



WILDFIRE
LINCOLNSHIRE

Parties & Special Events

**FACT SHEET • FLOOR PLAN
MENU OPTIONS • BEVERAGE OPTIONS**

WILDFIRE®

STEAKS, CHOPS & SEAFOOD

Go back in time, to when going out for dinner really meant something special. Step into Wildfire, a steak and chop house with the aura of a 1940's dinner club. From the décor to the jazz music, Wildfire has the style and warmth that make it perfect for an evening out.

Let us host your next party! Our private and semi-private dining spaces offer a variety of options for any social or corporate event. The Avalon, Stardust, Hillside, Rascal and Chicago Bears Room are private rooms ideal for business dinners, family functions and pharmaceutical presentations. The Savoy Room is semi-private areas that provide the ambiance of the main dining room yet intimacy for any gathering. These private rooms can accommodate up to 120 people for lunch events or 60 people for dinner events.

It's all waiting for you at Wildfire. Our Club Supper Menu, served family style, is the perfect way for everyone to share your favorite Wildfire signature dishes. Some menu favorites include our signature Horseradish-Crusted Filet Mignon, Macadamia Nut-Crusted Halibut, Wildfire Chopped Salad, Roasted Prime Rib of Beef, Cedar-Planked Salmon, Homemade Key Lime Pie and Triple-Layer Chocolate Cake.

Facts

CONFIRMATION

A signed reservation form, or contract, major credit card and reservation fee are required to confirm a party reservation or private function.

GUARANTEE

A final guaranteed guest count is required three business days prior to the event. This number is the minimum number you will be charged for on the day of the event. Any reservation fee given is deducted from the final bill and is non-refundable less than 60 days from the day of the function.

MINIMUMS

Food and beverage minimums may apply to parties utilizing a private room. Minimums included food and beverages consumed on-site.

TAX & EVENT PLANNER FEE

A 9% sales tax will be added to all food and beverage charges. A 2% event planner fee will be added to all events.

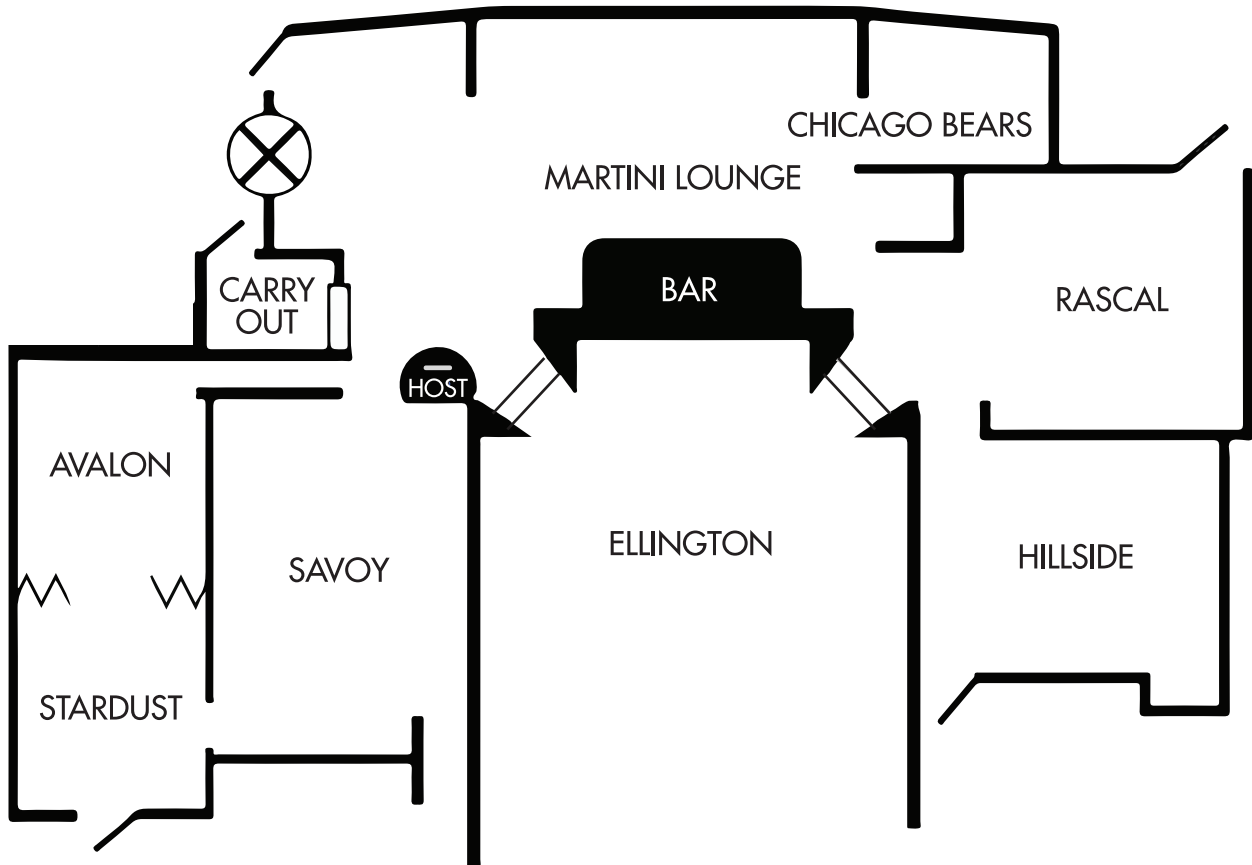
ADDITIONAL SERVICES

Wildfire can provide specialty linen, centerpieces, audio/visual equipment and valet parking for an additional charge. Wildfire provides complimentary black linens for all private events and offers complimentary WiFi to keep you connected to the web.

