

WELCOME TO THE ROYAL WOLF DRIGGS • IDAHO

DRAFT BEER

Along with Pabst Blue Ribbon and Guinness Stout, we feature a selection of eight quality microbrews - please ask your server what's on tap today. Available in 10 oz glasses, 16 oz pints (real pints served here!), and 60 oz pitchers.

BOTTLED BEER

Budweiser \$3.00	Corona \$4.00
Bud Light \$3.00	New Castle \$4.00
Coors \$3.00	Heineken \$4.00
Coors Light \$3.00	Redbridge (gluten-free) \$4.00
Miller High Life \$3.00	O'Douls Amber (NA) \$3.00
Miller Lite \$3.00	Beck's Non-Alcoholic \$4.00

WHITE WINE

Lindemans Chardonnay \$4.25/glass
Hahn Chardonnay \$6.75/glass \$22.00/bottle
Justin Sauvignon Blanc \$7.00/glass \$23.00/bottle
Bella Sera Pinot Grigio \$4.25/glass
Copper Ridge White Zinfandel \$4.25/glass
Segura Viudas Brut Champagne \$6.50/glass

RED WINE

Lindemans Merlot \$4.25/glass
Dynamite Cabernet Sauvignon \$6.75/glass \$22.00/bottle
Penfolds Bin 9 Cabernet Sauvignon \$36.00/bottle
Dreaming Tree Crush Red Blend \$7.25/glass \$24.00/bottle
Don Miguel Gascon Malbec \$7.25/glass \$24.00/bottle

SPIRITS

KENTUCKY BOURBON

Baker's
Basil Hayden's
Booker's
Buffalo Trace
Bulleit
Bulleit Rye
Jim Beam
Knob Creek
Maker's Mark
Wild Turkey 101
Wild Turkey Honey
Woodford Reserve

TENNESSEE WHISKEY

Dickel No.12
Jack Daniel's
Jack Daniel's Single Barrel

CANADIAN WHISKEY

Black Velvet
Canadian Club
Canadian Mist
Crown Royal
Crown Royal Maple
Crown Royal Reserve
Pendleton
Pendleton 1910
Seagram's 7
Seagram's VO

IRISH WHISKEY

Bushmills
Jameson
Jameson 12 Year
Redbreast 12 Year

SCOTCH WHISKEY

Chivas Regal
Cutty Sark
Dalwhinnie 15 Year
Dewar's
Glenfiddich 12 Year
Glenlivet 12 Year
J & B
Johnnie Walker Black
Johnnie Walker Red
Laphroaig 10 Year

RUM

Bacardi
Bacardi 151
Captain Morgan
Gosling's
Malibu
Myers's
Mount Gay
Sailor Jerry

BRANDY/COGNAC

Christian Brothers
Courvoisier VS
Hennessy VS
Remy Martin VSOP

VODKA

44 North Huckleberry
Absolut
Absolut Citron
Absolut Mandrin
Absolut Peach
Absolut Pear
Absolut Peppar
Absolut Ruby Red
Bakon
Belvedere
Firefly Sweet Tea
Grand Teton
Grey Goose
Ketel One
Smirnoff
Stoli
Stoli Blueberry
Stoli Orange
Stoli Raspberry
Stoli Vanilla
Tito's

GIN
Beefeater
Bombay Dry
Bombay Sapphire
Hendricks
Tanqueray

TEQUILA

1800 Silver
1800 Anejo
Cazadores Reposado
Corralejo Reposado
Don Julio Reposado
Herradura Anejo
Jose Cuervo Gold
Milagro Silver
Patron Anejo
Patron Silver
Sauza Hornitos

LIQUEUR

B & B
Baileys Irish Cream
Chambord
Cointreau
Disaronno
Drambuie
Fireball
Frangelico
Galliano
Grand Marnier
Jagermeister
Kahlua
Midori
Ouzo
Rumple Minze
Sambuca
Southern Comfort
Tuaca
Yukon Jack

FEATURED DRINKS

MARGARITA

classic mixture of tequila, triple sec, sweet & sour mix,
fresh lime juice, and a splash of orange juice

