

## Caesar Salad \$17 (GF)

Chopped Romaine, Bacon Lardons, Aged Parmesan Cheese Fresh Lemon, Panko Parmesan, Crispy Capers

## Beet Salad \$16 (GF)(V)

Pickled Beets, Truffled Goats Cheese Mousse, Field Greens Poached Pears, Candied Seeds, Yam Chips

#### Beef Bites (GF) \$16

Za'atar Crusted Top Sirloin, Hummus, Pickled Red Onions Garlic Sauce, Pomegranate, Corn Chips

#### WB Cheesy Nachos \$19 (GF)

Corn Chips, Cheese Blend, Pico De Gallo, Pickled Red Onion 40 Creek Crema, Fresh Cilantro, Salsa, Sour Cream Add Seasoned Beef or Grilled Chicken \$8

## Greek Salad \$17 (GF)

Peppers, Cucumber, Red Onion, Kalamata Olives, Romaine Feta Cheese, Creamy Avocado Greek Dressing

## Popcorn Chicken \$15 (GF)

Buttermilk Brined Chicken, BBQ Ranch, Spicy Mayo House Made Pickles, Scallions, Cheeto Dust

## Nashville Cauliflower (G/F) \$14

Battered Florets, Nashville Sauce, Dill Blue Cheese Aioli, Pickled Cucumber

# Signature Whistle Bear Wings 4pc \$11 / 8pc \$18 / 12pc \$26 / 24pc \$50

Served with Carrots, Celery, Blue Cheese Dip

#### Nashville Chicken Sandwich \$19

Buttermilk Brined Chicken Thigh, House Made Pickles, Lettuce, Tomato Nashville Aioli, Garlic Sauce, Toasted Potato Bun. (Choice of Side Fries, Greens or Casear +\$4)

#### Craft Cut Bacon Cheeseburger \$20 (P)

House Ground Beef & Pork Burger on a Toasted Potato Bun
Lettuce, Tomato, Onion, House Made Pickles, Signature Sauce. (Choice of Side Fries, Greens or Casear +\$4)

## Bear Club Sandwich \$22 (P)

Cajun Chicken, Shaved Pastrami, Swiss Cheese, Arugula, Tomato
Applewood Smoked Bacon, Chipotle Aioli, Toasted Triple Layer Rye. (Choice of Side Fries or Greens or Caesar +\$4)

## Chicken Tikka Bowl \$23

House Made Butter Chicken Sauce, Jasmine Rice, Cumin Raita, Garlic Naan, Fresh Cilantro (Make it Vegetarian -Substitute with Marinated Tandoori Paneer)

## Crispy Beef Bowl \$24

Kung Pau Crispy Fried Tenderloin Tips, Stir Fry Vegetables & Egg Noodle Roasted Cashews, Sesame Seeds, Scallions

### Rigatoni Bolognese \$22 (P)

Veal, Pork and Beef Ragu, Panko Parmesan, Garlic Toast

## Thai Curry \$20

Marinated tofu, seasonal vegetables, house made yellow Thai curry red chilies, cilantro, jasmine scented rice

Add – Chicken \$8, Shrimp \$7, Salmon \$10

#### Bone-in Short Rib \$32

Braised Beef Rib, Tomato Chutney, Glazed Carrots, Loaded Roasted Potato, Pan Jus