



WEEKDAY BREAKFAST

7AM - 11AM

1820 UTICA SQUARE

TRADITIONAL MORNING

TWO-EGG BREAKFAST	10.95
<i>Two eggs any style, served with choice of side, meat, and toast.</i>	
SOUTHWEST OMELETTE	13.50
<i>Three-egg omelette with sausage, bell peppers, onions, jalapeño, and cheese, topped with pico de gallo. your choice of side and toast.</i>	
VEGGIE OMELETTE	13.50
<i>Three-egg omelette with seasonal vegetables, mozzarella & cheddar cheeses. Your choice of side and toast.</i>	
BREAKFAST SANDWICH	9.95
<i>Fried egg with ham and cheddar on an English muffin. Served with breakfast potatoes.</i>	
SHEA'S AVOCADO TOAST	9.95
<i>Smashed avocado on grilled sourdough topped with marinated tomatoes and everything bagel seasoning. - add a poached egg for 1.50</i>	
GRAIN BOWL	11.95
<i>Pan roasted mushrooms, whipped feta, sautéed greens, and avocado on top of vegetarian grains. - add a poached egg for 1.50</i>	
WILD FORK B.L.T.	12.95
<i>Applewood smoked bacon, lettuce, tomato, and chipotle aioli, on wheat. add avocado for 1.50 - add an egg for 1.50</i>	
SALAD LYONNAISE	11.95
<i>Frisee salad with a poached egg, lardon, and champagne vinaigrette.</i>	
PANCAKES	
<i>Traditional Buttermilk</i>	8.95
<i>Blueberry with Lemon Curd</i>	10.95
BRIOCHE FRENCH TOAST	12.95
<i>A thick slice of custard soaked brioche. Served with real maple syrup and macerated blueberries and strawberries.</i>	
HOMEMADE GRANOLA WITH FRUIT & YOGURT	7.95
OATMEAL add raisins and bananas for \$1.50	6.95

SIDES AND EXTRAS

SIDES	3.25
<i>Breakfast Potatoes • Grits • Sliced Tomatoes Seasonal Fruit</i>	
BREAKFAST MEATS	5
<i>Applewood Smoked Bacon • Sausage • Ham</i>	
TOAST	4
<i>Wheat • Sourdough • English Muffin</i>	
BISCUIT & GRAVY	5
<i>Homemade biscuit served with sausage gravy</i>	



WILD FORK SPECIALTIES

STEAK & EGGS	17.95
<i>5 oz. strip steak with chimichurri, red salsa, breakfast potatoes, and two eggs any style.</i>	
BREAKFAST BURRITO	12.95
<i>Scrambled eggs, sausage, potatoes, bell peppers, jalapeños, onions, and cheese, wrapped in a 12' tortilla, topped with pico de gallo, and cilantro sour cream. Choose a side.</i>	
WILD FORK HASH	14.95
<i>Two eggs cooked any style on top of sausage, ham, bacon, onions, bell peppers, mushrooms, potatoes, cheese, & pico de gallo. Served with toast or biscuit & gravy.</i>	
SHRIMP & PIMENTO CHEESE GRITS	18.95
<i>Four sautéed shrimp and a poached egg on top of cheesy pimento grits with marinated tomato and bacon.</i>	
CORN TORTILLA STACK	11.95
<i>A stack of blue corn tortillas layered with black beans, avocado, red onion, feta, red chili salsa, and served with chipotle aioli. Topped with a sunny egg, and served with sliced tomatoes.</i>	