WILDFIRE

LINCOLNSHIRE

Private Room Map & Capacities



ROOM	MAXIMUM CAPACITY
AVALON	42
STARDUST	28
AVALON / STARDUST	68
SAVOY	60
AVALON / STARDUST / SAVOY	128
ELLINGTON	150
CHICAGO BEARS	10
RASCAL	30
HILLSIDE	40

WILDFIRE

Club Supper Menu

~ PERFECT FOR LARGE GATHERINGS ~

Served to your table family style
Minimum party size of six

Appetizers

choose two - served family style

KALE & ARTICHOKE FONDUE • BAKED GOAT CHEESE • MOROCCAN CHICKEN SKEWERS
FRESH MOZZARELLA, TOMATO & BASIL PIZZA • WILD MUSHROOM & GOAT CHEESE PIZZA
GRILLED PEPPERONI PIZZA • BISON MEATBALLS • CRISPY FRIED FRESH CALAMARI (\$2 per person extra)
OVEN-ROASTED LUMP CRAB CAKES (\$2 per person extra) • JUMBO SHRIMP COCKTAIL (\$2 per person extra)
APPLEWOOD SMOKED BACON-WRAPPED SEA SCALLOP SKEWERS (\$2 per person extra)

Salads

choose two - served family style

HOUSE SALAD BOWL with 3 dressings: red wine vinaigrette, ranch, 1000 island
TUSCAN KALE & SPINACH • CAESAR • SPINACH • WILDFIRE CHOPPED SALAD

Main Courses

choose two - served family style

SPIT-ROASTED HERB CHICKEN • BARBECUED CHICKEN • PENNE & WOOD-ROASTED VEGETABLES
CHICKEN BREAST MORENO WITH ARTICHOKEs • LEMON-PEPPER CHICKEN BREAST • CEDAR-PLANKED SALMON
MUSHROOM-CRUSTED PORK CHOPS • JUMBO LAKE SUPERIOR WHITEFISH PICCATA
BARBECUED BABY BACK RIBS (\$2 per person extra) • ROUMANIAN SKIRT STEAK (\$2 per person extra)
BASIL HAYDEN'S® BOURBON TENDERLOIN TIPS (\$2 per person extra)
FRESH FISH OF THE DAY (\$3 per person extra) • ROASTED PRIME RIB OF BEEF (\$3 per person extra)
NEW YORK STRIP STEAK (\$4 per person extra) • FILET MIGNON (\$4 per person extra)
HORSERADISH-CRUSTED FILET MIGNON (\$5 per person extra)

Side Dishes

choose two - served family style

REDSKIN MASHED POTATOES • BALSAMIC-ROASTED VEGETABLES • FRESH VEGETABLE OF THE DAY
WILD RICE • CREAMED SPINACH • FRESH BROCCOLI lemon vinaigrette
WILDFIRE CHEDDAR DOUBLE-STUFFED POTATO

Desserts

choose two - served family style

TRIPLE-LAYER CHOCOLATE CAKE • WILDFIRE ICE CREAM SANDWICH
SEASONAL BERRY CRISP WITH ICE CREAM • HOMEMADE KEY LIME PIE
BAKED APPLE SKILLET PIE • FRESH-BAKED SEASONAL PIE • CHOCOLATE PEANUT BUTTER PIE
CLASSIC N.Y. STYLE CHEESECAKE choose 1 topping: mixed berries, hot fudge or snickers®

37.95 per person

Menu prices are subject to change.

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IL - 10/17

WILDFIRE

Executive Club Supper Menu

~ PERFECT FOR LARGE GATHERINGS ~

Served to your table family style
Minimum party size of six

Appetizers

choose two - served family style

KALE & ARTICHOKE FONDUE • BAKED GOAT CHEESE • MOROCCAN CHICKEN SKEWERS
BISON MEATBALLS • FRESH MOZZARELLA, TOMATO & BASIL PIZZA • WILD MUSHROOM & GOAT CHEESE PIZZA
GRILLED PEPPERONI PIZZA • CRISPY FRIED FRESH CALAMARI (2.00 per person extra)
OVEN-ROASTED LUMP CRAB CAKES (2.00 per person extra) • JUMBO SHRIMP COCKTAIL (2.00 per person extra)
APPLEWOOD SMOKED BACON-WRAPPED SEA SCALLOP SKEWERS (2.00 per person extra)

Salads

choose two - served family style

HOUSE SALAD BOWL with 3 dressings: red wine vinaigrette, ranch, 1000 island
TUSCAN KALE & SPINACH • CAESAR • SPINACH • WILDFIRE CHOPPED SALAD

