AHI POKETINI
Neither shaken nor stirred, this is the ultimate treat!! Tiered pickled ginger, diced cucumber, wakame salad & ahi poke topped with crispy wontons & a zesty wasabi aioli

NACHOS
Fresh fried tortilla chips piled high with melted cheese, black olives, black bean puree, salsa, sour cream, jalapenos & a mound of Lilia’s famous guacamole with your choice of shredded chicken or smoked shredded brisket

SLIDERS
Two pulled pork or cheeseburger sliders served with slaw and french fries

WILD BILLS RIBS
House smoked, St. Louis pork ribs slathered with Wild Bill’s Signature Sauce served with slaw and french fries

PANKO PRAWNS
Crusted with panko bread crumbs, deep fried and served with sesame ginger dipping sauce

LOADED TOTS
Melted cheese, green onions, bacon & sour cream

ONION RINGS
Beer battered onion rings with Wild Bill’s Signature BBQ Sauce and ranch

STEAK AND FRITES
petite steak selection of the day and fries served with classic Bearnaise sauce

CAESAR SALAD
crisp romaine lettuce tossed in Caesar dressing, topped with shaved Parmesan cheese & garlic croutons
add choice of grilled chicken, steak or salmon $

SUNSET SALAD
Fresh greens tossed in white balsamic vinaigrette, topped with candied nuts, orange segments, fresh berries & Gorgonzola cheese
add choice of grilled chicken, steak or salmon $

CHARCUTERIE BOARD
Cured meats and domestic cheeses, olives and cornichons, served with fig jam, assorted crackers and spicy giardinera.
add premium wine flight $

SMOKED CHICKEN WINGS
8 Jumbo wings and drumettes, your choice of either kicked up buffalo or Korean gochujang BBQ served with blue cheese dressing, carrots and celery

CALAMARI FRITTI
Lightly floured calamari tubes and tentacles, deep fried, served with pesto aioli and a sweet and spicy vietnamese dipping sauce
Happy Hour

Drink Specials

Beer
16oz PBR $4

Wine by the glass
changes daily
please ask your server $5

Cocktail of the Day
changes daily
please ask your server $6