MORNING PICK ME UP

LIMONCELLO SPRITZ	12
<i>Limoncello, brut, lemon juice, blueberries.</i>	
BLOODY MARY	10
<i>Zing Zang, lime juice, salted rim.</i>	
EMPRESS 75	11
<i>Empress gin, prosecco, lemon, sugar rim.</i>	
MORNINGS IN HAVANA	11
<i>Coconut rum, prosecco, mint simple, lime juice.</i>	
WILD HOT COFFEE	10
<i>Rye whiskey, hot coffee, sweet cream foam, brown sugar rim.</i>	
WILD ICED COFFEE	10
<i>Rye whiskey, cold brew liqueur, sweet cream foam, brown sugar rim.</i>	
PIMM'S PITCHER	28
<i>Pimm's, house-made lemonade, fruit assortment. Serves 2 to 4. Turbo Charge - add gin for \$5</i>	
PEACH BELLINI	GLASS 8 / CARAFE 20 / PITCHER 30
<i>Orange-peach vodka, prosecco, lemon juice.</i>	



MIMOSAS

*With the option of orange, grapefruit, pineapple or cranberry Juice.
Enhance your mimosa with St. Germaine, Aperol, or Cointreau.*

MIMOSA	+ ENHANCEMENTS
GLASS 6 / CARAFE 20	GLASS 1.50 / CARAFE 6



JUICES

<i>Freshly squeezed orange or grapefruit</i>	4 / 5	<i>Freshly squeezed lemon or limeade</i>	4.75
<i>Cranberry</i>	2.25		
<i>Tomato</i>	2.25 / 2.75		

HOT DRINKS

<i>Bottomless coffee regular or decaf</i>	2.95
<i>Pot of hot tea (various types)</i>	3.50
<i>Hot Chocolate</i>	3.25

OTHER BEVERAGES

<i>Traditional iced tea</i>	2.25
<i>Iced jasmine green tea</i>	3.00
<i>Soft drinks</i>	2.25
<i>Sparkling Water</i>	2.50 / 7.00
<i>Milk</i>	2.00 / 3.00



WEEKDAY LUNCH

11AM - 5PM

1820 UTICA SQUARE

FOR THE TABLE

- BLACK BEAN CASSOULET** 9.95
A savory black bean dip with green chilies, cilantro sour cream, pico de gallo, and cheddar cheese, served with blue corn tortilla chips.
- LENTIL HUMMUS** 9.95
Homemade lentil hummus with pita points for dipping.
- FRIED GREEN TOMATOES** 8.95
Cornmeal battered sliced green tomatoes served with tomato aioli.
- CRISPY CALAMARI** 13.95
Classic preparation served with marinara sauce.
- ROASTED MUSHROOM QUESO FUNDIDO** 9.95
Baked cheeses with savory roasted mushrooms, served with sourdough crostini.

- EVERYTHING CHEESE STRAWS** 6.95
Crispy puff pastry with Romano & parmesan, sprinkled with everything bagel seasoning.
- MAC & CHEESE** 8.95
Swiss, white cheddar, grana padano.
- CRAB CAKES** 12.95
Fried crab cakes, jalapeño slaw, tomato vinaigrette, creamy herb dressing.
- BASIL PROVOLONE CHEESE SPREAD** 12.95
Pesto, pine nuts and balsamic drizzle. Served with crostinis.
- ARTICHOKE HEARTS** 8.95
Grilled and served with lemon-garlic aioli.

SOUP & SALAD

Served with homemade bread

- TOMATO SOUP** 6.95
- SOUP OF THE DAY** 6.95
- HALF SALAD & SOUP** 9.95
Your choice of House, Wild Caesar or Lyonnaise.

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|---|--|
| <ul style="list-style-type: none"> HOUSE SALAD 8.95
<i>Mixed greens with carrots, tomatoes, cucumbers, raddish, tortilla strips, and your choice of dressing.</i> AVOCADO SALAD 12.95
<i>Butter lettuce tossed in creamy herb dressing with tomato, red onion, bacon, Grana Padano, & croutons.</i> SALMON SALAD 19.95
<i>Seared salmon, spinach, shaved red onions, almonds, feta cheese, crispy potatoes, & honey-dijon vinaigrette.</i> WILD CAESAR 10.95
<i>Romaine lettuce with artichokes, olives, feta, and parmesan cheese.</i> | <ul style="list-style-type: none"> WILTED SPINACH SALAD 16.95
<i>Radish, red onion, bacon, croutons and hard-boiled egg. Warm apple-cider vinaigrette.</i> COBB SALAD 15.95
<i>Chopped lettuce, grilled chicken, tomato, eggs, bacon, blue cheese, avocado, and red wine vinaigrette.</i> SALAD LYONNAISE 11.95
<i>Frisee salad with a poached egg, lardon, and champagne vinaigrette.</i> LENTIL SALAD 11.95
<i>Chilled tender lentils with spinach, feta, roasted red bell peppers, and aged red wine vinaigrette.</i> |
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TOP YOUR SALAD

