



wicks park

bar & grille

(269) 857-2888 | 449 WATER ST, SAUGATUCK, MI | WICKSPARK.COM

STARTERS to share

BUFFALO ROLLS

shredded chicken with melted cheese and buffalo sauce in a fried wonton 15

FRIED MOZZARELLA STICKS

mozzarella with marinara 12

EDAMAME GF V small 10 / large 14

CHIPS & SALSA GF V 10

LETTUCE WRAPS GF

peanut glazed chicken with citrus soy ponzu and peanut sauce, cilantro, bibb lettuce, rice noodles, marinated cucumbers and ginger carrots 20

PRETZEL TWIST & BEER CHEESE DIP

pretzel served with warm beer cheese 14

COCONUT SHRIMP

hand breaded shrimp fried and served with sweet chili mayo 16

MUSSELS GF*

fresh prince edward island mussels in a white wine and garlic broth served with garlic bread 24

ARTICHOKE DIP

artichoke hearts in seasoned cream cheese topped with cheddar and baked, served with tortilla chips 16

— Add a **SIDE** —

Basket of French Fries, Curly Steak Fries or Sweet Potato Fries 9

Basket of Onion Rings 9

Side of Vegetables 9

Coleslaw 5

SOUP OF THE DAY

bowl 8

cup 6

GREENS

Add to your salad _____

Grilled Chicken +6 | Shrimp +8

Salmon +12 | Flank Steak +14

GOAT CHEESE & BEET SALAD GF

mixed greens tossed with roasted beets, goat cheese, candied walnuts, and balsamic vinaigrette 20

CRISPY CHICKEN SALAD GF*

mixed greens with carrots, cucumber, tomato, green onions, crispy or grilled chicken tenders with ranch dressing 22

MARINATED

FLANK STEAK SALAD GF*

skirt steak over 5 grain and roasted corn blend, topped with fresh tomatillo and tomato salsa, roasted poblano and jalapeno lime ranch 24

CAESAR SALAD GF*

rich and creamy caesar dressing tossed with fresh romaine, crunchy croutons and parmesan cheese 16

TOMATO & MOZZARELLA SALAD GF*

tomatoes, cucumbers, green peppers, red onions, and fresh mozzarella tossed in red wine vinaigrette and served with warm baguette 15

SMALL MIXED GREENS v or CAESAR 8

DRESSINGS and sauces

Ranch

Blue Cheese

BBQ

1000 Island

Extra Sauces +.50

Balsamic
Vinaigrette

Honey Mustard

Sour Cream

GF = Gluten Free / GF* = Gluten Free with Modifications / V = Vegan

*Parties of 8 or more, please no separate checks. An 18% gratuity will be charged
Ask server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

ENTREES

CHICKEN TENDERS

three hand breaded chicken tenders. Served with french fries, ranch, and BBQ sauce 18

SEASONAL VEGETABLE PASTA

diced tomatoes, spinach and seasonal vegetables in a butter parmesan sauce 19

ROASTED CAULIFLOWER GF

chili rubbed and oven roasted cauliflower and garbanzo beans topped with cilantro, green onions and greek yogurt and side of white rice garnished with toasted sesame seeds 19

Add Chicken +5 / Shrimp +6

BBQ RIBS GF

served with french fries and cole slaw

1/2 Rack 22 · Full Rack 35

HOMEMADE MAC N' CHEESE 17

Add Chicken +6 / Broccoli +3

Sausage +6 / Shrimp +8 / Flank Steak +14

WALLEYE GF

deep fried, and served with french fries, coleslaw, and housemade tomatillo tartar sauce 25

FISH TACOS GF*

blackened fish, black beans, monterey jack cheese, cabbage, pico de gallo on a flour tortilla with ranch. Served with chips and salsa 18

SHRIMP TACOS

shrimp sautéed with sweet potato vegetable hash and flour tortillas 18

SALMON GF

Atlantic salmon filet served with Chef's choice starch and fresh vegetable 33

WAGYU SIRLOIN GF

Char-grilled, served with Chef's choice starch and fresh vegetable 35

BURGERS & SANDWICHES

Served with French fries

GLUTEN FREE BUN AVAILABLE +3

WICKS PARK BURGER GF*

half-pound burger on a toasted bun with your choice of cheese, topped with lettuce, tomato, onion and pickles 17

VEGGIE BURGER GF*

handmade veggie burger on a toasted bun with chipotle ranch, bbq sauce, pepper jack cheese, lettuce, tomato, pickles, and onion 18

CHICKEN SANDWICH GF*

grilled or fried chicken breast on a toasted bun with cheddar cheese, lettuce, tomato, pickles, red onion, tangy ranch and bbq sauce 17

BRATWURST

little town bratwurst smothered in beer cheese, peppers and onions 14

FRENCH DIP

shaved ribeye french dip served with mushrooms, onions and cheese 18

THE WESTERN BURGER GF*

half-pound angus burger, bacon, melted smoked gouda, tangy western sauce, lettuce, tomato, and pickles, a fried egg and haystack onions 18

SPICY CHICKEN SANDWICH

fried chicken breast dipped in spicy chili oil, served with an asian style slaw, pickles, pepper jack cheese and cilantro mayo 17

WICKS CHALUPA GORDA

skirt steak, peppers, and onions with green salsa, roasted chile ranch, and queso fresco 17

PRIME RIB SANDWICH

slow roasted, thin sliced prime rib served on a warm french roll with side of au jus and horseradish cream 24

14'' PIZZA

Please allow 30-35 minutes to cook.

