added to parties of 6 or more.*