- | | |
|-----------------------------|------------------------|
| Grilled chicken breast 5.95 | Grilled shrimp 9.95 |
| Grilled salmon 13.95 | Roasted mushrooms 6.95 |

DRESSINGS

- | | |
|-------------------------|----------------------|
| Blue Cheese Vinaigrette | Louie |
| Red Wine Vinaigrette | Balsamic Vinaigrette |
| Honey Dijon | Caesar |
| Champagne Vinaigrette | |

WILD FORK SPECIALTIES

- STEAK & EGGS** 17.95
5 oz. strip steak with chimichurri, red salsa, breakfast potatoes, and two eggs any style.
- SHRIMP & PIMENTO CHEESE GRITS** 18.95
Four sautéed shrimp and a poached egg on top of cheesy pimento grits with marinated tomato and bacon.
- LOBSTER PASTA** 27.95
Bucatini tossed with lobster meat in a lemon-caper butter sauce. Topped with toasted garlic bread crumbs.
- SOUTHERN FIVE SPICE CATFISH** 17.95
Grilled or fried catfish & fresh herb tartar sauce. Served with French fries and jalapeño slaw.
- TWO-EGG BREAKFAST** 10.95
Two eggs any style, served with choice of side, meat, and bread.



BURGERS & SANDWICHES

Served with jalapeno slaw or German potato salad

- CHEESEBURGER** 14.95
Two patties, American cheese, lettuce, tomato, onion, Wild sauce, potato bun. Add egg for \$1.50.
- MEDITERRANEAN BURGER** 13.95
Greek-seasoned ground beef on flatbread with feta, lettuce, tomato, onion, and creamy herb vinaigrette.
- WILD FORK CHICKEN SANDWICH** 13.95
Grilled chicken on toasted flatbread with hummus, onions, mozzarella, lettuce, tomato, and creamy herb vinaigrette.
- GRILLED PIMENTO CHEESE & TOMATO** 11.95
Housemade pimento cheese with tomato on sourdough.
- WILD FORK B.L.T.** 12.95
Applewood smoked bacon, lettuce, tomato, and chipotle aioli, on wheat. add avocado for 1.50 - add an egg for 1.50
- CHICKEN SALAD SANDWICH** 11.95
Shredded chicken salad with lettuce and tomato on wheat bread.
- LENTIL & FETA SANDWICH** 12.95
Lentils & feta on toasted flatbread with hummus, spinach, tomato, and red wine vinaigrette.

LUNCH SIDES & EXTRAS

- | | |
|----------------------------------|----------------------|
| 3.95 | 4.95 |
| Jalapeño slaw | Onion strings |
| German potato salad | French fries |
| Sliced tomatoes with chimichurri | Pimento cheese grits |



DINNER

1820 UTICA SQUARE

FOR THE TABLE

BLACK BEAN CASSOULET 9.95

A savory black bean dip with green chilies, cilantro sour cream, pico de gallo, and cheddar cheese, served with blue corn tortilla chips.

LENTIL HUMMUS 9.95

Homemade lentil hummus with pita points for dipping.

FRIED GREEN TOMATOES 8.95

Cornmeal battered sliced green tomatoes served with tomato aioli.

CRISPY CALAMARI 13.95

Classic preparation served with marinara sauce.

