



# wicks park

## bar & grille

ASK YOUR SERVER  
ABOUT OUR CHEF'S  
FEATURES

### GREENS

→ ADD TO YOUR SALAD  
GRILLED CHICKEN +7 SHRIMP +9  
SALMON +12 FLANK STEAK +14

**WEDGE SALAD** Marinated tomatoes, red onion, bleu cheese dressing, gorgonzola, prosciutto 20

**STREET CORN SALAD** Greens, roasted corn, avocado, marinated tomatoes, queso fresco, flank steak 24

**GOAT CHEESE & BEET SALAD** Greens, roasted beets, goat cheese, candied walnuts, balsamic vinaigrette 20

✦ **BURRATA CAPRESE** Marinated tomatoes, vinaigrette, burrata, balsamic, basil, toasted focaccia 21

**CRISPY CHICKEN SALAD** Greens, carrots, cucumber, tomato, green onions, crispy or grilled chicken tenders 22

**CAESAR SALAD** Caesar dressing, romaine, toasted focaccia croutons, parmesan cheese 16

**SMALL MIXED GREENS** or **CAESAR** 9

**HOUSE MADE SOUP**  
**BOWL** 8 **CUP** 6

### STARTERS TO SHARE

**BUFFALO ROLLS** Shredded chicken, cheese, buffalo sauce, fried wonton 16

**HONEY CHIPOTLE SHRIMP** Baja slaw, lime 15

**CHEESE CURDS** Wisconsin cheese curds, marinara 13

**PIMENTO DIP** Warm pimento dip, focaccia 14

**EDAMAME** Steamed, salted 14

**JUMBO CHICKEN WINGS** 2 sauces from below  
6 wings for 12 / 12 wings for 20

**CHIPS & SALSA** 10

✦ **EDAMAME HUMMUS** Salsa macha, focaccia 14

**LETTUCE WRAPS** Peanut glazed chicken, citrus soy ponzu, peanut sauce, cilantro, rice noodles, cucumbers, ginger carrots 22

**ELOTE DIP** Charred corn, queso fresco, cilantro, tortilla chips 14

**PRETZEL TWIST & BEER CHEESE DIP** Soft pretzel, beer cheese 14

**COCONUT SHRIMP** Hand breaded, chili mayo 16

**MUSSELS** Prince Edward Island mussels, white wine garlic broth, toasted focaccia 24

**ONION RINGS** Beer battered 10

✦ **CILANTRO LIME SHRIMP** Pico de gallo 16

### DRESSINGS & SAUCES

RANCH

BLEU CHEESE

BBQ SAUCE

1000 ISLAND

JALAPENO LIME RANCH

BALSAMIC VINAGRETTE

HONEY MUSTARD

BUFFALO SAUCE

SOUR CREAM

EXTRA SAUCES +.50

### D E S S E R T S

**GODIVA CHOCOLATE BROWNIE** vanilla ice cream 10

**KEY LIME PIE** whipped cream 10

**VANILLA CHEESECAKE** berry compote 11

Parties of 8 or more, please no separate checks. An 18% gratuity will be charged  
Ask your 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.



HANDHELDS

SERVED WITH FRENCH FRIES  
SUB ONION RINGS OR SWEET  
POTATO FRIES +3  
GLUTEN FREE BUN AVAILABLE +3

WICKS PARK BURGER Half-pound, cheese, lettuce,  
tomato, onion, pickle 18

THE WESTERN BURGER Half-pound, bacon, smoked  
gouda, western sauce, lettuce, tomato, onion, pickle,  
fried egg & haystack onions 19

VEGGIE BURGER Handmade, chipotle ranch, bbq  
sauce, pepper jack, lettuce, tomato, pickle and  
onion 19

CHICKEN SANDWICH Grilled or crispy chicken  
breast, cheddar cheese, lettuce, tomato, pickles, red  
onion, bbq ranch 18

SPICY CHICKEN SANDWICH Crispy chicken breast,  
spicy chili oil, Asian style slaw, pickles, pepper jack,  
cilantro mayo 18