GLUTEN FREE CRUST AVAILABLE +7

VEGGIE GF*

homemade pizza sauce, fresh mushrooms, green peppers, spinach, onions, black olives, and mozzarella cheese 23

SICILIAN GF*

artichoke hearts, ricotta and mozzarella cheeses, onion, ham and Italian herb oil 22

DELUXE GF*

homemade pizza sauce, pepperoni, ham, fresh mushrooms, onions, green peppers, Italian sausage, and mozzarella cheese 28

BIG DADDY GF*

Pepperoni, banana peppers and mushrooms 21

Build Your Own PIZZA

Choose your own toppings 16 Each item +2

Spicy Italian Sausage	Banana Pepper
Ham	Spinach
Bacon	Green Olives
Pepperoni	Black Olives
Artichoke	Tomato
Onion	Capers
Mushroom	Pineapple
Green Pepper	Ricotta
Jalapeño	Extra Sauce

DESSERTS

HOMEMADE GODIVA CHOCOLATE BROWNIE

Served with ice cream 10

HOMEMADE KEY LIME PIE 10



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DRINK MENU

SPECIALTY drinks 13

PALOMA

Tequila, grapefruit, and fresh lime juice

TRAINWRECK

Combination of our house-made pineapple vodka and rum punch

SALTY GYPSY

Gypsy vodka, grapefruit juice, salted rim

BACHELORETTE

Raspberry Stoli, Peach Schnapps, Chambord, pineapple juice and a splash of Sprite

OLD FASHIONED GIN

Petoskey Stone Gin made as a traditional Old Fashioned

GOLD RITA

Milagro Tequila, Cointreau, orange juice and a splash of squeezed lime

SALTED MAPLE OLD FASHIONED

Barrel aged Bourbon Whiskey, Iron Fish maple syrup, bitters, salt

PINEAPPLE SMASH

Pineapple vodka, fresh lime juice, and pineapple juice

SAUGATUCK SUNSET

Champagne Proseco, cranberry and orange juice

JOSE'S SPICY MARGARITA

Fresh squeezed lime juice with house made spicy tequila

HOUSEMADE RUM PUNCH

CHOCOLATE MARTINI

HOT TODDY

IRISH COFFEE

MARGARITAS AND MULES

Pick your liquor & syrup

LIQUOR

Vodka / Rum / Tequila / Gin

HOMEMADE SYRUPS

Watermelon / Raspberry
Blueberry / Blackberry

BOTTLED BEERS

DOMESTIC

Miller Lite / Miller High Life / Michelob Ultra
Coors Light / Budweiser / Bud Light
Busch Light / M-43

IMPORT

Red Stripe / Heineken / Amstel Light
Summer Shandy / Corona / Corona Light
Corona Premier / Guinness / St. Pauli Girl NA
Modelo / Heineken / Heineken NA

SELTZERS

High Noon 9 / White Claw 7

DRAFT BEERS

SHORTS IPA HUMA LUPA LICIOUS 8

FOUNDERS CENTENNIAL IPA 8

FOUNDERS ALL DAY IPA 8

FOUNDERS SOLID GOLD 8

BELL'S TWO HEARTED ALE 8

STELLA ARTOIS 8

PERRIN BLACK ALE 8

SAUGATUCK OVAL BEACH BLONDE 8

CRANES CIDER 8

VANDER MILL APPLE BLUEBERRY CIDER 8

MILLER LITE 5

PABST BLUE RIBBON 5

SEASONAL ROTATING TAP HANDLES

Ask your server for our selection

HOUSE SHOT SPECIALS

GREEN TEA 8

GRAPE GATORADE 8

JOSE SHOT 8

RED WINES

PIKE ROAD PINOT NOIR

Ripe black cherry, plum, sweet spice, and toasted almond, California 10/40

JOSH CABERNET SAUVIGNON

Intense dark fruits, cinnamon, clove and subtle oak 12/40

CATENA MALBEC

Rich and full with notes of sweet spice and flora 12/40

AVERAEN PINOT NOIR

Berry and floral character with vibrant spice – a classic Pinot Noir 14/52

GUENOC PINOT NOIR

Fruity flavors of raspberry, bing cherry, smoked meats, rose petals 12/40

SPARKLING WINE

MIONETTO PROSECCO BRUT

Pleasant melon and apple character, medium bodied, Italy 9/36

LE GRAND COURTAGE BRUT 10

ROSÉ

AIME ROQUESANTE ROSE

Dry and light fresh strawberry, full mouth feel, yet lean and refreshing, France 12/40

JOSH ROSE

Bold and crisp 12/40

HOUSE WINE

CABERNET SAUVIGNON 9

MERLOT 9

CHARDONNAY 9

WHITE ZINFANDEL 9

RED OR WHITE SANGRIA 12

WHITE WINE

MEZZACORONA PINOT GRIGIO

Crisp green apple, mineral and honey suckle 9/32

OYSTER BAY SAUVIGNON BLANC

Brilliant clarity, citrus notes and tropical flavors, zesty finish, New Zealand 10/36

PIQUITOS MOSCATO

Mandarin Peel, honeysuckle, and sweet orange blossom, refreshing, Spain 9/32

RYAN PATRICK

LATE HARVEST RIESLING

Wonderful style with moderate sweetness, richness, crisp balancing acidity and mineral note, Washington 10/36

JOSH CHARDONNAY

Tropical fruits and citrus married with subtle oak bright and fresh 12/40

SONOMA CUTRER

CHARDONNAY

Fruit flavors and oak aging, fuller bodied 14/45

BEVERAGES

COKE PRODUCTS 3.50

LEMONADE 4

BERGHOFF DRAFT ROOTBEER 6

FIJI BOTTLED WATER 4

SAN PELLGRINO 5

COFFEE 3.50

HOT TEA 3

HOT CHOCOLATE 6

MOCKTAILS

RED BULL SMASH 6

SHIRLEY TEMPLE 6

SAUGATUCK SUNRISE 6