



W I L D F I R E

From the Saloon

Wildfire Wildflower...\$12

absolut pear, st. germaine, champagne

Red River Bloody Mary...\$12

tito's texas vodka, beef based fuego salvaje mix, veggie skewer

Galveston Hurricane.... \$14

myers dark rum, bacardi 151, malibu rum, chambord, amaretto disaronno, pineapple, grapefruit

Cantankerous Kyiv Mule.... \$12

tito's vodka, ginger beer, fresh squeezed lime juice

Luling "Spitting" Mojito ...\$13

watermelon schnapps, malibu coconut rum, mint, lime, sugar, soda

Prickly Pear Mojito...\$12

bacardi silver rum, prickly pear nectar, mint, lime, sugar, soda

Sarsaparilla Mojito...\$13

bacardi silver rum, champagne, mint, lime, sugar, soda

Great Beginnings

Maple Glazed Crackling Pork Belly \$16

walnut blackberry-chipotle port reduction

Flamed Seared Prosciutto Wrapped Jumbo Scallops.....\$18

mango-habanero bbq sauce, smoked corn apple relish, sweet potato centavo

Flash Fired Port Isabel Shrimp Artichoke Hearts \$16

chipotle cream sauce, jalapeno ranch

Smoked Teal Duck Quesadillas.....\$17

sun dried tomato tortilla, border style guacamole, oaxaca cheese

Macadamia Encrusted Calamari \$18

ranchero marinara, poblano cream sauce

Crispy Parmesan Breaded Herb Polenta Wedges.....\$16

cabernet wild mushrooms, spinach, feta cheese & tomato olive salsa fresca

Pools of Broth & Fields of Green

Navajo Red Chile Pozole

\$6/10

Onion Soup

\$14 crock

Pollo Tortilla Soup

\$6/10

Hickory Shrimp Corn Chowder

\$7/11

Brussel Sprout and Beet Salad

\$13

Red Oak Garden Salad

\$10

Southwest Caesar Salad

\$12

Hot Applewood Bacon Spinach Salad

\$12

*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical conditions

All groups of 6 or greater will have 20% gratuity applied.

From the Range

demi-glaze and baked russet potato or wedge cut steak fries

8oz American Bison Strip Loin ... \$38	14oz Prime New York Strip.....\$52
10oz Bacon Wrap Filet Mignon. \$56	10oz NY Strip Pepper Steak. \$35
6oz Bacon Wrap Filet Mignon. \$36	24oz Porterhouse Steak.. \$69
8oz Elk Tenderloin \$39	20oz Bone-In Cowboy Ribeye ..\$48
14oz Berkshire Pork Chop.....\$29	12oz Prime Ribeye Steak \$41

“Saddle Up” Sides

Red Currant Feta Broccoli..... \$12	Navajo Fire Roasted Corn..... \$12
Sautéed Asparagus Spears.....14	Burgundy Mushroom Caps.....\$14
Agave Baby Carrots.....\$12	Grilled Balsamic Portobello.....\$12
Wilted Baby Spinach.....\$12	Shiner Bock “Boracho” Beans.....\$11
Texas Pecan Green Beans.....\$14	Applewood Bacon Collard Greens.....\$12

From the Chef's Chuck Box and Boot

Slow Roasted Beef Bottom Round Sauerbraten \$36

yukon gold dumpling, braised red cabbage, aromatic juniper sweet ~ sour gravy

Jamaican Jerk Berkshire 14oz Bone In Pork Chop \$33

sweet potato hash, applewood bacon collard greens, peach chutney

Grilled Pork Tenderloin - Chorizo Roulade \$25

cascabel sauce, green chile jack quesadilla, Texas pecan green beans, horseradish potato

Flame Seared Australian Rack of Lamb \$49

gorgonzola potatoes, garlic spinach, red chile wild mushroom demi glaze

Cast Iron Skillet Chicken Fried 8oz NY Strip Steak.....\$32

southern gravy, mashed potatoes, red eye gravy, red currant feta broccoli

Oak Fired Rinderrouladen..... \$32

flat iron steak, garlic-horseradish dill pickle, applewood bacon, swabian potatoes, white asparagus

Cast Iron Breaded Pork Jagerschnitzel..... \$31

berkshire tenderloin, porcini~cremini sauce, chipotle spargel, oaxaca jalapeno spaetzle

Flame Seared Sesame Ostrich Fan Filet.....\$46

wasabi mashed potatoes, chinois stir fry roasted vegetables, shiitake demi glaze

Grilled Teal Duck Breast.....\$32

goat cheese crepe, apricot-raspberry compote, port demi, asparagus & baby carrots

Prime Time Monday \$29

available only on mondays after 5:00

oak seared hickory smoked 12oz prime rib of beef, baked russet potato

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From the Grist Mill

Cilantro Pesto Shrimp \$28

roasted garlic rotelle, grilled zucchini, garlic focaccia planks

Grilled Portobello, Artichoke & Asparagus..... \$25

gluten free confetti penne pasta, roma poblano marinara sauce

Flame Kissed Agave Chicken Breast \$26

red chile pepper linguine, tequila lime buerre blanc, chipotle cream sauce

Oak Grilled Jumbo Sea Scallops Alfredo \$38

saffron fettuccini, infused with yellow fin tuna, atlantic salmon, baby gulf shrimp

From the Coop

Southwest Grilled Chicken Tortilla Salad\$23

salsa ranch dressing, grilled zucchini and squash, corn pico de gallo, oaxaca cheese, avocado

