

*DINNER MENU*



SF **WILDER** CA

Monday, Wednesday & Thursday 5pm to 10pm  
Sunday 4pm to 8pm

Friday & Saturday 4pm to 10pm  
Cocktails Until 1:30am

Gluten Free

Gluten Free Option

*STARTERS*

**Oysters 6 Pc | \$15 12 Pc | \$30**

**Charcuterie Board \$29**

Assortment Of 3 Cheeses (Sharp Cheddar, Spanish Manchego, Point Reye's Blue Cheese), 3 Meats, Dried And Fresh Fruit, House Pickles, Baguette Crostinis, Prosciutto, Salami, Soppressata Picante

**Burrata And Crostini \$17**

Pesto, Seasonal Fruit Relish, Toasted Pine Nuts, Balsamic Reduction, French Baguette Crostinis

**Baked Goat Cheese Croquette \$19**

Napa Chevre Goat Cheese Battered & Fried, Seasonal Fruit Compote, Pomegranate Seeds, Tender Pea Greens, Sourdough Toast, Balsamic Reduction Garnish

**Roasted Cauliflower \$17**

Slow Roasted Cauliflower, Lemon Pepper Seasoning, Fried Garlic, Mint, Chili Flakes Served With A Traditional Peruvian Huancaína Sauce

**Ahi Tuna Tacos \$21**

2 Crispy Tortilla Shells, Fresh Ahi Tuna Cubes, House Pickled Relish, Cucumber, Mango, Lettuce, Lemon Oil And Chipotle Mayo

**Steamed Pork Belly Buns \$17**

*Extra Bun + \$5.50*

5 Hours Braised And Pan-Seared Pork Belly, 3 Pieces Of Asian Style Bao Buns, Carrots, Jalapenos Pickled Relish, Pickled Cucumber, Chipotle Mayo, Lettuce, Cilantro

**Crispy Potato Skins \$17**

Crispy Fried Skin On Potato Wedges, Melted Cheese, Crispy Bacon, Scallions, Sour Cream Drizzle

**Calamari And Brussels Sprouts \$18**

Grilled Calamari, Fried Brussels Sprouts, Chili Flakes, Mint, Basil, Fried Garlic, Lemon Juice, Basil Aioli

**Wild Tuna Poke \$22**

Wild Ahi Tuna Cubes, Avocados, Cucumbers, Shallots, Cherry Tomatoes, Edamame, Scallions, Cilantro, Crispy Farro, Sesame Ginger Soy Sauce, Cashews, Homemade Potatoes Chips

**Almost Grown Up Grilled Cheese \$19**

*Chicken + \$7 Bacon + \$5*

Country White Bread, Sharp Cheddar, American, Gruyere Cheese Served With Creamy Tomato Bisque

**Marina's Favorite Chicken Wings 6 Pc | \$14 12 Pc | \$27**

Choice Of Buffalo, Sweet Chili, Lemon Pepper Togarashi

*SALADS*

**Caesar Salad \$16**

Romaine Heart Lettuce, Belgian Endives, Homemade Croutons, Caesar Dressing, Grated Parmesan Cheese

**Baby Mixed Greens \$17**

Baby Mixed Greens, Bacon, Blue Cheese, Strawberries, Cherry Tomatoes, Candied Pecan, Crispy Farro, Honey Balsamic Dressing

**Quinoa Fruit Salad \$17**

White Organic Quinoa, Rocket Arugula, Watermelon, Mango, Cucumber, Feta Cheese, Toasted Pumpkin Seeds And White Wine Vinaigrette

*Chicken + \$7 Bacon + \$5 Shrimp + \$9 Salmon + \$12 Fried Egg + \$3*

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*MAIN ENTREES*

**Cajun Coconut Veg Curry \$19**

Mixed Peppers, Onions, Potatoes, Carrots, Green Peas, Fried Plantains, Cilantro, Cooked In Curry Coconut Broth  
Served With Steamed Rice  
Shrimp + \$9 Chicken + \$7

**Steamed Mussels \$22**

Saltspring Mussels, White Wine, Spanish Chorizo, Shallots, Garlic, Potato, Carrot, Butter, Cilantro, Sour Dough Toast