ROASTED MUSHROOM QUESO FUNDIDO 9.95

Baked cheeses with savory roasted mushrooms, served with sour-dough crostini.

EVERYTHING CHEESE STRAWS 6.95

Crispy puff pastry with Romano & parmesan, sprinkled with everything bagel seasoning.

MAC & CHEESE 8.95

Swiss, white cheddar, grana padano.

CRAB CAKES 12.95

Fried crab cakes, jalapeño slaw, tomato vinaigrette, creamy herb dressing.

BASIL PROVOLONE CHEESE SPREAD 12.95

Pesto, pine nuts and balsamic drizzle. Served with crostinis.

ARTICHOKE HEARTS 8.95

Grilled and served with lemon-garlic aioli.

SOUPS & SALADS

TOMATO SOUP OR SOUP OF THE DAY 6.95

Served with homemade bread.

HOUSE SALAD 6.95

Mixed greens with carrots, tomatoes, cucumbers, raddish, tortilla strips, and your choice of dressing.

WILD CAESAR 9.95

Romaine lettuce with artichokes, olives, feta, and parmesan cheese.

AVOCADO SALAD 12.95

Butter lettuce tossed in creamy herb dressing with tomato, red onion, bacon, Grana Padano, & croutons.

COBB SALAD 15.95

Chopped lettuce, grilled chicken, tomato, eggs, bacon, blue cheese, avocado, and red wine vinaigrette.

SALMON SALAD 19.95

Seared salmon, spinach, shaved red onions, almonds, feta cheese, crispy potatoes, & honey-dijon vinaigrette.

WILD FORK SPECIALTIES

SHRIMP & GRITS 24.95

Four sautéed shrimp and a poached egg on top of cheesy pimento grits with marinated tomato and bacon.

CRISPY TROUT 24.95

Cornmeal crusted trout stuffed with creamy spinach, served with jasmine rice.

STEAK DIANE 32.95

Hand cut petite filet topped with mushroom cream sauce. Served with garlic mashed potatoes and grilled asparagus.

GRILLED STRIP STEAK 32.95

Topped with chimichurri & salsa roja. Served over grilled tomatoes, garlic mashed potatoes.

CHEESEBURGER 19.95

Two patties, American cheese, lettuce, tomato, onion, Wild sauce, potato bun and French fries.

CHICKEN SCALLOPINI 27.95

Lightly breaded chicken served over fettuccine tossed in basil pesto with peas & roasted mushrooms. Topped with freshly grated Grana Padano.

LOBSTER PASTA 27.95

Bucatini tossed with lobster meat in a lemon-caper butter sauce. Topped with toasted garlic bread crumbs.

GRILLED SALMON 25.95

Topped with tomato vinaigrette, served with jasmine rice and asparagus.

BRAISED LAMB SHOULDER 30.95

Creamy orzo pasta, carrot-fennel slaw.

HALF ROASTED CHICKEN 24.95

Crispy Szechuan style chicken served with jasmine rice and Asian cucumber salad.

