



www.hogwildbbqwi.com | 715-378-2020

Appetizers

DEEP FRIED HOMEMADE MAC & CHEESE BALLS

Our in-house panko breaded and deep-fried creamy mac & cheese balls, drizzled with Queso and sweet chili sauce 13

SEAFOOD DIP

A generous portion of spicy cream cheese with lobster and crab, served with sliced baguette or warm pita chips 16

SHRIMP BY THE BUCKET **GF**

A bucket of large peel & eat shrimp sautéed in warm butter with a hint of fresh garlic or Cajun style with French baguette 15

ARTICHOKE DIP

This cheesy, hot, DELICIOUS dip is served warm with choice of baguette slices or our house pita chips 13

CRISPY CLASSIC WISCONSIN CHEESE CURDS

Ellsworth natural white cheddar curds, deep fried golden brown 9

PIG STY NACHOS

Your choice of our house smoked pulled pork or chicken piled high on a bed of pita chips or French fries. Drizzled with our house BBQ sauce and topped with shredded cheddar jack cheese, Pico de Gallo and Queso 16

DEEP FRIED PICKLE CHIPS

Our crispy dill pickles are panko breaded and sassy seasoned, fried the southern way... DILL-icious! 9

TENDERLOIN BITES

Pan seared garlic tenderloin tips served on a bed of onion tangles 16

CHEESE STUFFED & BACON WRAPPED

JUMBO SHRIMP **GF**
Our jumbo shrimp hand wrapped in pepper jack cheese and thick cut apple bacon and deep fried to perfection! 16

FRENCH FRIES

Large basket of lightly coated and crispy fries with a fluffy center 5

STICKY PORK BELLY BITES

Crispy fried pork belly bites tossed in a sweet Korean BBQ sauce, served on a bed of greens and topped with scallions 14

Wings & Clucker Menu

HAND-BREADED CHICKEN TENDERLOINS 10

COUNTRY STYLE BONELESS WINGS 9

JUMBO SMOKED WHOLE WINGS (4) 10 (8) 18

SMOKEHOUSE SAUCES

Wicked Wild Hot BBQ, White BBQ, Korean Pepper, Smoked Black Pepper, Buffalo, Honey Bourbon, Sweet Chili, Garlic Parmesan, Mango Habanero, Sweet & Spicy BBQ

Salads

Garnished with our house onion tangles and a breadstick. Hold the onion tangles to make your salad a gluten free option.

Dressing: Ranch, Bleu Cheese, Apple Vinaigrette, French, Caesar

PULLED PORK APPLE SALAD

House pulled pork on a bed of mixed greens with shredded cheese, crisp apples, golden raisins, served with apple vinaigrette 12

CAESAR SALAD

Crisp romaine and fresh parmesan 10
Add smoked pulled chicken or pork 3
Add garlic or Cajun shrimp 5

BBQ CHICKEN BACON RANCH SALAD

House smoked chicken, shredded cheese, thinly sliced onions, applewood smoked bacon bits, and fresh tomatoes on a bed of mixed greens. With a side of ranch or bleu cheese dressing 12

SIDE SALAD

Mixed greens with tomato, onion and shredded cheddar jack cheese 6

Wrap It Up

Your choice of smoked pulled pork or chicken, crispy buffalo chicken, sliced smoked sausage. Served on a garden vegetable tortilla.

SMOKED BACON RANCH WRAP

Choice of protein from above loaded with thick cut bacon, romaine, pico de gallo, and ranch dressing 12

CREAMY MAC ATTACK WRAP

Our house mac & cheese with your choice of smoked pulled pork, chicken, beef brisket, or Cajun shrimp 14

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Specialty Sandwiches

Add fries or onion tangles with slaw \$4 | Add Mac & Cheese \$5
Served on a bakery fresh bakery bun

HOG WILD
Smoked brisket with hickory smoked cheddar and onion tangles 15

HOG GUZZLER
Our house smoked pulled pork piled high topped with slaw on a fresh Brioche bun 13

BIG PIGGY
Our house smoked pulled pork piled high 12

PICKLED PIGLET PORKER
Our house smoked pulled pork piled high topped with our hickory smoked cream cheese and fried pickle chips 13

BUFFALO CLUCKER
Deep fried or smoked pulled chicken covered in buffalo sauce and topped with fresh cut romaine, and red ripe tomato 13

