

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 FOR 5
ADD BLACKENED/GRILLED FRESH SOCKEYE SALMON TO
ANY SALAD FOR 9

HOUSE

Arcadian mixed greens tossed with cheery tomatos, julienned carrots, cucumbers, candied pecans, and shallot vinaigrette – small 7.5 / 13

CAESAR *

Crisp hearts of romaine lettuce, house-made Caesar dressing, garlic herbed croutons, fresh shredded pecorino cheese

Anchovies available upon request
– small 8.5 / large 14

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 – 21

PUB FAVOURITES

CURRIED CHIPS [V]

Hand-cut fries tossed with curry spices, served with side of curry sauce – small 5.5 / basket 8

IRISH POUTINE

Chips (fries) topped with brown gravy, fresh cheese curds, bacon and scallions – 12

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

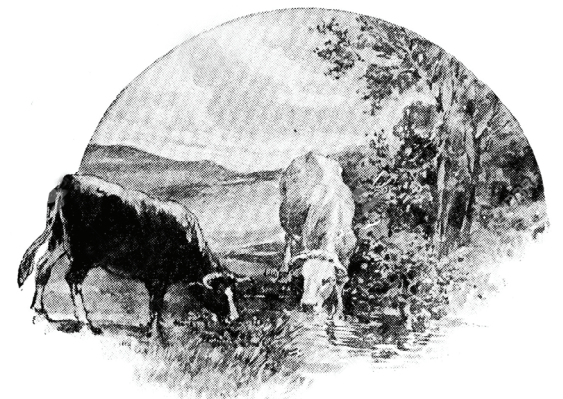
Choice of classic Buffalo sauce OR Chipotle-Garlic Dry-Rubbed. Served with carrots and celery and choice of bleu cheese or ranch dressing – 12

SCOTTISH EGG*

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

CRISPY FRIED BRUSSELS SPROUTS

Balsamic, rasher and smoked bacon jam, white wine bloomed golden raisins, toasted hazelnuts, pecorino cheese - 9.5



OF THE LAND

MEAT & BREAD

GLUTEN-FREE BUN AVAILABLE.

MAKE BURGER PATTY AN IMPOSSIBLE © BURGER FOR 2

ADD BACON TO ANY ITEM FOR 3

ITEMS SERVED WITH HAND-CUT FRIES

TURKEY DIPPER

Oven roasted turkey, red peppers, caramelized onions, smothered with fontina cheese on a whiskey-mustard brushed and toasted rustic baguette. Served with vegetable broth - 14.5

CLASSIC REUBEN

Thinly sliced corned beef brisket, sauerkraut, Jarlsberg Swiss cheese, Russian dressing, caraway-rye - 16

LAMB BURGER*

1/2 pound leg of lamb, crispy onion strings, smoky blue cheese, LTO on a garlic-aioli brushed brioche - 17

PUB BURGER*

1/2 pound fresh patty topped with Dubliner cheddar cheese, LTO on a garlic-aioli brushed brioche bun - 15

SHEPHERD'S PIE

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 - 18.5

SKILLET MAC & CHEESE [VO]

Three-cheese macaroni pasta topped with herbed breadcrumbs and kalbi-marinated shaved rib-eye - 15.5

BASKET OF COD & CHIPS

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

BANGERS & MASH [GF]

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

GUINNESS LAMB STEW

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