FRENCH DIP Shaved ribeye, sautéed mushrooms,  
onions, cheese 19

TUNA MELT Tuna salad, white bread, cheddar  
cheese, lettuce and tomato 17

FRIED FISH PO’ BOY Pollock, French roll, lettuce,  
tomatoes, onion, cajun remoulade 17

SMOKED CHICKEN SALAD Pickled onions, spicy  
pickles, bacon jam, lettuce, butter croissant 18

ENTREES

CHICKEN TENDERS Hand breaded, French fries,  
ranch, BBQ sauce 20

SPICY SAUSAGE & ASPARAGUS Italian sausage,  
roasted red peppers, asparagus, lemon, burrata,  
linguine 21

SEASONAL VEGETABLE PASTA Tomato, spinach,  
seasonal vegetables, butter parmesan sauce 19

PASTA CREMOSA Marinated tomatoes, roasted  
garlic, mascarpone cheese, fresh basil, Romano,  
rigatoni 20

HOMEMADE MAC N’ CHEESE 19 Add broccoli +3  
chicken +7/sausage +6/shrimp +9/flank steak +14

FRIED FISH Pollock, French fries, tartar, slaw 23

FISH TACOS Blackened fish, black beans, Monterey  
jack, cabbage, pico de gallo, ranch, with tortilla  
chips and salsa 19

SHRIMP TACOS Shrimp, sweet potato vegetable  
hash, flour tortillas 19

SALMON Atlantic salmon, mashed potatoes,  
seasonal fresh vegetables 33

ROASTED CAULIFLOWER Chili rubbed cauliflower,  
garbanzo beans, cilantro, green onions, Greek  
yogurt, ,white rice toasted sesame seeds 21  
add chicken +7 / shrimp +9

PIZZA

CHOOSE 14” TRADITIONAL OR OUR NEW DETROIT STYLE!  
PLEASE ALLOW 30-35 MINUTES TO COOK  
GLUTEN FREE CRUST +7

VEGGIE Mushrooms, green peppers, spinach,  
onions, black olives, mozzarella cheese  
23 Traditional 28 Detroit

SICILIAN Artichoke hearts, ricotta, mozzarella,  
onion, ham, Italian herb oil  
22 Traditional 27 Detroit

DELUXE Pepperoni, ham, mushrooms, onions,  
green peppers, Italian sausage  
28 Traditional 33 Detroit

BIG DADDY Pepperoni, banana peppers,  
mushrooms  
21 Traditional 26 Detroit

BUILD YOUR OWN PIZZA  
TRADITIONAL \$16  
DETROIT STYLE \$22  
EACH ADDITIONAL ITEM +2

SPICY ITALIAN SAUSAGE  
HAM  
BACON  
PEPPERONI  
ARTICHOKES  
ONION  
MUSHROOM  
GREEN PEPPER  
JALAPENO PEPPERS

BANANA PEPPERS  
SPINACH  
GREEN OLIVES  
BLACK OLIVES  
FRESH TOMATO  
CAPERS  
PINEAPPLE  
RICOTTA CHEESE  
EXTRA SAUCE





*Where  
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LIVE MUSIC  
FRIDAY &  
SATURDAY  
WICKSPARK.COM

## SPECIALTY DRINKS

**PALOMA** Corazon tequila, grapefruit, fresh lime juice - try it SPICY! 14

**TRAINWRECK** House-made pineapple vodka and rum punch 14

**MOSCOW MULE** Wheatley vodka, lime & ginger beer 13

**FRENCH MARTINI** Wheatley vodka, Chambord, pineapple juice 14

**SALTY GYPSY** Gypsy vodka, grapefruit juice, salted rim 13

**BACHELORETTE** Raspberry Stoli, Peach Schnapps, Chambord, pineapple juice and a splash of Sprite 13

**GIN OLD FASHIONED** Petoskey Stone gin made as a traditional old fashioned 13

**GOLD RITA** Corazon tequila, Cointreau, orange juice & a splash of squeezed lime 14

**JOSE'S SPICY MARGARITA** Fresh squeezed lime juice with house-made spicy tequila 14

**MEZCAL MARGARITA** Mezcal, Cointreau & lime - try it SPICY 14

**SAUGATUCK SUNSET** Prosecco, cranberry & orange juice 13

**PINEAPPLE SMASH** Pineapple vodka, fresh lime & pineapple juice 13

**BOURBON SMASH** Bourbon & orange 14

**HOUSEMADE RUM PUNCH** Tropical rum punch with a splash of soda 14

**ESPRESSO MARTINI** Wheatley vodka & espresso 14

## BOTTLED BEERS

### DOMESTIC

Miller Lite / Miller High Life / Michelob Ultra  
Coors Light / Budweiser / Bud Light / Busch Light  
Coors Banquet