\$5.50

JALAPENO MARGARITA

the traditional margarita with a kick
made with fresh jalapeno peppers

\$6.00

CUCUMBER MARGARITA

cool and refreshing, our traditional margarita
enhanced with the flavor of fresh cucumbers

\$6.00

BLOODY MARY

our own spiced tomato juice, vodka, and veggie garnish
served in an Old Bay Seasoning rimmed glass
for a change, try one with a flavored vodka

house vodka \$5.25

Absolut Peppar \$6.00 Bakon \$6.50

THREE G

a spirited combination of Hendrick's Gin, grapefruit juice, and ginger ale
known to some as "the other breakfast drink"

\$5.50

HUCKLEBERRY MARTINI

44 North Vodka, a splash of Chambord,
fresh lime juice, and huckleberries

\$6.75

THE ACHEE

our bartender's tasty creation
Mount Gay Rum, orange juice, cranberry juice, and Red Bull

\$6.00

APPETIZERS

MOZZARELLA STICKS

served with marinara sauce
\$6.99

HOME CUT FRIES

Idaho spuds, cut fresh daily
small \$3.49 *large* \$4.99

CHIPS & SALSA

\$3.99

PARMESAN TRUFFLE FRIES

our home cut fries, tossed in white truffle oil
sprinkled with black truffle salt, parmesan cheese, and
parsley
small \$4.49 *large* \$6.49

MINI CORN DOGS

a childhood favorite, a county fair memory, or
an adult guilty pleasure, these bite-size versions
of the classic are great for dipping
ten \$5.49 *twenty* \$9.49

CHICKEN WINGS

jumbo wings tossed in your choice of sauce
with celery, carrots, and ranch or blue cheese dressing
classic Buffalo hot style traditional bbq sauce
sweet & spicy Carolina mustard bbq
Bennett's special spicy sesame chili sauce
five \$6.99 *ten* \$12.49 *twenty* \$22.99

BBQ HOG WINGS

tender, trimmed pork shanks, each approximately ½ lb
“ribs that you eat like wings”, served with coleslaw
your choice of traditional bbq sauce, Carolina bbq sauce
or Bennett's special spicy sesame chili sauce
two \$7.99 *four* \$14.49 *six* \$19.99

STEAMED SHRIMP

spiced with Old Bay Seasoning
served with cocktail sauce
½ lb \$6.49 *¼ lb* \$11.99 *full lb* \$21.99

FRIED CALAMARI

deep fried calamari, served with our
creamy sesame honey sauce
\$9.49

CRAWFISH TAILS

seasoned deep fried crawfish tails
served with cocktail sauce
½ lb \$6.99 *¼ lb* \$12.49 *full lb* \$22.99

NACHOS SUPREME

tortilla chips piled high with black bean salsa, peppers,
onions, mushrooms, cheddar cheese, and jack cheese
topped with jalapeno peppers, sour cream, and fresh cilantro
vegetarian \$8.49 *chicken* \$10.99
chipotle flavored pulled pork \$11.49

STEAMED EDAMAME

shell-on soybeans sprinkled with sea salt
served with soy sauce, wasabi, and pickled ginger
\$5.99

TATER SKINS

stuffed with bacon, cheddar cheese, and jack cheese
served with a side of sour cream
\$7.49

POBLANO WONTONS

filled with jalapeno peppers, poblano peppers,
cheddar cheese, and monterey jack cheese
garnished with black bean salsa, sour cream,
green onions, and fresh cilantro
\$8.49

CHICKEN TENDERS

served with bbq, sweet & spicy Carolina mustard bbq,
ranch, or our creamy sesame honey sauce
\$6.99

PORK POTSTICKERS

wonton wrappers filled with pork stuffing
served with teriyaki sauce and sweet chili sauce
\$7.99

SOUP • SALADS

SOUP OF THE DAY

always homemade, served with bread

cup \$3.49 bowl \$5.49

SALAD ENHANCEMENTS

add your choice of the following to any of our salads for the price listed below

<i>grilled chicken</i> \$3.50	<i>shrimp</i> \$4.50	<i>smoked turkey breast</i> \$4.00
<i>buffalo chicken</i> \$4.00	<i>mahi-mahi</i> \$6.00	<i>deep fried pork belly cubes</i> \$4.00
<i>grilled top sirloin</i> \$7.00	<i>deep fried crawfish tails</i> \$5.00	<i>grilled portabella mushroom</i> \$4.00