SOW SANDWICH
Our house smoked pulled pork topped with mac & cheese piled high 13

THE SMOKE STACKER
Our house pulled smoked pork or chicken topped with hickory smoked cream cheese, sauteed peppers and onions served on a hoagie bun 14

JOLLY JELLY JERKER
Smoked pulled chicken or pork, piled high and topped with fresh cut romaine, red ripe tomato, and our homemade jalapeno jelly 13

GLUTTON GOBBLER
Our house smoked pulled pork piled high, sliced smoked sausage, and fresh cut jalapenos, smothered in our hickory smoked cream cheese 13

*** Loaded Mac & Poutine Bowls ***

Meat Choices: House Smoked Brisket | Pulled Pork | Pulled Chicken or Sausage

LOADED MAC ATTACK
A bowl filled to brim with homemade mac & cheese topped with your choice of meat, or Cajun shrimp. House baked cornbread on the side 16
Add Lobster and Bacon for 4

POUTINE BOWL
Crispy French fries covered with fresh Ellsworth white cheddar cheese curds and brown gravy. Served with cornbread and jalapeno butter 16

NEW! COUNTRY BOWL
Mashed potatoes, sweet corn, gravy, and your choice of meat 16

NEW! PIG PEN
One pound loaded potato, with choice of meat. Topped with a scoop of mac & cheese, queso, green onion, cheddar jack cheese, and onion tangles. Finished with BBQ sauce or our own Solon Slammin' Sauce 15

The Hogs & Heifers of the Menu

Our burgers are one half pound fresh ground chuck, cooked medium unless otherwise specified.
Add fries or onion tangles with slaw \$4 | Add Mac & Cheese \$5
Cheese choices: Cheddar, American, Swiss, Pepper Jack

BOAR BURGER
Top that heifer off with smoked pulled pork, thick cut apple smoked bacon, smoked cheddar cheese, sliced smoked sausage, house BBQ sauce, and onion tangles 16

LOAD OF BULL
House smoked cream cheese and green olive spread tops off this fresh burger 13

PRIME RIB SANDWICH
Thin shaved, slow roasted prime rib with sauteed onions and peppers on a fresh hoagie bun with au jus 16
Add cheese 1

LEGEND DAIRY
Creamy mac & cheese smothering your hamburger 13

WRANGLER BURGER
Our half pound chuck burger topped with brisket, caramelized onions, Swiss cheese and onion tangles. 18

SMOKEHOUSE CALI
Hamburger topped with fresh cut romaine, red ripe tomato, and mayo. 12 | Add cheese and bacon to make it MOO-licious! 15

*** Entrees ***

BRISKET PLATTER
Smoked brisket served with mashed potatoes, firehouse beans, slaw and house baked cornbread 26

FOUR MEAT PLATTER
Ribs, brisket, pulled pork, and smoked sausage with firehouse beans, mac & cheese, coleslaw and cornbread 34

HOG WILD RIBS
Slow roasted with a dry rub, served with mashed potatoes, firehouse beans, coleslaw, and cornbread. Half Rack 28 | Full Rack 42

HAND CUT RIBEYE
Thick cut choice ribeye served on a bed of mashed potatoes, topped with garlic butter and parmesan crusted asparagus, onion tangles and cornbread on the side 38

Hog Wild Side Options

DELI FRESH COLESLAW GF 5

GRILLED ASPARAGUS GF
Sautéed in warm butter and sea salt 5

FRESH BAKED CORNBREAD
Served with homemade jalapeno butter 4

LOADED MASHED POTATOES GF
A generous portion of fresh mashed potatoes topped with shredded Monterey Jack cheese, apple smoked bacon bits, sour cream and fresh scallions. Served with a side of sweet butter 7

FRESH MASHED POTATOES GF 5

HOMEMADE MAC & CHEESE
Creamy Vermont Cheddar tossed with pipette pasta, and a crispy panko topping 6

FIREHOUSE BEANS GF
Baked beans with fresh burger and chunks of thick apple smoked bacon 5

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Split plate charge 2.00

Ask your server about our dessert selections!

BUY A ROUND OF SMOKY HABANERO'S FOR THE KITCHEN STAFF \$15

They work hard preparing your food, so if you like what you've had and want to say thank you, this is how you can do it!

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