Main Courses

individually plated dinners - please choose three

SPIT-ROASTED HERB CHICKEN • PENNE & WOOD-ROASTED VEGETABLES
CHICKEN BREAST MORENO WITH ARTICHOKEs • LEMON-PEPPER CHICKEN BREAST • CEDAR-PLANKED SALMON
FRESH FISH OF THE DAY • NEW YORK STRIP STEAK • ROASTED PRIME RIB OF BEEF 16 oz.
FILET MIGNON • PETITE FILET MIGNON & GRILLED SHRIMP SKEWER

Side Dishes

choose two - served family style

REDSKIN MASHED POTATOES • BALSAMIC-ROASTED VEGETABLES • FRESH VEGETABLE OF THE DAY
WILD RICE • CREAMED SPINACH • FRESH BROCCOLI lemon vinaigrette
WILDFIRE CHEDDAR DOUBLE-STUFFED POTATO

Desserts

choose two - served family style

TRIPLE-LAYER CHOCOLATE CAKE • WILDFIRE ICE CREAM SANDWICH
SEASONAL BERRY CRISP WITH ICE CREAM • HOMEMADE KEY LIME PIE
BAKED APPLE SKILLET PIE • CHOCOLATE PEANUT BUTTER PIE • FRESH-BAKED SEASONAL PIE
CLASSIC N.Y. STYLE CHEESECAKE choose 1 topping: mixed berries, hot fudge or snickers®

54.95

per person

Maximum of 40 guests

Menu prices are subject to change.

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WILDFIRE

Passed Appetizer & Mini Dessert Menu

ALL OF THE ITEMS BELOW ARE PRICED PER DOZEN • THREE DOZEN MINIMUM PER ITEM • THREE DAY NOTICE REQUIRED

Seafood

BLUE CRAB DEVILED EGGS	26.00
CRISPY MANGO GLAZED SHRIMP - sweet & sour glaze	26.00
TUNA POKÉ - spiced tortilla chips	26.00
PEPPERCORN SEA SCALLOP ON PUFF PASTRY - apple relish, crème fraîche	30.00
MINI LUMP CRAB CAKES	32.00

Chicken & Beef

AGED CHEDDAR & APPLEWOOD SMOKED BACON-STUFFED MUSHROOMS	22.00
MEDITERRANEAN CHICKEN MEATBALLS - cucumber yogurt sauce	22.00
SMOKED CHICKEN & WILD MUSHROOM QUESADILLAS	22.00
CRISPY COCONUT CHICKEN BITES	22.00
BISON EMPANADAS	26.00
BEEF TENDERLOIN ON BBQ POTATO CHIPS - mashed potatoes, shallot-balsamic sauce	34.00
STEAK RUMAKI - tenderloin & scallion wrapped in bacon	34.00
FILET CAPRESE SLIDERS - watercress pesto	36.00

Vegetable

MACARONI & CHEESE BITES	18.00
ARTICHOKE TOAST - broiled with asiago cheese	18.00
GOAT CHEESE-STUFFED MUSHROOMS	20.00
TUSCAN KALE & FETA PUFFS	20.00
TOMATO & CHEESE TARTINE - asiago, goat & white cheddar cheese	20.00

Desserts

KEY LIME PIES	18.00
APPLE STREUSEL SQUARES	18.00
CHOCOLATE-PEANUT BUTTER PIES	18.00
SALTED CARAMEL BROWNIE BITES	18.00
COCONUT SNOWBALLS	18.00

Platters

all of the items below are priced per platter • all platters serve 10 to 12 people

SEASONAL FRESH FRUIT	30.00
VEGETABLES & THREE DIPS	35.00
CHEESE PLATTER	45.00

WILDFIRE

Club Lunch Menu

~ PERFECT FOR LARGE GATHERINGS ~

Served to your table family style
Minimum party size of six

Appetizers

choose two - served family style

KALE & ARTICHOKE FONDUE • BAKED GOAT CHEESE • MOROCCAN CHICKEN SKEWERS
BISON MEATBALLS • FRESH MOZZARELLA, TOMATO & BASIL PIZZA • WILD MUSHROOM & GOAT CHEESE PIZZA
GRILLED PEPPERONI PIZZA • HOUSE SALAD BOWL with 3 dressings: red wine vinaigrette, ranch, 1000 island
CAESAR SALAD • WILDFIRE CHOPPED SALAD • CRISPY FRIED FRESH CALAMARI (2.00 per person extra)
OVEN-ROASTED LUMP CRAB CAKES (2.00 per person extra) • JUMBO SHRIMP COCKTAIL (2.00 per person extra)
APPLEWOOD SMOKED BACON-WRAPPED SEA SCALLOP SKEWERS (2.00 per person extra)

Main Courses

choose two - served family style

PENNE & WOOD-ROASTED VEGETABLES • SPIT-ROASTED HERB CHICKEN • BARBECUED CHICKEN
CHICKEN BREAST MORENO WITH ARTICHOKEs • LEMON-PEPPER CHICKEN BREAST
MUSHROOM-CRUSTED PORK CHOP • CEDAR-PLANKED SALMON • JUMBO LAKE SUPERIOR WHITEFISH PICCATA
BASIL HAYDEN'S® BOURBON TENDERLOIN TIPS (2.00 per person extra)
FRESH FISH OF THE DAY (2.00 per person extra) • BARBECUED BABY BACK RIBS (2.00 per person extra)
ROUMANIAN SKIRT STEAK (2.00 per person extra) • ROASTED PRIME RIB OF BEEF (2.00 per person extra)
FILET MIGNON (3.00 per person extra) • HORSERADISH-CRUSTED FILET MIGNON (4.00 per person extra)