HOUSE SALAD

spring mix, romaine lettuce, carrots, tomatoes, and cucumbers with your choice of dressing
ranch, blue cheese, honey dijon, cilantro lime vinaigrette,
huckleberry vinaigrette, or sesame ginger vinaigrette

small \$3.99 large \$7.99

CAESAR SALAD

romaine lettuce tossed with our zesty caesar dressing, grated parmesan cheese, and croutons

small \$3.99 large \$7.99

ROASTED TOMATO & PECAN SALAD

mixed greens salad topped with roasted tomatoes, candied pecans, and blue cheese crumbles
served with our huckleberry vinaigrette dressing

small \$5.99 large \$9.99

COBB SALAD

mixed greens salad topped with bacon, hard-boiled egg, avocado, tomato wedges, and blue cheese crumbles
served with your choice of dressing

small \$5.99 large \$9.99

SOUTHWESTERN FAJITA SALAD

mixed greens, black bean salsa, jalapeno peppers, cheddar cheese, and monterey jack cheese
tossed with cilantro lime vinaigrette and topped with chipotle tortilla strips, sour cream, and fresh cilantro

small \$4.99 large \$8.99

consuming raw or undercooked foods may increase your risk of food borne illness

SANDWICHES

all sandwiches served with home cut fries - substitute salad for fries \$1.00 extra

BUFFALO CHICKEN SANDWICH

deep fried seasoned flour dredged chicken breast
oven baked with spicy Buffalo wing sauce
and melted blue cheese crumbles

\$10.49

WASABI ROAST BEEF CLUB

roast beef, bacon, wasabi sour cream,
pickled ginger, lettuce, tomato, and red onion
served on a toasted ciabatta roll

\$11.49

DEPOT STREET PB&J

decadent cubes of deep fried pork belly,
pickled red jalapenos, marinated jicama sticks,
and cilantro aioli, served on warm pita bread

\$10.99

FISH & CHIPS

battered Pacific pollock or Alaskan halibut, served with
fries, coleslaw, and our homemade tartar sauce

pollock \$8.99 halibut \$13.99

PHILLY CHEESE STEAK

shaved sirloin sautéed with caramelized onions, bell
peppers, and mushrooms, topped with melted mozzarella
cheese, served on French bread

\$10.49

CAROLINA CHEESE STEAK

shaved sirloin sautéed with caramelized onions and bell
peppers, topped with bacon, our Carolina bbq sauce,
and melted mozzarella and smoked gouda cheese
served on French bread

\$11.49

TURKEY & BACON CAESAR WRAP

romaine lettuce tossed in our homemade caesar
dressing, smoked turkey breast, bacon, parmesan
cheese, tomatoes, and red onions, wrapped in a
chipotle tortilla

\$10.99

CHEESE & TOMATO MELT

seasoned tomato slices, roasted garlic spread,
parmesan cheese, mozzarella cheese, romaine lettuce,
and red onions, served on a toasted ciabatta roll

\$8.99

CRAWFISH PITA

deep fried crawfish tails, roasted red peppers, grilled
artichokes, cilantro aioli, lettuce, tomato, and red onion
served on warm pita bread

\$11.99

HOG WINGS & CHIPS

three tender, trimmed pork shanks
each approximately ½ lb - "ribs that you eat like wings"
your choice of traditional bbq sauce, Carolina bbq sauce
or spicy sesame chili sauce, served with fries and coleslaw

\$13.49

STEAK SANDWICH

8oz grilled top sirloin, served on French bread
topped with fried onions and horseradish sauce

\$13.99

BBQ CHICKEN FRIED STEAK SANDWICH

chicken fried steak topped with our homemade bbq sauce,
bacon, and smoked gouda cheese, served on a toasted
ciabatta roll with lettuce, tomato, and red onion

