

WARFIELD

11:30 AM - LATE: EVERY DAY

MADE FROM ORGANIC AND LOCALLY SOURCED INGREDIENTS
DRINKWARFIELD.COM

PUB SNACKS

House Baked Pretzel	\$12
Ketchum Kolsch Beer Cheese, Ground Dijon Mustard	
Fried Pickle Spears	\$11
House Ranch, Butter Buffalo	
Golden Brussels Sprouts (GF)	\$15
Sweet Balsamic Sauce	
No Bawk – Bawk	\$15
Fried Cauliflower Florets, House Ranch, Butter Buffalo Sauce, Lemon Wedge	
Game of Wings	\$18
Choice of Butter Buffalo or Sweet Chili Sauce, Side of Ranch, Crudites	
Truffle Fries (GF)	\$14
Parsley, Parmesan, Roasted Garlic Aioli	
Plowman's Board	(MP)
Chef's Selection of Meats and Cheeses, House Bread	

APPETIZERS

Grilled Octopus (GF)	\$22
Crispy Fingerling Potatoes, Yuzu Togarashi Aioli, Winter Greens	
Warfield Sliders Trio	\$23
Snake River Farms Cheeseburger Crispy Chicken, Buffalo Sauce, Kale Slaw Burger, Swiss and Wild Mushroom Served with Fries	
Crab Cakes	\$21
Yuzu Togarashi Aioli, Daikon Pickled Radish, Greens	
Wild Game Chili	\$18
House Bread, Sour Cream, Pickled Onions	
Wild Game Chili Fries	\$18
Cheddar, Pickled Onions, Scallions, Sour Cream	
Mussels Frites	\$19
Buttered Leeks, Sauvignon Blanc, Thyme, Lemon	
Garlic Confit Hummus (GF)	\$15
Cucumbers, Cherry Tomatoes, Grilled Pita Bread, Za'atar	

BURGERS & SANDOS

*Served with Fries or a Side Salad with a Dressing of Your Choice

Artisan Angus Burger ½ lb	\$22
Smoked Bacon, Cheddar Cheese, Caramelized Onions, Bourbon Sauce, Dill Pickle Spear	
Hunter's Wild Game Burger	\$24
Choice of Elk or Buffalo, Garlic Aioli, Sautéed Mushrooms, Arugula, Swiss Cheese	
Buffalo Chicken Sando	\$20
Kale Slaw, Blue Cheese Dressing, Dill Pickle Spear	
Brisket on Fire Pita	\$23
Swiss Cheese, Roasted Bell Peppers, Caramelized Onions, Garlic Aioli	

GF: Gluten Free

REMINDER: Consuming raw or undercooked meats, poultry, seafood, shellfish,
eggs may increase your risk of food-borne illness.

A discretionary charge of 20% gratuity will be added for parties of 8 or more.

We can accept up to five forms of payment per party.

FRESH GARDEN PICKS & SOUPS

Caesar Salad	\$18
Dressing Done Right, Brioche Croutons, Anchovies, Parmesan	
Hagerman Trout Nicoise (GF)	\$21
Romaine Lettuce, Egg, Yukon Potatoes, Cherry Tomatoes, Cucumbers, Capers, Cilantro Lime Vinaigrette	
The Wedge (GF)	\$19
Smoky Blue Cheese, Bacon, Cherry Tomatoes, Egg, Pickled Onions, Scallions	
Roasted Heirloom Beets (GF)	\$18
Balsamic Vinaigrette, Apples, Winter Greens, Candied Walnuts, Goat Cheese	
Kale & Almond Salad (GF)	\$18
Almonds, Brussels Sprouts, Cauliflower, Red Onions, House Dressing, Chimichurri	
House Salad (GF)	\$12
Winter Greens, Tomatoes, Cucumbers, Pickled Onions, House Vinaigrette, Shaved Parmesan	
French Onion Soup	\$14
Sauvignon Blanc, Baguette, Swiss Cheese, Gruyère, Chives	
Chef's Seasonal Soup (GF)	\$12
Ask your server for today's selection!	

SIGNATURE ENTREES

Famous Shrimp & Grits (GF)	\$33
Mascarpone Polenta, Smoked Bacon Lardons, Mushrooms, Scallions	
Fish & Chips	\$24
Canadian Walleye, House Tartare, Malt Vinegar, Lemon Wedge	
Braised Brisket Pot Pie	\$32
Root Vegetables, Savory Gravy, Puff Pastry, Chives	
Peppercorn Chicken Airline (GF)	\$34
Wild Mushroom, Sauvignon Blanc, Yukon Gold Mashed Potato, Charred Broccolini	
Gochujang Salmon	\$35
Wild Mushroom, Bok Choy, Roasted Peppers, Kale, Crispy Onions, Sesame Seeds	
Buffalo Ossobuco Fettuccini	\$32
House-made Pasta, Garlic Mint Gremolata, Roasted Bell Peppers, Shaved Parmesan	
Cauliflower Steak (GF)	\$22
Yukon Golds, Winter Greens, Goat Cheese, Argentinian Chimichurri	
Wild Mushroom (GF)	\$27
Creamy Polenta, Caramelized Onions, Parmesan	

SIDES

Grilled Free Range Chicken	\$8
Jumbo Shrimp	\$12
Boiled Eggs	\$5
Seasonal Sautéed Vegetables	\$8

SWEETS

Passion Fruit Lingot	\$12
Graham Dirt, Passion Fruit Gelle, Wild Berry Coulis	
Mystic Forest Chocolate Cake	\$12
Dulce de Leche, Wild Berry Coulis, Chocolate Dirt	
Basque Goat Cheesecake (GF)	\$12
Whipped Cream, Seasonal Fruits, Pistachio	
Carrot Cake	\$12
Wild Berries, Whipped Cream	