DINNER SIDES & EXTRAS

\$4.95

French fries ●

Pimento cheese grits ●

Grilled asparagus ●

Jasmine rice ●

Carrot fennel slaw

Sliced tomatoes with Chimichurri ●

Asian cucumber salad ●

Garlic mashed potatoes



DRINKS

1820 UTICA SQUARE

COCKTAILS

ORANGE EXUBERANCE <i>Toasted orange whiskey, Luxardo, walnut liqueur & bitters, sea salt spray.</i>	12
LIMONCELLO SPRITZ <i>Limoncello, brut, lemon juice, blueberries.</i>	12
THE GARDEN <i>Vodka, St. Germain, blood orange spritzer.</i>	12
MINT CHOCO BOOM <i>X-gin, creme de menthe, creme de cocoa, heavy cream.</i>	13
MONROE MULE <i>Orange whiskey, ginger beer, lemon juice, bitters.</i>	11
PRETTY IN PEACH <i>Orange-peach vodka, cassis, blackberry & mint simple, lime juice.</i>	12
CHILI RITA <i>Tequila or Mezcal, grapefruit, lime, triple sec, sriracha, chili flake.</i>	14
COWBOY GIMLET <i>Uncle Val's Twist Gin, candied jalapeño syrup, lime juice.</i>	12
DESERT ROSE <i>Mezcal, Lillet Rosé, cream of coconut, house-made hibiscus water, lime zest.</i>	14
SALTY TIGER <i>Coconut rum, Luxardo, Chartreuse, cranberry juice, salted rim.</i>	11

BEER

DRAUGHT <i>Kronenbourg 1664 European Lager, Carlsberg Breweries, France</i>	8
<i>Rotating Local Tap - Ask your server</i>	6
BOTTLE / CAN	
<i>Marshall This Land Lager, Marshall Brewing, OK</i>	6
<i>Coop F5, Coop Ale Works, OK</i>	6
<i>Neon Sunshine, Stonecloud Brewing, OK</i>	6
<i>Tulsa Flag, Dead Armadillo Craft Brewing, OK</i>	6
<i>Cast-a-Line Kolsch, Cabin Boys Brewing, OK</i>	7
<i>Lite Lager, Stonecloud Brewing, OK</i>	5
<i>Rotating Sour, Prairie Artisan Ales, OK</i>	7
<i>Pseudo Sue, Toppling Goliath Brewing Co., IA</i>	8
<i>Guinness Draught, Guinness Ltd., Ireland</i>	7
<i>Pilsner Urquell, Plzensky Prazdroj, Czech Republic</i>	7
<i>Roadtrip Wheat, Anthem Brewing, OK</i>	7
<i>Mosquito Hawk Amber, Skydance Brewing Co, OK</i>	7
<i>Rotating Local Cans</i>	8

WINE

WHITE	
<i>Milbrandt Pinot Grigio, Columbia</i>	9 / 36
<i>Lulu Sauvignon Blanc, Loire</i>	9 / 36
<i>Cape Bleue Rosé, Cornas</i>	9 / 36
<i>L'Ecole No. 41 Chenin Blanc, Columbia Valley</i>	10 / 40
<i>House of Brown Chardonnay, Lodi</i>	10 / 40
<i>Kendall Jackson Chardonnay, California</i>	11 / 44
<i>Honig Sauvignon Blanc, Napa</i>	11 / 44
<i>Colleleva Verdicchio, Marche</i>	32
<i>Boulder Bank Sauvignon Blanc, Marlborough</i>	36
<i>Union Sacré Dry Riesling, California</i>	38
<i>Christina Rosé, Niederosterreich</i>	44
<i>La Oveja Blanco Natural, Mendoza</i>	46
<i>La Jacarde Beaujolais Blanc, Beaujolais-Villages</i>	48
<i>Alois Lagader Pinot Grigio, Alto Adige</i>	50
<i>Champalou Chenin Blanc, Vouvray</i>	54
<i>Trione Chardonnay, Russian River</i>	62
<i>Grgich Hills Fume Blanc, Napa</i>	65
<i>Trimbach Pinot Blanc, Alsace</i>	72
<i>Far Niente Chardonnay, Napa</i>	125