### IMPORT

Red Stripe / Amstel Light / Blue Moon / Corona  
Corona Light / Corona Premier / Guinness / Modelo  
Heineken / Heineken 0.0 / Athletic IPA N/A

### SELTZERS

High Noon / White Claw / Sun Cruiser / Long Drink  
Good Boy Seltzer or John Daly

## DRAFT BEERS

SHORTS IPA HUMA LUPA LICIOUS 8

NEW HOLLAND TANGERINE SPACE MACHINE 8

NEW HOLLAND POET 8

FOUNDERS ALL DAY IPA 8

FOUNDERS MI PILSNER 8

BELL'S TWO HEARTED 8

BELL'S OBERON 8

PERRIN BLACK 8

CRANES CIDER 8

VANDER MILL APPLE BLUEBERRY CIDER 9

SAUGATUCK OVAL BEACH BLONDE 8

SAUGATUCK BREWING BLUEBERRY SHANDY 8

SILVER HARBOR SO HEFFIN GOOD 8

MILLER LITE 5

COORS LIGHT 5

STELLA ARTOIS 8

MODELO 6



## RED WINE

**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

**Z ALEXANDER BROWN RED BLEND** Red blend with jammy fruit, black cherry and toasted oak leaves 15/45

## SPARKLING WINE

**MIONETTO PROSECCO BRUT** Pleasant ripe melon and apple characters, medium bodied, Italy 9/36

**LE GRAND COURTAJE BRUT** Soft floral notes, bright aromas, delicate bubbles 10/32

**MAWBY SEX** Fruit forward rose with light berry aromas 12/32

## ROSE

**AIME ROQUESANTE ROSE** Dry and light, fresh strawberry, full mouth feel yet lean and refreshing 12/40

**HAMPTON WATER** Fresh and lively 12/40

## HOUSE WINE

SAUVIGNON BLANC 9

CABERNET SAUVIGNON 9

PINOT GRIGIO 9

MERLOT 9

CHARDONNAY 9

WHITE ZINFANDEL 9

RED OR WHITE SANGRIA 12

## MOCKTAILS

RED BULL SMASH 6

SHIRLEY TEMPLE 6

SAUGATUCK SUNRISE 6

## WHITE WINE

**MEZZACORONA PINOT GRIGIO** Crisp green apple, mineral and honey suckle 10/36

**PIQUITOS MOSCATO** Mandarin peel, honeysuckle and sweet orange blossom, refreshing, Spain 10/36

**RYAN PATRICK LATE HARVEST RIESLING**

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

**JOSH CHARDONNAY** Tropical fruits and citrus, married with subtle oak, bright and fresh 13/42

**SONOMA CUTRER CHARDONNAY** Fruit flavors and oak aging, fuller bodied 15/45

**OYSTER BAY SAUVIGNON BLANC** Fragrant white peach, vibrant citrus, lingering lime zest and a creamy texture 11/38

**CROSSINGS SAUVIGNON BLANC** Vibrant, with notes of fresh herbs, passion fruit, and mandarin 12/40

## HOT DRINKS (ALCOHOLIC)

**HOT TODDY** 13

**IRISH COFFEE** Jameson & Bailey's 14

**ADULT HOT CHOCOLATE OR COFFEE** choice of liquor 14

## BEVERAGES

COKE PRODUCTS 4

LEMONADE 5 STRAWBERRY LEMONADE 6

DRAFT ROOTBEER 7

FIJI BOTTLED WATER 5

SAN PELLEGRINO 5

COFFEE & HOT TEA 4

HOT CHOCOLATE 6

RED BULL 5

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