



SOUPS AND STARTERS

We offer three seasonal made from scratch soups. Served with fresh artisan bread. Your server will inform you of the soup du jour.

SEASONAL HOUSE SOUP Cup \$3.50 Bowl \$4.95

ARTICHOKE SPINACH & PARMESAN SPREAD

Our house made artichoke, spinach & parmesan spread is served warm with toasted pita bread and vegetables. \$6.95

SPICY FRIED CHICKPEAS \$4.50

HUMMUS PLATE \$6.95

Our house made sesame-garlic hummus with sliced tomato, cucumber, mixed olives and warmed pita.

WHITE TRUFFLE SWEET POTATO FRENCH FRIES \$6.50

Served with stone ground mustard aioli.

SANDWICHES

All sandwiches are served with lightly salted Kettle chips.

Substitute blend of russet and sweet potato fries add \$3.50

Substitute a mixed green, Caesar, or salad du jour add \$3.00

Substitute a cup of soup or fruit add \$2.50

LOBSTER & SEAFOOD MELT \$7.95

Served toasted and open faced on foccacia bread with dill havarti cheese, Roma tomatoes, red onion and a creamy dill dressing.

FRENCH DIP \$7.95

Served toasted with roast beef, provolone, roasted red peppers, caramelized onions & garlic aioli on baguette.

ROASTED TURKEY CLUB \$7.95

Roasted turkey, smoky bacon, tomato, leaf lettuce & herbed mayo on foccacia.

CHICKEN-BACON CAESAR WRAP \$7.95

Romaine lettuce, Caesar dressing & spicy aioli wrapped in a tomato flour tortilla.

DELUXE BLT & AVOCADO \$7.95

Crispy bacon, tomato slices, leaf lettuce, avocado, and fresh basil leaves on multi grain bread with spicy aioli.

BLACK FOREST HAM & BRIE \$6.95

Leaf lettuce & peppered Dijonnaise on foccacia. Available toasted, please request.

ROASTED TURKEY & DILL HAVARTI \$6.95

Leaf lettuce, tomato & herbed mayo on foccacia.

ALBACORE TUNA WITH LEMON CAPER MAYO \$6.95

Thinly sliced red onion & leaf lettuce on multi-grain bread.

CHICKEN-HAZELNUT SALAD \$6.95

Dried cranberry, red onion, leaf lettuce & creamy cucumber dill dressing on multi-grain bread.

GREEK WRAP \$6.75

Hummus, Kalamata olive, tomato, cucumber, red onion, romaine lettuce, feta cheese and lemon vinaigrette all tucked inside a tomato tortilla. **Add Chicken \$2.00**

CAPRESE \$6.75

Tomato slices, fresh basil leaves & provolone with balsamic drizzle on French baguette. Available toasted, please request.

COMBINATIONS

Salads include fruit, mixed greens, Caesar & daily special

TWO SALADS & A CUP OF SOUP \$8.95

ONE SALAD & BOWL OF SOUP \$8.95

THREE SALAD SAMPLER \$8.95

QUICHE & CUP OF SOUP OR FRUIT SALAD \$8.50

Quiche du jour and Caesar, mixed green or salad du jour \$9.50

Chicken Hazelnut & Wild Pear mixed green salads, **Add \$1.00**

Save room for our house made sweet sensations available for viewing in the dessert case. Thank you!

An 18% gratuity is added to parties of 6 or more.

www.WildPearCatering.com

PIZZAS

Our pizzas are 8" ala carte or you can add a cup of soup for \$2.50 or mixed greens or Caesar salad for \$3.00.

WILD PEAR CHICKEN PIZZA \$9.50

Fresh pears, candied pecans, chicken, blue cheese crumbles, and mozzarella cheese on a pesto base.

GREEK PIZZA \$8.95

Red peppers, spinach, kalamata olives, red onion, mushrooms, feta & mozzarella cheeses on a zesty tomato sauce base.

CAPRESE PIZZA \$8.95

Sliced fresh mozzarella & tomato on a pesto base topped with basil leaves. A summer favorite!

SPECIALTIES

DUNGENESS CRAB CAKES \$14.95

Our crab cakes are lightly coated in panko bread crumbs and fried. Topped with roasted red pepper- jalapeno aioli and served with a Napa cabbage slaw of jicama, red onion, cilantro & julienned carrots in a mango-poppy seed dressing.

WILD PEAR BEEF BURGER \$11.95

1/3 lb seasoned ground all natural beef patty topped with grilled onions, provolone cheese, tomato and lettuce with spicy aioli on an onion-cheddar bun. Served with russet and sweet potato fries with aioli and ketchup. **Add blue cheese OR avocado +\$1.**

FISH TACOS \$11.95

A new take on an old favorite... seared cod filet seasoned with a special blend of spices, shredded Jack & cheddar cheeses, cilantro-lime crème and salsa fresca in soft corn tortillas. Served with a cup of soup, mixed greens or Caesar salad.

PHO: VIETNAMESE BEEF NOODLE SOUP \$8.95

Mom's recipe - A traditional dish eaten at breakfast, lunch, and dinner! Tender slices of braised beef with rice noodles, fresh basil and cilantro, thinly sliced onion, bean sprouts and lime in a seasoned broth. Served with hoisin and chili sauces on the side.

SALADS

Served with French baguette. Dressings are house made.