RED	
<i>Je Déteste Merlot, France</i>	9 / 36
<i>La Solitude Côtes-du-Rhône Rouge, France</i>	9 / 36
<i>Lamadrid Malbec, Mendoza</i>	10 / 40
<i>In Sheep's Clothing Cabernet Sauvignon</i>	10 / 40
<i>Valpane Barbera, Monferrato</i>	11 / 44
<i>Cloudline Pinot Noir, Willamette</i>	12 / 48
<i>Gehricke Cabernet Sauvignon, Knights Valley</i>	15 / 60
<i>Coppola Claret, California</i>	15 / 60
<i>Domaine Cheveau Gamay, Beaujolais-Villages</i>	44
<i>Domaine de la Guilloterie Cabernet Franc, Loire</i>	46
<i>Dashe Cellars Zinfandel, California</i>	52
<i>Mendel Malbec, Lujan de Cuyo</i>	54
<i>L'Ecole Merlot, Columbia</i>	58
<i>Optical Illusion Chardonnay/Merlot, Mendocino</i>	60
<i>Skinner Syrah, California</i>	60
<i>Purple Hands Pinot Noir, Willamette</i>	62
<i>Fonterutoli Chianti Classico, Tuscany</i>	62
<i>Union Sacré Pinot Noir, California</i>	64
<i>Bruno Colin Bourgogne, Burgundy</i>	68
<i>Stag's Leap Merlot, Napa</i>	78
<i>Leviathan Red Blend, California</i>	80
<i>Raymond Reserve Cabernet Sauvignon, Napa</i>	92
<i>Spottswoode Lyndenhurst Cabernet Sauvignon, Napa</i>	148
<i>Hourglass Bluevine Estate, Cabernet Sauvignon, Calistoga</i>	188



WINE ON TAP



*Chateau La Freynelle
Bordeaux Blanc
Entre-Deux-Mers, France*

\$10/GLASS
\$22/HALF LITER

*Boca Barrel
Frizzante Bianco
Conegliano, Italy*

\$6/GLASS
\$14/HALF LITER

SPARKLING	
<i>Opera Brut Sparkling, Spain</i>	8 / 32
<i>La Bella Prosecco, Friuli (187ml)</i>	9
<i>Tintero Moscato d'Asti, Piedmont (375ml)</i>	18
<i>Freixenet Sparkling Rosé, Italy</i>	44
<i>Adami Bosco di Gica Prosecco, Italy</i>	52
<i>Roederer Estate Brut, Anderson Valley</i>	64
<i>Nicolas Feuillatte Brut, Champagne</i>	92



WEEKEND BRUNCH

OPEN - 4PM

1820 UTICA SQUARE

TRADITIONAL MORNING

TWO-EGG BREAKFAST	10.95
<i>Two eggs any style, served with choice of side, meat, and toast.</i>	
OMELETTE OF THE DAY	13.50
<i>Three-egg omelette with unique items selected by Chef Julie. Your choice of side and toast.</i>	
BREAKFAST SANDWICH	9.95
<i>Fried egg with ham and cheddar on an English muffin. Served with breakfast potatoes.</i>	
SHEA'S AVOCADO TOAST	9.95
<i>Smashed avocado on grilled sourdough topped with marinated tomatoes and everything bagel seasoning. - add a poached egg for 1.50</i>	
PANCAKES	
<i>Traditional Buttermilk</i>	8.95
<i>Blueberry with Lemon Curd</i>	10.95
MINIATURE CINNAMON ROLLS	7.95
<i>In a cast iron skillet with royal icing.</i>	
BRIOCHE FRENCH TOAST	12.95
<i>A thick slice of custard soaked brioche with real maple syrup.</i>	
HOMEMADE GRANOLA WITH FRUIT & YOGURT	7.95
OATMEAL <i>add raisins and bananas for \$1.50</i>	6.95

SIDES AND EXTRAS

SIDES **3.25**

*Breakfast Potatoes • Grits
Seasonal Fruit • Sliced Tomatoes*

BREAKFAST MEATS **5**

Applewood Smoked Bacon • Sausage • Ham

TOAST **4**

Wheat • Sourdough • English Muffin

BISCUIT & GRAVY **5**

Homemade biscuit served with sausage gravy



TRADITIONAL AFTERNOON

GRAIN BOWL	11.95
<i>Pan roasted mushrooms, whipped feta, sautéed greens, and avocado on top of vegetarian grains. - add a poached egg for 1.50</i>	
WILD FORK B.L.T.	12.95
<i>Applewood smoked bacon, lettuce, tomato, and chipotle aioli, on wheat or grilled sourdough. add avocado for 1.50 - add an egg for 1.50</i>	
SALAD LYONNAISE	11.95
<i>Frisée salad with a poached egg, lardon, and champagne vinaigrette.</i>	
CHICKEN SALAD SANDWICH	11.95
<i>Shredded chicken salad with lettuce and tomato on wheat bread.</i>	
CHEESEBURGER	14.95
<i>Two patties, American cheese, lettuce, tomato, onion, Wild sauce, potato bun. Add egg for \$1.50.</i>	