Pulsed Texas Pecan Encrusted Chicken Salad.....\$21

tossed field greens, grated carrots, Texas pecans, fire roasted corn, honey mustard dressing

Star of Texas Chicken Cobb Salad.....\$25

corn pico, oaxaca cheese, cotija cheese, applewood bacon, sliced egg, pasado bleu cheese

Applewood Bacon Wrapped Chicken Cordon Bleu\$25

sun dried tomato red rice, sweet pepper snow peas, momay sauce, kalamata-artichoke tapenade

Cajun Spiced Andouille Sausage & Crawfish Blackened Chicken..... \$24

bacon infused collard greens, chorizo dirty wild rice, roasted pepper creole cream

From The Waters

Blackened Ahi Tuna Greek Salad \$32

Texas pecan sweet basil vinaigrette, polenta croutons, artichoke tapenade, feta crumbles, cucumber

Frutti Di Mare Ceaser Salad \$29

flame kissed jumbo scallops and jumbo shrimp, macadamia calamari, romaine, cactus, parmesan cheese

Macadamia Encrusted Jumbo Shrimp.....\$28

wild mushroom arborio rice, sweet pepper snow peas, pineapple pico de gallo, mango cocktail sauce

Cajun Rubbed Grilled Ahi Tuna\$34

lemon crawfish beurre blanc, herbed wild rice pilaf, bacon garlic collard greens

Blue Corn Encrusted Catfish Fillets..... \$26

adobo chipotle crawfish cream, gulf coast jicama slaw, fried polenta hush puppies, sweet potato fries

Pancetta Wrapped Sterling Atlantic Salmon \$38

wild mushroom arborio rice, chinois vegetables, tomatillo salsa, crab ceviche

Flame Kissed Bacon Wrapped Stuffed Jumbo Shrimp..... \$31

roasted garlic cascabel sauce, pepita wild rice, tequila vegetables, pico de gallo

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End of the Trail

Champagne & Sparkling

Freixenet Cordon Negro, Spain.....	\$ 10 gl.....	\$40 btl
Sophia Blanc de Blanc, Napa.....		\$40 btl
La Marca Prosecco, Italy.....	\$ 11 split	\$44 btl
La Marca Prosecco Rose, Italy.....	\$ 11 split.....	\$44 btl
William Chris Petillant Rose, Texas.....		\$42 btl
Chandon Blanc de Noirs, California		\$65 btl
Perrier-Jouët “Belle Epoque”, Epernay.....		\$235 btl
Chronic Cellars “Spritz & Giggles”, Paso Robles		\$41 btl

Dessert Wines & Ports

Sandeman Amontillado Sherry.....	\$ 10 gl	
Messina Hof “Papa Paulo” Barrel Reserve Port.....	\$ 10 gl	
Messina Hof “Angel Late Harvest” Riesling, Bryan.....	\$ 11 gl.....	\$44 btl
San Silvestro, Moscato d’ Asti, Italy.....	\$ 10 gl.....	\$40 btl
Taylor Fladgate 20 Year Tawny Port.....	\$ 14 gl	

A Campfire Yarn

The two buildings that now house the Wildfire Restaurant were originally constructed circa 1910 on the site where the City Hotel stood in the late 1890's. Their history is as varied as the history of American business itself. Over the past 100-plus years, these walls have housed a Piggly Wiggly Grocery, Peasley's Meat Market, Lawhon & Anderson Air Conditioning and Electrical, a Sears and Roebuck Catalog Store and business offices. More recently, it was a ladies' apparel and gift shop until the current owner, Bill Cox, opened the Wildfire Restaurant in the summer of 1997 and for the first time in over 100 years provided a dining option for Georgetown's 26,000 residents from this location. The drop ceiling and fluorescent lighting were removed to expose the original pressed tin ceiling. Over the years, the Wildfire has been praised in such publications as Time Magazine, Southern Living, Zagat, Texas Monthly, Austin American Statesman, Austin Chronicle, and newspapers throughout the state of Texas.

While it may seem unique to have two historic buildings still standing and in use in close proximity, in Georgetown it is the rule rather than the exception. Once home to roving bands of Tonkawa Indians and meeting site to Sam Houston and his governing peers, Georgetown's history is as interesting as it is varied. Situated on the Chisholm Trail along the edge of the gently rolling hill country just north of Austin, Georgetown was formally established more than 150 years ago. The year was 1848. Washington Anderson and a crew of men were charged with selecting the site for a new county seat. While relaxing under a large shade tree, Anderson's cousin and major landowner, George Washington Glasscock, Sr., rode up. Anderson volunteered a quick solution to his problem and said, "George, if you'll give us all the land between here and the San Gabriel River, we'll make this the county seat and name it after you." His cousin promptly agreed, donating 173 acres to create what is now Georgetown.

Known for its fastidiously preserved past, Georgetown is now a town of 107,000. Victorian-era downtown storefronts, antique streetlights and brick walks line its shaded downtown streets. More than 180 National Register Historic homes and buildings showcase its eclectic blend of past and present. Popular attractions, lively festivals and numerous waterside parks lend a special sense of adventure to Georgetown's charm. From the Historic Courthouse Square, to the Belford Districts full of turn-of-the-century homes, to the University district that encompasses Texas's oldest university, Southwestern University, Georgetown offers a "Sunday buffet" every day to history buffs. Visit Georgetown in December for the Christmas Stroll, in May for the Red Poppy Festival and throughout the year for: the Texas Bach Festival, the Texas Wineries "Swirl", the Autumn Art Stroll, the Ball Gown Gala and numerous other engaging events. "Happy Trails to You!"