Side Dishes

choose two - served family style

REDSKIN MASHED POTATOES • BALSAMIC-ROASTED VEGETABLES • FRESH BROCCOLI lemon vinaigrette
CREAMED SPINACH • FRESH VEGETABLE OF THE DAY • WILD RICE

Coffee, tea & soda

24.95

per person

Desserts

3.00 per person extra

choose two - served family style

TRIPLE-LAYER CHOCOLATE CAKE • WILDFIRE ICE CREAM SANDWICH • SEASONAL BERRY CRISP WITH ICE CREAM
HOMEMADE KEY LIME PIE • BAKED APPLE SKILLET • FRESH-BAKED SEASONAL PIE • CHOCOLATE PEANUT BUTTER PIE
CLASSIC N.Y. STYLE CHEESECAKE choose 1 topping: mixed berries, hot fudge or snickers®

OR

INDIVIDUALLY PLATED WILDFIRE DESSERT DUO homemade key lime pie & chocolate peanut butter pie

Menu prices are subject to change.

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IL - 10/17

WILDFIRE

Executive Club Lunch Menu

~ PERFECT FOR LARGE GATHERINGS ~

Served to your table family style
Minimum party size of six

Appetizers

choose two - served family style

KALE & ARTICHOKE FONDUE • BAKED GOAT CHEESE • MOROCCAN CHICKEN SKEWERS
BISON MEATBALLS • FRESH MOZZARELLA, TOMATO & BASIL PIZZA • WILD MUSHROOM & GOAT CHEESE PIZZA
GRILLED PEPPERONI PIZZA • HOUSE SALAD BOWL with 3 dressings: red wine vinaigrette, ranch, 1000 island
CAESAR SALAD • WILDFIRE CHOPPED SALAD • CRISPY FRIED FRESH CALAMARI (2.00 per person extra)
OVEN-ROASTED LUMP CRAB CAKES (2.00 per person extra) • JUMBO SHRIMP COCKTAIL (2.00 per person extra)
APPLEWOOD SMOKED BACON-WRAPPED SEA SCALLOP SKEWERS (2.00 per person extra)

Main Courses

individually plated lunches - please choose three

PENNE & WOOD-ROASTED VEGETABLES • SPIT-ROASTED HERB CHICKEN
LEMON-PEPPER CHICKEN BREAST • CHICKEN BREAST MORENO WITH ARTICHOKE
ROASTED PRIME RIB OF BEEF 10 oz. • FILET MIGNON
CEDAR-PLANKED SALMON • FRESH FISH OF THE DAY

Side Dishes

choose two - served family style

REDSKIN MASHED POTATOES • BALSAMIC-ROASTED VEGETABLES • FRESH BROCCOLI lemon vinaigrette
CREAMED SPINACH • FRESH VEGETABLE OF THE DAY • WILD RICE

coffee, tea & soda

32.95

per person

Desserts

3.00 per person extra

choose two - served family style

TRIPLE-LAYER CHOCOLATE CAKE • WILDFIRE ICE CREAM SANDWICH • SEASONAL BERRY CRISP WITH ICE CREAM
HOMEMADE KEY LIME PIE • BAKED APPLE SKILLET • FRESH-BAKED SEASONAL PIE • CHOCOLATE PEANUT BUTTER PIE
CLASSIC N.Y. STYLE CHEESECAKE choose 1 topping: mixed berries, hot fudge or snickers®
OR

INDIVIDUALLY PLATED WILDFIRE DESSERT DUO homemade key lime pie & chocolate peanut butter pie

Maximum of 40 guests

Menu prices are subject to change.

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IL - 10/17

WILDFIRE

Weekend Club Brunch Menu

PERFECT FOR LARGE GATHERINGS. SERVED TO YOUR TABLE
FAMILY STYLE. MINIMUM PARTY SIZE OF SIX

Starters

served family style

**FRESH SEASONAL FRUIT
HOMEMADE CORNBREAD**

Main Courses

served family style

SPINACH, KALE & FETA CHEESE FRITTATA
served with a field green salad
AVOCADO TOAST WITH SMOKED SALMON
sliced radishes, pickled red onions, dill horseradish cream

Side Dishes

served family style

**BREAKFAST POTATOES & ONIONS
BROWN SUGAR-GLAZED APPLEWOOD SMOKED BACON**

includes orange juice, coffee, tea & soda

22.95 per person

Desserts

3.00 per person extra • choose two - served family style

**TRIPLE-LAYER CHOCOLATE CAKE • HOMEMADE KEY LIME PIE
WILDFIRE ICE CREAM SANDWICH • SEASONAL BERRY CRISP WITH ICE CREAM
BAKED APPLE SKILLET • FRESH-BAKED SEASONAL PIE • CHOCOLATE PEANUT BUTTER PIE**

OR

INDIVIDUALLY PLATED WILDFIRE DESSERT DUO homemade key lime pie & chocolate peanut butter pie

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IL - 4/18

WILDFIRE

Punch & Mimosa Bar

MAKE YOUR OCCASION EVEN MORE MEMORABLE BY ADDING ONE OF OUR REFRESHING PUNCH BEVERAGES FOR THE GROUP.

