



ABOUT US

Brothers, Andrew and Dean Wasson, and Andrew's wife Rachel are the primary owners of Wild Blue Yonder Brewing Company. All three are proud Air Force veterans having all served as active duty Air Force Officers. This common heritage led to the decision to name our venture "Wild Blue Yonder Brewing Company" as a nod to the infamous Air Force fight song. The ownership team also love the song's and phrase's message of adventure and conquering the unknown. Our motto "Get Out There!" is meant to inspire others to join us in our adventure. 519 Wilcox St. is an eye-catching one-third acre spot in historic downtown Castle Rock, Colorado. The site encompasses three distinct structures: a converted Victorian home built in 1902, a classic Carriage House built in 1887, and a community brewpub space. WBY purchased the property in February 2018 with dreams of building out a community-focused brewpub. The property's appeal included the expansive outdoor spaces that are perfect to house a beer garden and comfortable outdoor spaces. It's an ideal spot to have a drink and grab a bite to eat with friends.

MENU

We house smoke our pork and chicken. Special thanks to Holy Smokes BBQ here in Castle Rock for supplying the smoker!

APPETIZERS

Smoked Chicken Wings

Eight house smoked chicken wings with your choice of chile-flake garlic honey, Buffalo, or BBQ sauce.

\$11.00

Bavarian Style Nachos

Thick cut potato chips, kielbasa sausage, slaw, sauerkraut, beer cheese sauce, and jalapeños.

\$9.00

Pretzel

Large pretzel served with spicy brown mustard and a beer cheese sauce.

\$8.00

Fried Cheese Curds

Deep-fried cheese curds served with a dipping sauce of your choice.

\$8.00

Frites

Traditional Belgian-style fries served with a dipping sauce of your choice.

\$5.00

Dipping Sauces - \$.75 Each

Spicy Mustard, Ranch, and various Aioli-based sauces (Roasted Garlic and Lemon, Roasted Garlic & Chipotle, and Habanero-Mango.)

SALADS & SOUPS

French Onion Soup

Classic French onion soup with cheese topped crostini.

Cup \$4.00 Bowl \$6.00

Roasted Butternut Squash Soup

Roasted butternut squash and green apples. This soup is gluten free and vegan!

Cup \$4.00 Bowl \$6.00

Smoked Chicken Salad

In house smoked chicken, spring salad mix, fennel, and shaved Parmesan. Served with a raspberry vinaigrette.

\$11.00

Roasted Beet Salad

Roasted red beets, shaved carrots, mixed greens, fennel, feta served with a raspberry vinaigrette. Add smoked chicken for \$2.

\$9.00

BURGERS/BRATS

Served with potato chips. Substitute frites \$1, a cup of soup or side salad for \$1.50, or a side of Mac & Cheese for \$2. Gluten free buns available for \$1 extra.

Wild Blue Burger

Colorado sourced 5.3 oz burger served with fried onion strings, bleu cheese crumble, lettuce, tomato, onion and BBQ sauce. Served on a toasted roll.

\$13.00

Green Chile Burger

Colorado sourced 5.3 oz burger served with diced, roasted green chile, lettuce, tomato, onion and pepper jack cheese. Served on a toasted roll.

\$12.00

Cheese Burger

Colorado sourced 5.3 oz burger served with cheddar cheese, lettuce, tomato, and red onion. Served on a toasted roll.

\$11.00

Sloppy Blue

Our signature take on the classic Sloppy Joe with cheddar cheese. Topped with an optional fried egg for an additional \$1.00.

\$12.00

Bratwurst

Elk jalapeño on a toasted bun with sauerkraut and spicy mustard.

\$11.00

Beyond Veggie Burger

Revolutionary Beyond Burger burger topped with lettuce, red onions, and tomato. Served on a toasted roll. Gluten free bun available for an additional charge.

\$15.00

100% Satisfaction Guaranteed! If your food or drink is not outstanding please let an Owner or Manager know.

SANDWICHES

Served with potato chips. Substitute fries \$1, a cup of soup or side salad for \$1.50, or a side of Mac & Cheese for \$2.

Sandwich of the Lambs

Colorado shaved lamb, fattoush, tzatziki and feta cheese served on a hoagie.

\$15.00

Patty Melt

Colorado sourced 5.3 oz burger patty with cheddar cheese, Thousand Island sauce and caramelized onions. Served on rye bread.

\$12.00

Reuben

Pastrami on rye bread, Swiss cheese, thousand island dressing, and sauerkraut.

\$14.00

Chicken Salad Sandwich

Smoked pulled chicken, celery, red onion, and mayo with lettuce, tomato, avocado and bacon. Served on a toasted roll. Gluten free bun available for an additional charge.

\$14.00

Cuban Panini

Smoked pork, sliced ham, Swiss cheese, house made Cubano sauce, and sliced pickles.

\$13.00

MAC & CHEESE/POUTINE

Buffalo Chicken Mac & Cheese

Mac & Cheese topped with smoked chicken and buffalo sauce.

\$11.00

Pulled Pork Mac & Cheese

Mac & Cheese topped with Panko bread crumbs, house smoked pulled pork, and drizzled with BBQ sauce.

\$11.00

Classic Poutine

Belgian frites topped with a rich brown gravy and fresh cheese curds.

\$9.00

Colorado Poutine

Belgian frites topped with New Mexican green chile sauce, pulled pork, and fresh cheese curds.

\$11.00

KIDS MENU (12 and under)

Mac N Cheese

Classic Mac n Cheese.

\$6.00

Cheese Burger

Colorado sourced burger served with cheddar cheese.

\$8.00

DESSERT

Stout Bread Pudding

Bread pudding made with our rotating Stouts with a creme anglaise.

Portion \$5.00

S'Mores To Nowhere Pie

S'Mores pie featuring our Road to Nowhere Porter with a toasted marshmallow fluff.

Slice \$5.00

DRINKS

French Press Coffee

\$6.00

Brewed Ice Tea

\$2.50

Boylan's Cane Sugar Sodas

Available in Orange, Creme, and Black Cherry.

\$3.00

Assorted Sodas - Sprite, Coca-Cola, Diet Coke

\$3.00

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