

CENTRAL WAY 111 KIRKLAND, WA

@LoveWildeRover

Facebook/WildeRoverIrishPub



You might not cook all day, but we do!

We believe that there is no simpler form of entertainment than good food, drink, music, conversation and friends. Start with high quality ingredients; add passion, integrity and technique...and friendship will endure. Fresh baked breads, cured meats, scratch sauces and dressings, if we can make it here we do. We strive to offer something for everyone; to bring people together with food and drink. Enjoy an Irish favorite or one of your favorites and let us exceed your expectations with food that is simply good. Slainte!

cead míle fáilte
ONE HUNDRED THOUSAND WELCOMES



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FROM THE GARDEN

Salads

ADD A CHICKEN BREAST, BLACKENED OR GRILLED, OR SHREDDED SMOKED CHICKEN FOR 5

ADD BLACKENED/GRILLED FRESH SOCKEYE SALMON TO ANY SALAD FOR 9



{ALMOST} WEDGE [VO, GF]
Bibb lettuce, blue cheese, bacon, cherry tomatoes, pickled red onion.
- small 7.5 / large 12.5

CAESAR *
Crisp hearts of romaine lettuce, house-made Caesar dressing, garlic herbed croutons, fresh shredded pecorino cheese (Anchovies available upon request)
- small 8 / large 13.5

SLIVERED PEAR & GOAT CHEESE [V]
Fried goat cheese fritters, mixed greens, slivered Bartlett pears, curried cashews, fennel, pear vinaigrette - 14.5

SMOKED COBB *
Chopped romaine and watercress tossed in shallot vinaigrette and topped with grape tomatoes, avocado, black olives, smoked bleu cheese crumbles, bacon, smoked turkey, and a scotch egg - 16.5

BLACKENED STEAK *
Grilled rib-eye steak, bibb lettuce, romaine hearts, radicchio, arugula, grilled tomato wedges, smoky bleu crumbles, candied pecans, Irish bacon, crispy onion strings, shallot vinaigrette - 17.5

TRAVELER PUB BOWL [VO]
Curry cauliflower, farro, spaghetti squash, zucchini, cherry tomatoes, peperonata, curried yogurt sauce. Choice of lamb - 17.5 or turkey - 16.5

Small Bites

MEDITERRANEAN TRIO [V]
Hummus, peperonata, tyrosalata, cucumbers, Kalamata olives, imported feta, toasted pita points - 10

OVEN-CRISPED BROCCOLI [V]
Tossed in extra virgin olive oil and blasted in the oven until lightly crisped; topped with lemon crème fraiche and crispy capers - 7

CRISPY FRIED BRUSSELS SPROUTS
Balsamic, rasher and smoked bacon jam, white wine bloomed golden raisins, toasted hazelnuts, pecorino cheese - 9

of THE Sea

Dublin Prawns

Fresh shrimp lightly dredged in flour and Parmesan cheese, pan-fried, served in garlic confit and Harp lager creme; served with a buttered and grilled baguette - 14.5

Basket of Cod & Chips

Crispy fried wild-caught Alaskan cod, chips, minted mushy peas, tartar sauce - 16

Basket of Halibut & Chips

Crispy-fried wild-caught Alaskan halibut, chips, minted mushy peas, tartar sauce - 22

MEAT & BREAD

Gluten-free bun available. Make burger patty an Impossible © Burger for \$1.

BLACKENED CHICKEN
Herb-marinated and blackened chicken breast with Rogue Creamery Smokey bleu cheese, garlic aioli, and LTO - 13.5

ROASTED BEEF DIP
Slow roasted and shaved tri-tip, Havarti cheese, and caramelized onions on a horseradish aioli brushed baguette, served with roast beef jus, and hand-cut fries - 16.5

CLASSIC REUBEN
Thinly sliced corned beef brisket, sauerkraut, Jarlsberg Swiss cheese, Russian dressing, caraway-rye, hand cut fries - 14.5

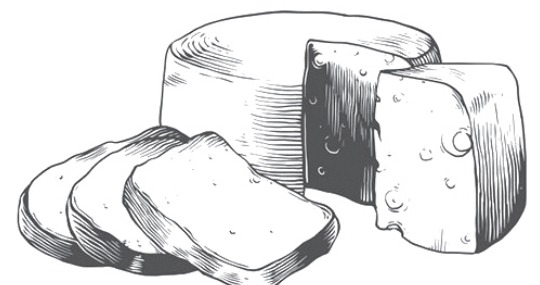
LAMB BURGER *
House-ground leg of lamb, caramelized onions, Rogue Creamery smoky bleu, garlic aioli, brioche bun, butter lettuce, tomato, hand-cut fries - 15.5

WILDE BURGER *
½ pound WA State fresh patty, house-made rashers, Jameson Irish whiskey BBQ sauce, Dubliner cheddar, crispy-onion strings lettuce, pickle, tomato, garlic aioli brushed brioche bun, hand-cut fries - 16