Non-Alcoholic Punch

PARADISE PUNCH

orange, pineapple, lemon, cranberry

STRAWBERRY PUNCH

white cranberry, strawberry

31.95 per gallon
serves up to 20 people

Champagne Punch

TWISTED PARADISE PUNCH

orange, pineapple, lemon, cranberry, prosecco

SPARKLING STRAWBERRY PUNCH

white cranberry, strawberry, prosecco

66.95 per gallon
serves up to 20 people

Mimosa Bar

TRADITIONAL, PEACH, BLOOD ORANGE & RASPBERRY
made with prosecco, served with fresh fruit garnishes

14.95 per person
serves up to 20 people

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WILDFIRE

Bar Packages

Beer & Wine

SELECT IMPORTED & DOMESTIC DRAUGHT, BOTTLED BEERS & HARD CIDER,
WILDFIRE CHARDONNAY, WILDFIRE CABERNET SAUVIGNON,
SODA, JUICES, COFFEE & TEA

One Hour	19.00	per person
Two Hours	24.00	per person
Three Hours.....	29.00	per person
Four Hours	34.00	per person

House Brands

FEATURING HOUSE BRAND LIQUORS,
SELECT IMPORTED & DOMESTIC DRAUGHT, BOTTLED BEERS & HARD CIDER,
WILDFIRE CHARDONNAY, WILDFIRE CABERNET SAUVIGNON,
SODA, JUICES, COFFEE & TEA

One Hour	21.00	per person
Two Hours	26.00	per person
Three Hours.....	31.00	per person
Four Hours	36.00	per person

Call Brands

FEATURING CALL BRAND LIQUORS,
SELECT WILDFIRE SPECIALTY MARTINIS & CLASSIC COCKTAILS,
IMPORTED & DOMESTIC DRAUGHT, BOTTLED BEERS & HARD CIDER,
GIESEN SAUVIGNON BLANC, HESS SHIRTAIL RANCHES CHARDONNAY,
MIRASSOU PINOT NOIR, COLBY RED BLEND,
SODA, JUICES, COFFEE & TEA

One Hour	25.00	per person
Two Hours	30.00	per person
Three Hours.....	35.00	per person
Four Hours	40.00	per person

Premium Brands

FEATURING PREMIUM BRAND LIQUORS,
WILDFIRE SPECIALTY MARTINIS & CLASSIC COCKTAILS,
IMPORTED & DOMESTIC DRAUGHT, BOTTLED BEERS & HARD CIDER,
MASO CANALI PINOT GRIGIO, GROOM SAUVIGNON BLANC, BONANNO CHARDONAY,
LA CREMA PINOT NOIR, CIGAR BOX MALBEC, OBERON CABERNET SAUVIGNON,
SODA, JUICES, COFFEE & TEA

One Hour	30.00	per person
Two Hours	35.00	per person
Three Hours.....	40.00	per person
Four Hours	45.00	per person

*For a list of our House Brand Liquors, Call Brand Liquors & Premium Brand Liquors included in our packages, please ask our Parties & Special Events Manager. Bar Packages available for private events only.

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IL - 08/18

Whites & Rosés by the Glass

WILDFIRE CHARDONNAY '14 / '15 - Paso Robles	8.50
MIRASSOU MOSCATO '17 / '18 - California	8.75
MONTEVINA WHITE ZINFANDEL '17 / '18 - Amador County.	8.75
CHATEAU STE. MICHELLE RIESLING '17 / '18 - Columbia Valley.	9.00
TORRES DE CASTA ROSÉ '17 / '18 - Catalunya, Spain	9.00
CAPOSALDO PINOT GRIGIO '17 / '18 - Veneto, Italy	9.50
HESS SHIRTAIL RANCHES CHARDONNAY '16 / '17 - Monterey County	10.00
KENDALL-JACKSON "VINTNER'S RESERVE" RIESLING '17 / '18 - Monterey County	10.00
GIESEN SAUVIGNON BLANC '17 / '18 - Marlborough, New Zealand	10.50
MIRABEAU ROSÉ '17 / '18 - Côtes-de-Provence, France.	11.00
GROOM SAUVIGNON BLANC '17 / '18 - Adelaide Hills, Australia.	11.00
JOEL GOTT SAUVIGNON BLANC '17 / '18 - California	11.00
PIPER SONOMA BRUT - Sonoma County	11.50
BENZIGER FAMILY WINERY CHARDONNAY '16 / '17 - Sonoma County.	11.50
MASO CANALI PINOT GRIGIO '17 / '18 - Trentino, Italy.	11.50
GIULIANA PROSECCO D.O.C. - Veneto, Italy.	12.00
BONANNO CHARDONNAY '16 / '17 - Carneros/Napa Valley	12.50
TREANA CHARDONNAY '15 / '16 - Central Coast	14.00
LA MARCA PROSECCO D.O.C. - Italy. (split - 187ml)	15.00

