

BRUNCH DRINKS SPECIALS

Frose & Mimosas from 10 am - 12 pm | 5

STUFF ON BREAD

Avocado Toast 17 🌱

California avocado, country toast, mustard greens, local wildflowers

Burrata Bruschetta 18

burrata cheese, stone fruit relish, pesto, pine nuts, crostinis, micro-greens garnish, balsamic reduction

Whiskey Glazed French Toast 19

(non-alcoholic version available)

whiskey infused brioche toast, whiskey glaze, vanilla whipped cream, seasonal berries

Wilder's B.L.T. Sandwich 19

smoked Applewood bacon, goat cheese, lettuce, tomatoes, toasted sliced white organic bread
served with fries

Chicken Caesar Wrap 19

pulled chicken, heart of romaine lettuce, onion and peppers mix, Caesar dressing

Smoked Brisket Grilled Cheese 19

14-hour smoked brisket, pickled onions, mayo, whole grain mustard, Gruyere cheese served with a side salad

The Wilder Burger 22

double 4oz patties cooked through, onion, bacon jam, lettuce, tomato, onion, American cheese, Chef's secret sauce
on a brioche bun served with fries

Smoked Salmon Toast 21

Alaskan smoked salmon, lemon oil, mustard greens, capers, onions, micro greens garnish
on a toasted brioche bread

Add-Ons

egg +3 bacon +3 avocado +3 mushroom +2 extra cheese +2

SALADS

Kale Caesar 16 🌾

romaine heart, radish, organic kale, cherry tomatoes, radishes, pretzel croutons, Caesar dressing

Quinoa Arugula 17 🌱🌾

white organic quinoa, rocket arugula, summer watermelon, mangos, cucumbers, onions, feta cheese,
toasted pumpkin seeds and white vinaigrette

Mixed Greens 17 🌱🌾

baby mixed greens, mixed peppers, onions, tomatoes, bacon, blue cheese, toasted pecans,
honey balsamic dressing

Add-Ons

avocado +3 chicken +5 shrimp +7 tuna fillet +4

THE INCREDIBLE. EDIBLE EGG

Veggie and Eggs 13

(scrambled or omelet)

pepper, tomato, zucchini, mushroom, goat cheese with breakfast potatoes and a side salad

Smoked Meat and Eggs 15

(scrambled or omelet)

house smoked ham, chorizo, onions, jack cheese, with breakfast potatoes and a side salad

Shakshuka 17

longer cook time

2 eggs poached in tomato sauce made with eggplant, pepper, onion, zucchini served with pesto toast

The Classic Continental 17

smoked Applewood bacon, organic white toast, sausages, 2 eggs your way

Breakfast Burrito 18

flour tortilla, scrambled eggs, potatoes, bacon, cheese, avocado, lettuce, pico de gallo, salsa and sour cream on the side

Traditional Eggs Benedict 20

2 poached eggs, spinach, grilled tomatoes, ham on toast, hollandaise sauce served with a side salad

Corned Beef Hash 25

(scrambled, poached or fried)

5-hour braised cubed corned beef, carrots, peppers, onions, potatoes, 2 eggs your way

Brisket and Eggs 32

(scrambled, poached or fried)

14-hour 12 oz smoked brisket, 2 eggs your way, breakfast potatoes served with a side salad

THE WILD ONES

Greek Yogurt Bowl 16

pasteurized Greek yogurt, organic honey, Chef's selection fruit salad, toasted pistachios, mint

Ricotta Blueberry Pancakes 17

buttermilk ricotta blueberry pancakes, blueberry citrus syrup, fresh berries, powdered sugar

Smoked Chicken Quesadilla 18

spinach, onions, mushrooms, chipotle crema, smoked chicken

SIDES

Small Salad	7	Steamed Vegetables	10
Mashed Potatoes	7	Garlic Fries	12
Garlic Bread	7	Yuca Fries	12
Grits	7	Macaroni 'n Cheese	14
Warm Olives	8	Truffle Fries	14

