



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, Bleu cheese sauce, Buffalo, or BBQ sauce.

\$11.00

Bavarian Style Nachos

Thick cut potato chips, Elk jalapeno 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

French Fries

Classic French fries served with a dipping sauce of your choice.

\$5.00

Dipping Sauces - \$.50 Each

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

SALADS

Roasted Beet Salad

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

\$9.00

Smoked Chicken Salad

In house smoked chicken, fennel, red onion, carrots, radish, mixed greens and shaved Parmesan. Served with a raspberry vinaigrette.

\$11.00

Smoked Salmon Salad

Honey Dijon mustard glazed smoked Salmon, flaked and served on top of mixed greens, red onion, carrot, fennel, shaved Parmesan and radish. Served with Raspberry vinaigrette.

\$13.00

Strawberry and Pecan Salad

Strawberries, pecan halves, red onion, fennel, carrots, radish and feta cheese on mixed greens, served with a Balsamic vinaigrette.

\$9.00

BURGERS/BRATS

Served with potato chips or fries, or a 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 caramelized onions, bleu cheese crumble, lettuce, tomato 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

Impossible Veggie Burger

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

\$15.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SANDWICHES

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

Wild Blue Club Sandwich

Turkey, ham, bacon, lettuce, tomato and red onion served on toasted wheat bread with a lemon-garlic aioli.

\$14.00

Avocado BLT

Avocado, bacon, lettuce and tomato served on wheat bread and lemon-garlic aioli.

\$10.00

Turkey Bacon Avocado Sandwich

Sliced Turkey, bacon, avocado, lettuce, tomato, swiss with a lemon-garlic aioli on wheat 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

MAC & CHEESE/POUTINE

Buffalo Chicken Mac & Cheese

Mac & Cheese topped with smoked chicken and buffalo sauce.

\$11.00

Classic Poutine

French fries topped with a rich brown gravy and fresh cheese curds.

\$9.00

KIDS MENU (12 and under)

Chicken Nuggets

Deep fried battered chicken nuggets served with choice of sauce.

\$7.00

Grilled Cheese

Grilled cheddar cheese sandwich served on wheat bread

\$7.00

Mac N Cheese

Classic Mac n Cheese.

\$6.00

Cheese Burger

Colorado sourced burger served with cheddar cheese.

\$8.00

DESSERT

Raspberry Cheesecake

Slice of house made cheesecake with ginger snap crust and drizzled with raspberry sauce made from Stem Raspberry Cider.

Slice \$6.00

S'Mores To Nowhere Pie

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

Slice \$5.00

Stout Bread Pudding

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

\$5.00

DRINKS

Assorted Boylan's Cane Sugar Sodas

Available in Orange, Creme, and Black Cherry.

\$3.00

Fuze Unsweet Ice Tea

\$3.00

Assorted Sodas - Sprite, Coca-Cola, Diet Coke, and Lemonade

\$3.00

Coffee

\$3.00

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