Reds by the Glass

WILDFIRE CABERNET SAUVIGNON '13 / '14 - Paso Robles.	9.00
14 HANDS "HOT TO TROT" (RED BLEND) '16 / '17 - Columbia Valley	9.50
CHATEAU SOUVERAIN MERLOT '16 / '17 - California	9.50
ALAMOS MALBEC '16 / '17 - Mendoza, Argentina.	9.75
MIRASSOU PINOT NOIR '17 / '18 - California.	10.00
COLBY RED (CABERNET BLEND) '16 / '17 - California	10.00
BOGLE VINEYARDS MERLOT '16 / '17 - California.	10.50
CIGAR BOX "OLD VINE" MALBEC '16 / '17 - Mendoza, Argentina	10.50
CHARLES & CHARLES (CABERNET BLEND) '16 / '17 - Columbia Valley	11.00
LOUIS M. MARTINI CABERNET SAUVIGNON '16 / '17 - California	12.00
ERUPTION (MALBEC/SYRAH BLEND) '15 / '16 - High Valley	13.00
SILVER TOTEM (MALBEC BLEND) '15 / '16 - Columbia Valley	13.75
DELOACH PINOT NOIR '16 / '17 - Central Coast	14.00
ALLEGRI "PALAZZO DELLA TORRE" (BABY AMARONE) '15 / '16 - Veneto, Italy	14.25
LA CREMA PINOT NOIR '16 / '17 - Monterey	14.50
RODNEY STRONG VINEYARDS PINOT NOIR '16 / '17 - Russian River Valley	14.75
THE FEDERALIST "BOURBON BARREL AGED" ZINFANDEL '15 / '16 - Mendocino County.	15.00
PESSIMIST BY DAOU (PETITE SIRAH BLEND) '16 / '17 - Paso Robles.	15.00
OBERON CABERNET SAUVIGNON '16 / '17 - Napa County	15.50
DECOY RED BY DUCKHORN VINEYARDS (MERLOT-CABERNET BLEND) '16 / '17 - Sonoma County.	15.50
FERRARI-CARANO CABERNET SAUVIGNON '15 / '16 - Alexander Valley	16.00

White & Sparkling Wine

START YOUR DAY OR NIGHT OFF WITH "BUBBLES"

GIULIANA PROSECCO D.O.C. - Veneto, Italy	48
MASCHIO PROSECCO BRUT - Veneto, Italy	46
PIPER SONOMA BRUT - Sonoma County	46
JCB (JEAN-CHARLES BOISSET) N° 69 BRUT ROSÉ - Burgundy, France	66
J VINEYARDS & WINERY CUVÉE 20 - Russian River Valley	77
DOMAINE CARNEROS BRUT CUVÉE '14 / '15 - Carneros	63
PIPER-HEIDSIECK CUVÉE BRUT NV - Champagne, France	65
TAITTINGER LA FRANÇAISE - A Reims, France	106

WHITES OF THE WORLD

CAPOSALDO PINOT GRIGIO '17 / '18 - Veneto, Italy	38
MASO CANALI PINOT GRIGIO '17 / '18 - Trentino, Italy	46
TERLATO FAMILY VINEYARDS PINOT GRIGIO '17 / '18 - Friuli, Italy	64
MARKHAM VINEYARDS SAUVIGNON BLANC '17 / '18 - Napa Valley	48
GIESEN SAUVIGNON BLANC '17 / '18 - Marlborough, New Zealand	42
GROOM SAUVIGNON BLANC '17 / '18 - Adelaide Hills, Australia	44
Craggy Range "Te Muna Road" Sauvignon Blanc '17 / '18 - Martinborough, New Zealand	51

DAYS OF WHITES & ROSÉS

MONTEVINA WHITE ZINFANDEL '17 / '18 - Amador County	35
MIRABEAU ROSÉ '17 / '18 - Côtes-de-Provence, France	44
M. CHAPOUTIER 'BELLERUCHE' ROSÉ '17 / '18 - Côtes du Rhône, France	45
TORRES DE CASTA ROSÉ '17 / '18 - Catalunya, Spain	36
CAKEBREAD CELLARS SAUVIGNON BLANC '16 / '17 - Napa Valley	63
DUCKHORN VINEYARDS SAUVIGNON BLANC '16 / '17 - Napa Valley	64
CHATEAU STE. MICHELLE RIESLING '17 / '18 - Columbia Valley	36
SEAGLASS RIESLING '17 / '18 - Monterey County	36
KENDALL-JACKSON "VINTNER'S RESERVE" RIESLING '17 / '18 - Monterey County	40
MIRASSOU MOSCATO '17 / '18 - California	35

CELEBRATE WITH CHARDONNAY

WILDFIRE CHARDONNAY '14 / '15 - Paso Robles	34
HESS SHIRTAIL RANCHES CHARDONNAY '16 / '17 - Monterey County	40
BENZIGER FAMILY WINERY CHARDONNAY '16 / '17 - Sonoma County	46
BONANNO CHARDONNAY '16 / '17 - Carneros/Napa Valley	50
KENDALL-JACKSON "VINTNER'S RESERVE" CHARDONNAY '15 / '16 - California	46
CAMBRIA "KATHERINE'S VINEYARD" CHARDONNAY '16 / '17 - Santa Maria Valley	43
MARKHAM VINEYARDS CHARDONNAY '16 / '17 - Napa Valley	53
TREANA CHARDONNAY '15 / '16 - Central Coast	56
JORDAN CHARDONNAY '16 / '17 - Russian River Valley	71
STAG'S LEAP WINE CELLARS "KARIA" CHARDONNAY '16 / '17 - Napa Valley	65