**Chicken Piccata \$22**

Grilled Chicken Breast, Lemon Caper Butter Sauce, Steamed Broccoli, Marble Potatoes

**Salmon Teriyaki Bowl \$22**

Pan-Seared 6 Oz Cubed Wild Salmon With Onions, Peppers, Celery, Zucchini, Glazed With Traditional Ginger  
Garlic Teriyaki Sauce Served With Steamed White Rice

**The Wilder Burger \$21**

Double 4oz Patties Cooked Through, Lettuce, Tomato, Onion, American Cheese, Chef's Secret Sauce  
Served On A Brioche Bun With Fries

Bacon + 5 Chicken + 7 Fried Egg + 3 Mushroom + 3

**Bolognese Pasta \$23**

Tomato-Based Beef And Pork Sauce (4-Hours Slow Cooked), Served On Homemade Fresh Parpadelle Pasta, Butter,  
Grated Parmesan Cheese

**Pork Chop & Apple Sauce \$27**

Grilled Japanese Kurobota Pork Chop, Mashed Yukon Gold Potatoes, Broccolini, Pomegranate Seeds, Pomegranate Reduction

**Short Rib's Mac & Cheese \$27**

Tripe Cheese, Bechamel Sauce, Macaroni Pasta, Topped With 6-Hours Braised Beef Short Ribs, Homemade Bread Crumps,  
Baby Arugula Garnish.

**Rib-Eye Steak \$35**

12oz Grass Fed California Rib-Eye Steak, Roasted Seasonal Vegetables, Mashed Yukon Gold Potatoes,  
Wilder's Chimichurri Sauce

*SIDES*

|                 |     |                    |      |
|-----------------|-----|--------------------|------|
| Small Salad     | \$5 | Steamed Vegetables | \$9  |
| Steamed Rice    | \$5 | Garlic Fries       | \$12 |
| Garlic Bread    | \$7 | Macaroni 'n Cheese | \$14 |
| Mashed Potatoes | \$7 | Truffle Fries      | \$14 |
| Warm Olives     | \$8 |                    |      |

*DESSERTS*

**Traditional Affogato \$9**

(Non-Alcoholic Version Available)

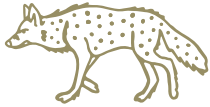
Madagascan Vanilla Ice Cream On A Waffle Cone, Shot Of Espresso And/Or Kahlua

**Chocolate Cake \$9**

Lightly Warm Chocolate Cake Over Tres Leches Cake Sauce, Espresso Whipped Cream

**Baked Apple Turnover \$9**

Homemade Apple Turnover Dusted With Cinnamon Sugar Served With Vanilla Ice Cream,  
Apple Cider Reduction



# SF WILDER CA DINNER MENU

## MARTINIS \$15

### Filthy Olive Martini

Ketel One Or Tanqueray, Olive Juice  
Choice Of Pimento, Jalapeno, Or Blue Cheese