\$12.49

BURGERS • ETC

¼ LB GROUND BEEF BURGER

\$10.49

¼ LB GROUND BUFFALO BURGER

\$13.49

CHICKEN SANDWICH

\$10.49

VEGGIE BURGER

\$9.99

PORTABELLA SANDWICH

\$10.99

with lettuce, tomato, red onion, and pickle on the side, and home cut fries

served with your choice of the following toppings:

substitute salad for fries \$1.00 extra

roasted garlic	black bean salsa	barbeque sauce	mayonnaise	cheddar cheese
jalapeno peppers	avocado (add .75)	Carolina bbq sauce	tomatillo sauce	pepper jack cheese
red jalapenos (add .50)	bacon (add .75)	chipotle aioli	Thai peanut sauce	smoked gouda (add .50)
sautéed bell peppers	pickled ginger (add .50)	cilantro aioli	sweet chili sauce	mozzarella cheese
sautéed mushrooms	artichokes (add .50)	horseradish sauce	wasabi sour cream	blue cheese
caramelized onions		spicy sesame chili sauce	teriyaki sauce	
			swiss cheese	

ROYAL WOLF TACOS

warm corn tortillas with shredded cabbage, avocado, black bean salsa, sour cream, cilantro and your choice of:

grilled chicken \$7.99

chipotle flavored pulled pork \$8.49

grilled mahi-mahi \$8.99

CHIPOTLE PORK CHIMICHANGA

deep fried tortilla filled with chipotle pulled pork, sautéed bell peppers, caramelized onions, black bean salsa, cheddar cheese, and monterey jack cheese, served on a bed of shredded cabbage topped with our homemade tomatillo sauce, sour cream, avocados, tomatoes, and fresh herbs

\$11.99

THE COLOSSAL SPUD

Idaho baked potato that comes with your choice of the following toppings:

\$6.99

roasted garlic	black bean salsa	steamed broccoli		
sautéed bell peppers	sautéed mushrooms	red jalapenos (add .50)	bacon (add .75)	cheese
jalapeno peppers	caramelized onions	avocado (add .75)	chicken (add 2.50)	sour cream
			pork (add 3.00)	butter

ENTREES

all entrees available after 4:00 pm

PORK TENDERLOIN PASTA

a pair of grilled 4 oz bacon wrapped pork tenderloin medallions
served over fettuccine with our bourbon whiskey mushroom cream sauce and sautéed vegetables
finished with a drizzle of pomegranate-balsamic glaze and a sprinkling of parmesan cheese

\$16.49

TOP SIRLOIN

8 oz cut, with a portabella mushroom sauce
and blue cheese crumbles

served with mashed potatoes and sautéed vegetables

\$16.99

COGNAC DIJON SIRLOIN

8 oz cut, with a cognac Dijon cream sauce
and roasted red and yellow tomatoes

served with mashed potatoes and sautéed vegetables

\$17.49

THAI PEANUT RICE NOODLES

rice noodles topped with our Thai peanut sauce, sautéed vegetables, and shredded cabbage
garnished with fresh cilantro, green onions, lime wedge, and toasted sesame seeds

plain \$10.49 *chicken* \$13.99 *shrimp* \$14.99 *deep fried pork belly cubes* \$14.49

bacon wrapped pork medallions \$16.49 *grilled top sirloin* \$17.49

HUCKLEBERRY TROUT

pan fried boneless rainbow trout filet
topped with huckleberry-ginger chutney

served with mashed potatoes and sautéed vegetables

\$15.99

TERIYAKI & WASABI MAHI-MAHI

grilled mahi-mahi topped with teriyaki sauce,
wasabi sour cream, and pickled ginger

served with mashed potatoes and sautéed vegetables

\$14.99

WHISKEY CHICKEN

pan fried chicken breast with a
mushroom and bourbon whiskey cream sauce

served with mashed potatoes and sautéed vegetables

\$13.99

CHICKEN PARMESAN

pan fried chicken breast with melted mozzarella cheese
served with marinara sauce over fettuccine

and topped with parmesan cheese

\$12.49

CLASSIC PICCATA – YOUR WAY

your choice of a sautéed seasoned flour dredged chicken breast
or deep fried battered Alaskan halibut or a grilled boneless rainbow trout filet

with the classic white wine, lemon, and caper piccata sauce

served with mashed potatoes and sautéed vegetables

chicken \$13.49 *halibut* \$15.49 *rainbow trout* \$15.99