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

Boa

Rittenhouse Rye, Orange Brandy, Maraschino,
Sweet Vermouth

HIGHBALLS

13

Pimm's Cup

Pimm's No 1, Cucumber, Ginger Beer, Lemon

Orange Iguana

Union Mezcal, Tamarind, Lime, Orange Bitter, Tajin

Road Runner

Aviation Gin, Elderflower, Strawberry, Lemon, Seltzer,
Egg White

Honey Badger

Bulleit Bourbon, Lemon, Honey, Peach Bitters

8

Thumper Mocktail non-alcoholic

Seedlip Garden, Lime Juice, Jalapeno, Agave, Topped
With Tonic Water

ROCKS

14

Smokey George

Oak Smoked Buffalo Trace, Sazerac Rye, Sweet
Vermouth, Tanqueray, Campari

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

Plantation Pineapple Rum, Zaya Dark, Lime,
Orgeat, Orange Liqueur, Liliokoi Foam

MORNING MIXES

12

Froze

Sparkling Rose, Grapefruit Juice, Lemon, Gummy Bears

Apero Spritz [pitcher 45]

Aperol, Champagne, Seltzer

Classic Bloody

Vodka, House-made Mary mix, Stuffed Olives

Bartender's Bloody +3

Vodka, House-made Mary mix, Stuffed Olives, Beer
Chaser

WINE YOU MIX

Glass 9 | Pitcher 45

Mimosa

Juice choices: Orange, Strawberry, Grapefruit,
Peach, Mango

White Sangria

White Wine, Elderflower Liqueur, Lemon, Fresh
Fruits

DRAFTS

8

Space Dust IPA

Hop Valley Pineapple Smash Hazy IPA

Calicraft Coast Kolsch

Golden Road Mango Cart Wheat

805 Blonde

Trumer Pils Pilsner

Sierra Nevada Pale Ale

Kona Big Wave Golden Ale

BOTTLES AND CANS

7

Coors Light Lager

Strainge Beast Hard Kombucha

Sierra Nevada Wild Little Thing Sour

Golden State Dry Cider

Pacifico Pilsner

Guinness Stout

HOT DRINKS

12

Irish Coffee

Fresh Brewed Coffee, Jameson, Cream

Toddy

Buffalo Trace, Hot Water, Lemon, Honey

NON ALCOHOLIC HOT DRINKS

Coffee	3.5
Espresso shot	4
Double Espresso	8
Cappuccino	5
Oatmilk Cappuccino	7
Latte	6
Oatmilk Latte	7
Hot Chocolate	5

flavor options

caramel + 0.5

vanilla + 0.5

NON ALCOHOLIC BOTTLES

6

Mexican Coke

Sparkling Water

Heineken 0.0 non-alcoholic

BOWLS

75

Funky Flamingo Bowl serves up to 8
Ketel Peach Botanical, Triple Sec, Lime, Cranberry

45

Pretty Parrot serves up to 4
Captain Morgan Coconut Rum, 99 Pineapple
Liqueur, Lime, Orange, Pineapple

RED WINES

True Grit Cabernet, Mendocino, 2016	14	56
Newton Unfilter Cabernet, Napa Valley, 2017	16	65
Morgan Pinot Noir, Santa Lucian Highlands 2018	14	56
Talbott Pinot Noir, Sonoma, 2017	16	65
Wild Things Old Vine Zinfandel, Sonoma, 2019	12	48
Harvey & Harriet Bordeaux Blend, San Luis Obispo, 2020	14	56
Petraio Nero d' Avola Sicily, 2020	10	40
Pace Barbera d' Alba Canale. 2019	12	48

SF **WILDER** CA

WHITE WINES

Whitehaven Sauvignon Blanc, Marlborough, 2019	12	48
Awatere River Sauv Blanc Sauvignon Blanc, Marlborough, 2021	12	48
Cloudy Bay Sauvignon Blanc, Marlborough, 2021	16	65
Cannonball Chardonnay, Sonoma, 2019	12	48
Rombauer Chardonnay, Napa, 2019	16	65
Nai Albarino Rias Baixas, 2021	12	48

ROSE / SPARKLING WINES

Campuket Rhône France, 2019	11	44
Whispering Angel France, 2019	14	55
Chandon Brut/Rosé/Garden Splits	12	
Prosecco	10	38
Moet & Chandon Imperial Epernay France		65
Veuve Clicquot A Reims France		95