WILD FORK SPECIALTIES

STEAK & EGGS	17.95
<i>5 oz. strip steak with chimichurri, red salsa, breakfast potatoes, and two eggs any style.</i>	
BREAKFAST BURRITO	12.95
<i>Scrambled eggs, sausage, potatoes, bell peppers, jalapeños, onions, and cheese, wrapped in in a 12' tortilla, then topped with pico de gallo, and cilantro sour cream. Choose a side.</i>	
WILD FORK HASH	14.95
<i>Two eggs cooked any style on top of sausage, ham, bacon, onions, bell peppers, mushrooms, potatoes, cheese, & pico de gallo. Served with toast or biscuit & gravy.</i>	
SHRIMP & PIMENTO CHEESE GRITS	18.95
<i>Four sautéed shrimp and a poached egg on top of cheesy pimento grits with marinated tomato and bacon.</i>	
CORN TORTILLA STACK	11.95
<i>A stack of blue corn tortillas layered with black beans, avocado, red onion, feta, red chili salsa, and served with chipotle aioli. Topped with a sunny egg, and served with sliced tomatoes.</i>	
S.O.S.	14.95
<i>Braised beef and caramelized onions in green chili gravy on sourdough then topped with two eggs any style. Comes with breakfast potatoes.</i>	



MORNING PICK ME UP

LIMONCELLO SPRITZ	12
<i>Limoncello, brut, lemon juice, blueberries.</i>	
BLOODY MARY	10
<i>Zing Zang, lime juice, salted rim.</i>	
EMPRESS 75	11
<i>Empress gin, prosecco, lemon, sugar rim.</i>	
MORNINGS IN HAVANA	11
<i>Coconut rum, prosecco, mint simple, lime juice.</i>	
WILD HOT COFFEE	10
<i>Rye whiskey, hot coffee, sweet cream foam, brown sugar rim.</i>	
WILD ICED COFFEE	10
<i>Rye whiskey, cold brew liqueur, sweet cream foam, brown sugar rim.</i>	
PIMM'S PITCHER	28
<i>Pimm's, house-made lemonade, fruit assortment. Serves 2 to 4. Turbo Charge - add gin for \$5</i>	
PEACH BELLINI	GLASS 8 / CARAFE 20 / PITCHER 30
<i>Orange-peach vodka, prosecco, lemon juice.</i>	



MIMOSAS

*With the option of orange, grapefruit, pineapple, or cranberry Juice.
Enhance your mimosa with St. Germaine, Aperol, or Cointreau.*

MIMOSA	+ ENHANCEMENTS
GLASS 6 / CARAFE 15	GLASS 1.50 / CARAFE 6



JUICES

<i>Freshly squeezed orange or grapefruit</i>	4 / 5	<i>Freshly squeezed lemon or limeade</i>	4.75
<i>Cranberry</i>	2.25		
<i>Tomato</i>	2.25 / 2.75		
HOT DRINKS		OTHER BEVERAGES	
<i>Bottomless coffee regular or decaf</i>	2.95	<i>Traditional iced tea</i>	2.25
<i>Pot of hot tea (various types)</i>	3.50	<i>Iced jasmine green tea</i>	3.00
<i>Hot Chocolate</i>	3.25	<i>Soft drinks</i>	2.25
		<i>Sparkling Water</i>	2.50 / 7.00
		<i>Milk</i>	2.00 / 3.00