WILD PEAR CHICKEN SALAD \$12.50

Tender marinated chicken breast with candied pecans, fresh pears and crumbled bleu cheese on a bed of mixed greens tossed with roasted pear vinaigrette. Half size: \$9.95
Available without chicken: \$8.95 or half size \$5.95

GRILLED FLAT IRON STEAK & SPINACH SALAD \$13.95

Tender sliced grilled flat iron steak with fresh spinach tossed in a smoked paprika vinaigrette and topped with crispy bacon, blue cheese, tomatoes, croutons and red onion.

CHICKEN HAZELNUT SALAD \$9.95

Dried cranberries, red onions and creamy dill dressing on a bed of organic mixed greens with fresh pear slices.

CLASSIC CAESAR SALAD \$8.95

Romaine lettuce, herbed croutons and Parmesan cheese tossed in our own garlicky Caesar dressing. Half size \$4.95
Add a marinated Chicken breast: \$3.50

ORGANIC MIXED GREENS \$8.95

Topped with tomato, cucumber, red onion, and herbed croutons. House made dressing choices: creamy cucumber dill, bleu cheese, balsamic vinaigrette, roasted pear vinaigrette. Half size \$4.95
Add a marinated Chicken breast: \$3.50

SALAD DU JOUR \$8.95

Chef's choice of a seasonal salad preparation. Your server will inform you of the selection of the day. Half size \$5.50

FRESH FRUIT SALAD Cup \$3.95 Bowl \$4.50



SMALL PERSONS

Available for children 12 years & younger

TURKEY SANDWICH

\$4.50

On multi grain bread, with lettuce, mayo, and mustard. Served with Kettle chips.

PB&J

\$4.50

Creamy peanut butter and raspberry jam on multi grain bread. Served with Kettle chips.

CHEESE QUESADILLA

\$4.50

Cheddar and mozzarella cheeses in a tomato tortilla. Served with Kettle chips.

BUTTERED PASTA

\$4.50

Warm fusilli pasta tossed with butter.

CHEESE PIZZA

\$4.95

On a tomato sauce base with mozzarella cheese

SIDE OF LIGHTLY SALTED KETTLE CHIPS

\$1.50

SODA & JUICE

FOUNTAIN DRINKS

Coke, Diet, Sprite, Lemonade (refillable)

\$2.50

Soda Water (refillable)

\$1.50

Paradise Iced Tea (refillable)

\$2.50

Strawberry Lemonade (one refill)

\$3.75

Italian Soda

\$2.50

Italian Cream Soda

\$2.75

BOTTLED BEVERAGES

San Pellegrino Sparkling Water (500ml)

\$3.95

San Pellegrino Aranciata (Orange)

\$2.50

Izze Sparkling Juice: Grapefruit, Blackberry

\$2.50

Thomas Kemper Sodas: Root Beer, Vanilla Cream

\$2.50

Nantucket Nectar Apple Juice

\$3.25

TEA FORTE

BLACKTEAS

\$3.00

English Breakfast, Decaf Breakfast, Earl Grey, Black Currant, Orange Pekoe, Formosa Oolong, Lapsang Souchong

WHITE TEA

\$3.00

White Pear Ginger

GREEN TEAS

\$3.00

Oasis, Jasmine, Sencha, China Gunpowder

HERBAL TEAS (NO CAFFEINE)

\$3.00

Citrus Mint, Flora, Ginger, Forte

MONIN ORGANIC SYRUPS & ITALIAN SODA FLAVORS

Almond, Blackberry, Caramel, Coconut, Cherry, Hazelnut, Lime, Peach, Pear, Pomegranate, Raspberry, Strawberry & Vanilla

SUGAR FREE

Almond, Caramel, Hazelnut, Vanilla, Raspberry & Peach

COFFEE & ESPRESSO

Available Hot or Iced

Illy Coffee (refillable)

Small (Single)	Large (Double)
\$2.25	

Latte

\$2.75	\$3.25
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Flavored Latte

\$3.00	\$3.50
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Mocha

\$3.00	\$3.50
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Cappuccino

\$2.75	\$3.25
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Americano

\$1.75	\$2.25
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Macchiato

\$2.00	\$2.50
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Espresso

\$1.75	\$2.25
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Chai Tea (Big Train)

\$3.00	\$3.50
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Hot Chocolate

\$2.50	\$3.00
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Milk

\$2.00	\$2.50
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Chocolate Milk

\$2.50	\$3.00
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Steamer

\$2.50	\$3.00
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Additional Shot of Espresso

\$0.50

Breve

\$0.50

Vanilla Soy

\$0.50

Additional Flavor

\$0.50

About Us

We take pride in using seasonal, local and organic ingredients whenever possible, to create recipes that are familiar and unexpected.

We realize that many of our patrons have different dietary needs and strive to offer healthful and flavorful options that are **vegetarian, gluten free, dairy free, and vegan.**

Our goal is for you to have an enjoyable, memorable and delicious experience at the Wild Pear.

About our Coffee & Tea

Our rich coffee is roasted in Italy by Illy coffee company and is served brewed and in our espresso. Our chocolate is Dagoba, a local Oregon company specializing in organic fine chocolates. Our beautifully presented Tea Forte is from an East Coast company with high quality loose tea served in fine mesh "tree" bags. Dairy products are organic and come from Sunshine Dairy. Our plastic to go cups and lids are made from recycled corn product. We strive for the highest quality ingredients in all our food, beverages and products. Enjoy!

About our Catering Services

Whether it's a sit-down dinner for ten, or a cocktail reception for a thousand, our goal is to create an enjoyable and memorable experience for you and your guests. From beginning to end, Wild Pear wants everything to be as perfect as you do. You can begin the planning process by speaking with one of our Catering Coordinators. Our menus can be viewed on line at:

www.wildbearcatering.com.

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