For your convenience, wines are listed from light to full body within each category

Red & White Wine

BRAD'S FAVORITE FINDS

JOEL GOTT SAUVIGNON BLANC '16 / '17 - California	44
J VINEYARDS PINOT GRIS '16 / '17 - California	40
LA CREMA PINOT GRIS '15 / '16 - Monterey	42
SIDURI PINOT NOIR '16 / '17 - Willamette Valley, Oregon	56
JOEL GOTT PINOT NOIR '16 / '17 - Santa Barbara County	60
HARTFORD COURT PINOT NOIR '15 / '16 - Russian River Valley	69
THE FEDERALIST "BOURBON BARREL AGED" ZINFANDEL '15 / '16 - Mendocino County	60
FERRARI-CARANO SIENA '15 / '16 - Sonoma County	66
DOÑA PAULA ESTATE MALBEC '16 / '17 - Mendoza, Argentina	40
ERUPTION (MALBEC/SYRAH BLEND) '15 / '16 - High Valley	52
GROOM SHIRAZ '16 / '17 - Barossa Valley, Australia	60
SHATTER (GRENACHE) '14 / '15 - Maury, France	58
THE COUNT OF BUENA VISTA, FOUNDER'S RED WINE '15 / '16 - Sonoma	58
EMBLEM BY MICHAEL MONDAVI CABERNET SAUVIGNON '15 / '16 - Napa Valley	70

Red Wine

SPLENDIDLY BLENDED "REDS"

COLBY RED (CABERNET BLEND) '16 / '17 - California	40
14 HANDS "HOT TO TROT" (RED BLEND) '15 / '16 - Columbia Valley	38
MARIETTA CHRISTO (ESTATE GROWN RHÔNE-STYLE RED) '14 / '15 - North Coast	52
DECOY RED BY DUCKHORN VINEYARDS (MERLOT-CABERNET BLEND) '15 / '16 - Sonoma County	62
NEYERS "LEFT BANK RED" (CABERNET/MERLOT BLEND) '15 / '16 - Napa Valley	78

OLD WORLD & EMERGING GLOBAL RED WINES

ALAMOS MALBEC '16 / '17 - Mendoza, Argentina	39
CIGAR BOX "OLD VINE" MALBEC '16 / '17 - Mendoza, Argentina	42
ALLEGRIANI "PALAZZO DELLA TORRE" (BABY AMARONE) '15 / '16 - Veneto, Italy	57

SPICE UP YOUR LIFE "REDS"

RANCHO ZABACO "SONOMA HERITAGE VINES" ZINFANDEL '15 / '16 - Sonoma County	51
FROG'S LEAP ZINFANDEL '16 / '17 - Napa Valley	65
MATCHBOOK SYRAH '13 / '14 - Dunnigan Hills	42
SILVER TOTEM (MALBEC BLEND) '15 / '16 - Columbia Valley	55
PESSIMIST BY DAOU (PETITE SIRAH BLEND) '16 / '17 - Paso Robles	60

For your convenience, wines are listed from light to full body within each category

Red Wine

GUILTY PLEASURE PINOT NOIRS

MIRASSOU PINOT NOIR '17 / '18 - California	40
ERATH PINOT NOIR '16 / '17 - Oregon	45
DELOACH PINOT NOIR '16 / '17 - Central Coast	56
LA CREMA PINOT NOIR '16 / '17 - Monterey	58
FLOR DE CAMPO PINOT NOIR '15 / '16 - Santa Barbara County	57
BRASSFIELD ESTATE WINERY PINOT NOIR '15 / '16 - High Valley	52
ELOUAN PINOT NOIR '16 / '17 - Oregon	48
NIELSON BY BYRON WINERY PINOT NOIR '16 / '16 - Santa Barbara County	42
SOLÉNA ESTATE GRAND CUVÉE PINOT NOIR '15 / '16 - Willamette Valley, Oregon	60
DAVIS BYNUM "JANE'S VINEYARD" PINOT NOIR '16 / '17 - Russian River Valley/Sonoma County	56
LOVEBLOCK PINOT NOIR '14 / '15 - Central Otago, New Zealand	59
RODNEY STRONG VINEYARDS PINOT NOIR '16 / '17 - Russian River Valley	59
MACMURRAY ESTATE VINEYARDS PINOT NOIR '15 / '16 - Russian River Valley/Sonoma County	61
DOMAINE CARNEROS PINOT NOIR '15 / '16 - Carneros	70
FERRARI-CARANO PINOT NOIR '15 / '16 - Anderson Valley	69

LIFE IS A "CABERNET"

