

B R E A K F A S T	
Two Eggs Any Style bacon, home fries, toast 12	
Omelette du Jour please ask your server, home fries 12	
Benedict two poached eggs on italian toast, smoked ham, hollandaise, thrice cooked potatoes 14	
Biscuits & Gravy house sausage gravy, two eggs any style 12	
Shakshuka baked eggs, tomato, feta, crostini 12 V	
Hash & Eggs harvest vegetable hash with eggs any style 14 V	
Japanese Pancake & Chicken souffle style, maple syrup, goat cheese butter, fried chicken 14	
Huevos Rancheros cornflour tortilla, beans, fried eggs, chorizo, cheese curds, salsa fresca 14	
Breakfast Sandwich extra large english muffin, eggs scrambled or fried, cheddar, house made pork sausage, home fries 14	
Quiche goat cheese, kale, cherry tomatoes, baby cress salad w/lemon oil 12 V	

S I D E S	
Bacon 5 GF	Spicy Kirby Pickles 3 GF, VE
Side Toast 2.5 V	Thrice Cooked Potatoes 6
Two Eggs any style 3 V, GF	Side Biscuit & Butter 5
Pancake maple syrup 5 V	House Made Sausage 5 GF
add blueberries 1 V	

L U N C H	
Smoked Salmon Rillet te caper berries, pickled mustard seeds, dill, with Lil's grilled sesame toast 9	
Kale Salad maine tomatoes, golden raisins, parmesan, anchovy dressing 12 Add: Shrimp 10 , Salmon 12 , Steak 14 , chicken 10	
Nashville Hot Chicken Sandwich maple, cayenne spicy sauce, buttermilk ranch, pickles, shredded lettuce, brioche bun, french fries 16	
Braised Beef Poutine cheese curds, thrice cooked potatoes 15	
Bacon Double Cheeseburger natural local beef patties, american cheese, house pickles, lettuce, onions, mayo, served with french fries 16	
Hippie Sandwich arugula, pickled onions, avocado, anju hot hummus, sprouts, cheddar, on a Lil's baguette served with french fries 13 V	
Steak & Cheese peppers, onions, american cheese, horseradish cream, on a Lil's sesame baguette, served with french fries 16	

S W E E T	
White Chocolate Panna Cotta raspberry rose compote, sweet crunchy topping 8 V , GF	
Chocolate Red Wine Tart chocolate filling, red wine reduction, whipped cream, dark chocolate shavings 8 V	
Amaretto Trifle Cake layerd with whipped amaretto vanilla bean frosting, topped with house made cherry ice cream 8 GF	

Please let your server or bartender know if you have any food allergies. We will do our very best to accommodate.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**B R U N C H
C O C K T A I L S**

\$ 9

BEERMOSA

Funky Jamaican Rum, Pilsner,
Orange Juice, Absinthe

PASSIONFRUIT BELLINI

Cava, Passionfruit

MIMOSA

Cava, Orange Juice

CRUNCH PUNCH

Bourbon, Cinnamon Toast Crunch
Milk, Nutmeg

THE SAM PARKER

Gin, Maraschino, Lime, Grapefruit

BLOODY MARY

Add Shrimp (+\$2)
Bacon (+\$1)
Beer Sidecar (+\$1)

**T I K I
MONDAYS**

Tropical escape!
Features Trader Vic's style cocktails.

**T A C O
TUESDAYS**

Let's taco 'bout how awesome Tuesday's are.
We pay ode to the wonderful taco with a special
taco menu as well as 25% off all agave spirits.

**B E N E F I T N I G H T
WEDNESDAYS**

Each month The Wilder supports local non-profits
that are dedicated to uplifting our community. We
donate a portion of sales to their cause every
Wednesday of that month. We call it 'Beats with
Benefits' because the night features a local DJ.

**B R U N C H
SATURDAY & SUNDAY**

10:30-3:00 finish the week off right! Try our new
cereal milk cocktail!

**I N D U S T R Y
SUNDAY**

Half-priced beverages for all our friends in the
hospitality industry. Try our Espresso Martini, it will
make your day complete.

Monday - Sunday
Dinner 3:30pm - 10pm
Saturday - Sunday
Brunch 10:30am - 3:00pm

Wilder Coozies Available!

Happy Hour Everyday
3:30pm - 6:00pm

Late Night Everyday
'til 12:00 am

GF, gluten free
V, vegetarian
VE, vegan