GREEN GODDESS GRILLED CHEESE [V]
White cheddar, Swiss, and Havarti cheeses on Goldendale whole wheat with green goddess spread, avocado, and arugula, served with hand-cut fries - 13

DUBLINER PULLED PORK
beer-braised pork shoulder, Dubliner cheddar cheese, Guinness mustard, topped with arugula and crispy onion strings on a rustic baguette, served with hand-cut fries - 14

PBBJJ BURGER *
½ pound WA State fresh patty, peanut butter, jalapeno jelly, red onion, and lettuce on a garlic-aioli brushed brioche bun - 15





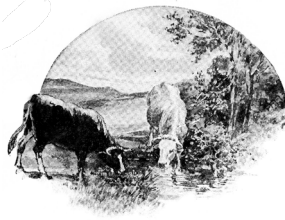
FROM THE KETTLE

CELTIC CLAM CHOWDER [GF]
Pacific clams, bacon, red potatoes, onions, celery, fresh herbs, and cream. Served with a slice of Irish Soda bread
Cup - 6.5 or Bowl - 11.5

GUINNESS LAMB STEW [GF]
Slow-cooked leg of lamb, carrots, celery, sweet onions, new potatoes in a rich Guinness rosemary gravy, served with Irish soda bread
Cup - 8.5 or Bowl - 14



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of THE LAND

BAKED BRIE [V]

Triple cream brie wrapped in puff pastry and baked, topped with fig jam and served with crackers and accompaniments - 15

CRISPY JUMBO WINGS

Choice of Jameson Irish whiskey BBQ sauce OR Buffalo sauce OR Dry-Rubbed Garlic-Chipotle. Served with carrots and celery; choice of bleu cheese, ranch or lime-cilantro dressing - 11

REUBEN TOTS

Corned beef, Jarlsberg Swiss cheese, sauerkraut in a rye bread crumb crust, served atop Russian dressing - 11

SCOTTISH EGG*

A soft boiled and runny egg encased in pork sausage and black pudding, served atop citrus vinaigrette dressed arugula - 7

TURKEY POT PIE [VO]

Oven-roasted turkey breast, house-forged dough, vegetable cream sauce, carrots, celery, onions, peas, kennebec potato - 15.5

BANGERS & MASH [GF]

Traditional Irish sausages with caramelized onion gravy, champ, and bacon-sauteed cabbage - 14

SHEPHERD'S PIE [GF]

Slow cooked lamb roast, caramelized onions, sautéed root vegetables, English peas topped with champ and Dubliner sharp cheddar; served with Irish soda bread - 16.5

CORNED BEEF AND CABBAGE [GF]

Braised corned-beef brisket, bacon sautéed cabbage and carrots, champ, stone-ground mustard crème - 17.5

RIB-EYE STEAK* GF

12-oz rib eye steak grilled to your liking, topped with rosemary and red-wine demi; served with champ - 23

SKILLET MAC & CHEESE [VO]

Choice of beer-braised pulled pork OR alder-wood smoked chicken, atop macaroni pasta, three cheese sauce and buttery herbed bread crumbs - 15

TRADITIONAL IRISH BREAKFAST*

Two eggs, Irish sausage, black and white pudding, house-cured rashers, grilled tomato, baked beans, home-fried potatoes, Irish soda bread - 17.5



Potato Bounty

CHIPS [V/DF]

Hand-cut Kennebec potatoes served with curry ketchup and tartar sauce - small 4.5 / basket 6.5

CURRIED CHIPS [V]

Hand-cut fries tossed with curry spices, served with side of curry sauce - small 5 / basket 7.5

CRISPS [V/DF]

Hand-cut and fried potato chips - small 4.5 / basket 6.5

IRISH POUTINE

Chips (fries) topped with brown gravy, fresh cheese curds, bacon and scallions - 11.5

SWEET POTATO FRIES [V/GF]

Hand-cut sweet potato fries served with basil aioli - small 5.5 / Basket 7.5

CHAMP [V/GF]

Creamy mashed potatoes topped with scallions - 7

LOADED POTATO SKINS

Crispy fried potato skins, minced Irish bacon, cheddar, scallions, topped with horseradish sour cream - 9.5

LUNCH TRIO

Available Weekdays Until 3 pm

HALF A SANDWICH - 7.5

Classic Reuben
Roast Beef Dip
Green Goddess
Grilled Cheese
Dubliner Pulled Pork
Crispy Fried Cod (2 pcs)

SOUP OR SALAD - 4.5

Celtic Clam Chowder
Caesar Salad
"Almost" Wedge Salad

CHIPS OR CRISPS - 3.5

Chips(fries)
Sweet Potato Fries
Curried Chips
Crisps (chips)

* The King County Department of Public Health requires that we warn you that consuming raw or under-cooked meat, shellfish, poultry and eggs may result in food-borne illness.