WILDFIRE CABERNET SAUVIGNON '13 / '14 - Paso Robles	36
CHARLES & CHARLES (CABERNET BLEND) '16 / '17 - Columbia Valley	44
BROKEN EARTH WINERY CABERNET SAUVIGNON '13 / '14 - Paso Robles	37
LOUIS M. MARTINI CABERNET SAUVIGNON '15 / '16 - California	48
HESS SHIRTAIL RANCHES CABERNET SAUVIGNON '16 / '17 - North Coast	57
EDUCATED GUESS CABERNET SAUVIGNON '16 / '17 - Napa County	63
OBERON CABERNET SAUVIGNON '16 / '17 - Napa County	62
BONANNO CABERNET SAUVIGNON '15 / '16 - Napa Valley	76
FERRARI-CARANO CABERNET SAUVIGNON '15 / '16 - Alexander Valley	64
ARWOOD SONOMA ESTATES CABERNET SAUVIGNON '16 / '17 - Sonoma	59
JUSTIN VINEYARDS & WINERY CABERNET SAUVIGNON '16 / '17 - Paso Robles	68
GALLO "SIGNATURE SERIES" CABERNET SAUVIGNON '15 / '16 - Napa Valley	89

MAD ABOUT MERLOT

CHATEAU SOUVERAIN MERLOT '16 / '17 - California	38
BOGLE VINEYARDS MERLOT '16 / '17 - California	42
MARKHAM VINEYARDS MERLOT '16 / '17 - Napa Valley	66
RUTHERFORD HILL MERLOT '14 / '15 - Napa Valley	67
NORTHSTAR MERLOT '13 / '14 - Columbia Valley	65
PRIDE MOUNTAIN VINEYARDS MERLOT '16 / '17 - Napa / Sonoma	80

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Cellar Selections

CAKEBREAD CELLARS CHARDONNAY '16 / '17 - Napa Valley	89
GARY FARRELL PINOT NOIR '15 / '16 - Russian River Valley	85
MACPHAIL "THE FLYER" PINOT NOIR '16 / '17 - Sonoma Coast, Sonoma County	89
CAKEBREAD CELLARS "TWO CREEKS VINEYARDS" PINOT NOIR '16 / '17 - Anderson Valley	95
DOMAINE SERENE YAMHILL CUVÉE PINOT NOIR '13 / '14 - Willamette Valley, Oregon	112
GOLDENEYE PINOT NOIR '16 / '17 - Anderson Valley	110
PARADUXX PROPRIETARY RED '14 / '15 - Napa Valley	93
LION TAMER (RED BLEND) BY THE HESS COLLECTION '15 / '16 - Napa Valley	95
DUCKHORN VINEYARDS MERLOT '15 / '16 - Napa Valley	107
RAYMOND RESERVE SELECTION CABERNET SAUVIGNON '16 / '17 - Napa Valley	85
CANVASBACK CABERNET SAUVIGNON BY DUCKHORN VINEYARDS '15 / '16 - Red Mountain, Washington	90
SYMMETRY "RED MERITAGE" BY RODNEY STRONG VINEYARDS '14 / '15 - Alexander Valley	98
RENATO RATTI BAROLO MARCENASCO DOCG '13 / '14 - Piedmont, Italy	98
ALLEGRI AMARONE DELLA VALPOLICELLA CLASSICO DOCG '12 / '13 - Veneto, Italy	115
FREEMARK ABBEY CABERNET SAUVIGNON '15 / '16 - Napa Valley	102
WILLIAM HILL BENCHLAND SERIES CABERNET SAUVIGNON '14 / '15 - Napa Valley	100
STAG'S LEAP WINE CELLARS "ARTEMIS" CABERNET SAUVIGNON '16 / '17 - Napa Valley	144
JORDAN CABERNET SAUVIGNON '14 / '15 - Alexander Valley	125
ZD CABERNET SAUVIGNON '15 / '16 - Napa Valley	136
CHIMNEY ROCK CABERNET SAUVIGNON '15 / '16 - Stags Leap District, Napa Valley	190
CAKEBREAD CELLARS CABERNET SAUVIGNON '15 / '16 - Napa Valley	161
DUCKHORN VINEYARDS CABERNET SAUVIGNON '15 / '16 - Napa Valley	150
SILVER OAK CABERNET SAUVIGNON '13 / '14 - Napa Valley	239

Wine Flights

FLIGHT ONE - WHITE VARIETALS

Caposaldo Pinot Grigio, Giesen Sauvignon Blanc, Hess Shirttail Ranches Chardonnay,
Kendall-Jackson Riesling 14.00

FLIGHT TWO - JAZZY REDS

Mirassou Pinot Noir, The Federalist "Bourbon Barrel Aged" Zinfandel, Colby Red,
Eruption (Malbec/Syrah Blend) 16.00

FLIGHT THREE - PREMIUM REDS

La Crema Pinot Noir, Louis M. Martini Cabernet Sauvignon, Pessimist By DAOU (Petite Sirah Blend)
Allegrini "Palazzo Della Torre" (Baby Amarone) 18.00

WILDFIRE PARTIES

Whether you're planning a corporate meeting or a family gathering, Wildfire is here to assist you in planning your special occasion from beginning to end. Our party room choices include both private and semi-private dining and you can select from our Club Supper Menu, served family style. For more information, visit wildfirerestaurant.com.

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Wildfire's wine list has been created by our Wine Director, Brad Wermager.