SIGNATURE COCKTAILS

ALL COCKTAILS ARE \$15

G.O.A.T

Warfield Gin, House-made Tonic, Elderflower, Lemongrass, Allspice, Grapefruit and Orange

UNCLE BUCK

Bulleit Bourbon, Cock and Bull Ginger Beer, Barrel Aged Bitters

HOPS AND HONEY

Warfield Barrel Aged Gin, Idaho 7 Hopped Honey, Lemon Juice

LONDON LEMONADE

Warfield Gin, Pimms, Basil Lemonade, Cardamom Bitters

VERN'S VESPER

Warfield Vodka, Warfield Gin, Lillet Blanc, Lemon Twist

BUFFALO VELVET

Buffalo Trace, Porto Ruby, Velvet Falernum, Havana Bitters

I'M YOUR HUCKLEBERRY

Warfield Vodka, Huckleberry and Elderflower Shrub, Lemon Juice

SMOKE SIGNALS

Dewars Scotch, Ancho Reyes, Lemon Juice, Demerara Syrup, Laphroaig Spritz

MAPLE, FIGS, WALNUTS

Warfield Local Whiskey, Maple Syrup, Fig Balsamic, Black Walnut Bitters

SOME LIKE IT HOT

El Jimador Tequila, Guava, Habanero, Lime Juice Green Chili Bitters

SOWING WILD OATS

Flor de Cana Rum, Allspice Dram, Oat milk Orgeat, Angostura Bitters

PAMPLEMOUSSE SPRITZ

Warfield Barrel Aged Gin, Pamplemousse Liqueur, Prosecco

MOCKTAIL

AMALFI SPRITZ \$11

The bittersweet orange and rich peach flavours of the Amalfi Spritz is like sunshine itself, bright, intense and the promise of good times. The fine bubble fills the palate with fresh orange complex rhubarb and elderflower perfectly to finish dry and deliciously refreshing.

DARK & SPICY \$11

This impeccably paired combination of Lyre's Spiced Cane, Lyre's Dark Cane, ginger and lime zest is a non-alcoholic homage to the iconic mix. A crafted blend of classic flavors, evoking notes of ginger, lime, toffee & spice. Libations!

CLASSICO \$11

Generous aromatics continue in the glass, classic green apple tartness followed by a soft richness of pear, peach and red apple on the palate to taste. Chalky fine acids are present to clean the palate and get you ready for the next glass.

G&T \$11

This unique spirit has been impossibly crafted to capture the essence of a G&T as an aperitif with flavors that are distinct & contemporary. Flavor profile: Firm flavors with juniper & citrus. The bubble provide a generous mouthfeel. The tonic notes complete this classic blend and delivers a refreshingly dry finish.

WINES (GLASS)

WHITES & ROSÉS

Le Loup dans la Bergerie Rosé..... \$13

Chasing Venus Sauvignon Blanc..... \$13

Sokol Blosser Pinot Gris \$14

Buehler Chardonnay \$16

Hofer Gruner Veltliner \$12

REDS

Lemelson Pinot Noir \$20

St Francis Cabernet Sauvignon..... \$17

Corazon Del Sol Malbec..... \$15

Pinot Project..... \$12

DRAFT BEER & CIDER

FRESH TO DEATH FRESH HOP PALE ALE

4.6% ABV - 38 IBUs

This beer is bursting with aroma and flavor thanks to fresh-picked Cascade hops locally grown at High Valley Hops in Filer, ID. A light and easy-drinking pale ale with notes of grapefruit on the nose and a crisp bitterness on the palette. Enjoy a fresh taste of Idaho.

TNT RICE LAGER

4.6% ABV - 14 IBUs

We teamed up with our friends at TNT Taproom to brew one crispy rice lager to blow your mind. With subtle reverberations of rice cakes, jasmine tea, and orange peel, this stuff is the bomb!

KETCHUM KOLSCH GERMAN ALE

4.8% ABV - 21 IBUs

Light, floral & balanced, this is a classic Kölsch in every sense: easy-going, dry, & immensely satisfying on a sunny day.

BIG CHILL COLD IPA

6% ABV - 73 IBUs

Suitable for beer drinkers of all types and on any occasion, the bold characteristics of an American IPA meet the cool, crisp drinkability of a lager. Big notes of pine resin, tropical fruits, and citrus peel settle on a light, balanced body to lead you to chill out big time.

SLOPESTYLE STOUT

6% ABV - 44 IBUs

Ride out the cold in style with the roasty, warming flavors of American Stout! Notes of cocoa, caramel, and toasted bread.

LIL' MISS HAZY IPA

6.6% ABV - 5 IBUs

A luscious dry hop of Alora, Solero, and Azacca hops gets this hazy little thing poppin' with a juicy bouquet of peaches, mangoes, and tropical melon.

CANNED CIDER \$8

Ask your server for details.

ALL BEERS LISTED ARE AVAILABLE AS A BEER FLIGHT*

THIS WEEK'S FLIGHTS:

▶ SPIRIT FLIGHT ◀

— \$25 for 1oz pour of each of our spirits —

Warfield Vodka
Warfield Gin
Warfield Barrel Aged Gin
Warfield Whiskey

▶ WHISKEY FLIGHT ◀

— \$40 —

Warfield "Local" Whiskey
Warfield Whiskey 2022/1
Warfield Whiskey 2022/2
Warfield Copper Scotsman Whiskey