### Basil Gimlet

Wheatley Vodka, Lime, Sugar, Basil

### Wilder Espresso-Tini

Titos, Kahlua, Horchata, Cold Brew

### Rustic Paw

Bulleit Rye, Pomegranate Grenadine, Citrus,  
Bitters

## ROCKS \$14

### El Chupacabra

Habanero Infused Volcan Blanco, Aloe, Lime, Agave

### Watermelon Margarita

Don Julio, Fresh Watermelon, Agave, Lime Juice,  
Black Lava Salt And Tajin Rim

### Tipsy Tai (Contains Nuts And Eggs)

Plantation Pineapple & Dark Rum, Orange Liqueur,  
Lime, Almond, Lilikoi Foam

### Boa

Woodinville Rye, Orange Liqueur, Maraschino,  
Sweet Vermouth

## HIGHBALLS \$13

### Orange Iguana

Union Mezcal, Tamarind, Lime, Orange Bitter, Tajin

### Toucan Tango (Contains Nuts)

Tanqueray Gin, Tropical Falernum. Passion Fruit,  
Almond, Citrus

## SHARING IS CARING \$55

Serves Up To 5

### Funky Flamingo

Ketel Peach Botanical And Orange Blossom,  
Orange Liqueur, Cranberry, Lime

### White Sangria

Sauvignon Blanc, Elderflower, Lemon, Fresh Fruit

### Aperol Spritz

Aperol, Prosecco, Seltzer

## HOT AND COLD DRINKS

### Juice

Oj, Cranberry, Pineapple, Grapefruit

4

### Soda

Coke, Diet Coke, Sprite, Ginger Ale

5

### Redbull

5

### Mexican Coke

6

### Sparkling Water

7

### Coffee

3.5

### Hot Chocolate

5

## MOCKTAIL \$9

### The Refresher Non-Alcoholic

Seedlip Botanical, Watermelon, Basil, Citrus,  
Kombucha

## DAILY SPECIALS

### MONDAY

Oysters Wild 2/Ea

All Night

### WEDNESDAY

Wineboard Wed 49

Bottle Of Wine And Charcuterie Board

### THURSDAY

'Tini Thursdays

Well 'Tinis | 9

Premium 'Tinis | 12

### FRIDAY

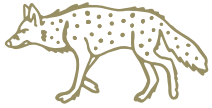
Oysters Wild 1.50/Ea

From 4pm - 6:30pm

### SATURDAY AND SUNDAY

Tower Hour 45

From 3pm - 6pm



# SF WILDER CA DINNER MENU

## DRAFTS \$8

- Dogfish Head 60 Minute** IPA
- Space Dust** IPA
- Hop Valley Stach Panda Hazy** IPA
- Golden Road Mango Cart** Wheat
- 805** Blonde
- Russian River STS** Pilsner
- Russian River Row 2, Hill 56** Pale Ale
- Guinness** Stout
- Clear Mind Hard Kombucha**  
Non-Alcoholic

## BOTTLES AND CANS \$7

- Coors Light** Lager
- Golden State Dry** Cider
- Pacifico** Pilsner

## NON ALCOHOLIC \$6

- Heineken 0.0**
- Sam Adams Hazy** IPA

## RED WINES

|  | Gl | Btl |
|--|----|-----|
| <b>True Grit</b><br>Cabernet Sauv, Mendocino, 2021                   | 14 | 56  |
| <b>Austin</b><br>Cabernet Sauv, Paso Robles, 2022                    | 16 | 65  |
| <b>Caymus 1L</b><br>Cabernet Sauv, Napa, 2021                        | 25 | 150 |
| <b>Morgan</b><br>Pinot Noir, Santa Lucian Highlands 2021             | 14 | 56  |
| <b>Talbott</b><br>Pinot Noir, Sonoma, 2021                           | 16 | 65  |
| <b>Harvey &amp; Harriet</b><br>Bordeaux Blend, San Luis Obispo, 2020 | 14 | 56  |
| <b>Sea Sun</b><br>Pinot Noir, Napa, 2020                             | 12 | 48  |

## WHITE WINES

|   | Gl | Btl |
|---|----|-----|
| <b>Whitehaven</b><br>Sauvignon Blanc, Marlborough, 2023   | 12 | 48  |
| <b>Rombauer Sauv Blanc</b><br>Sauvignon Blanc, Napa, 2021 | 16 | 65  |
| <b>Cloudy Bay</b><br>Sauvignon Blanc, Marlborough, 2023   | 16 | 65  |
| <b>Cannonball</b><br>Chardonnay, Sonoma, 2022             | 12 | 48  |
| <b>Rombauer</b><br>Chardonnay, Napa, 2022                 | 16 | 65  |
| <b>Nai Albarino</b><br>Rias Baixas, 2021                  | 12 | 48  |

## ROSE / SPARKLING WINES

|  |    |    |
|--|----|----|
| <b>Chandon Brut/Rosé</b><br>187ml                    | 12 |    |
| <b>Moet Imperial</b><br>187ml                        | 18 |    |
| <b>Prosecco</b>                                      | 10 | 38 |
| <b>Campuset</b><br>Rhône France, 2022                | 11 | 44 |
| <b>Whispering Angel</b><br>France, 2022              | 14 | 55 |
| <b>Moet &amp; Chandon Imperial</b><br>Epernay France |    | 65 |
| <b>Veuve Clicquot</b><br>A Reims France              |    | 95 |

