



1820 UTICA SQUARE

WILDFORK.COM

WEEKEND BRUNCH

OPEN - 4PM

TRADITIONAL MORNING

TWO-EGG BREAKFAST	9.95
<i>Two eggs any style, served with choice of side, meat, and toast.</i>	
OMELETTE OF THE DAY	12.95
<i>Three-egg omelette with unique items selected by Chef Julie. Your choice of side and toast</i>	
BREAKFAST SANDWICH	8.95
<i>Fried egg with ham and cheddar on an English muffin. Served with breakfast potatoes.</i>	
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>	7.95
<i>Blueberry with Lemon Curd</i>	9.95
MINIATURE CINNAMON ROLLS	6.95
<i>In a cast iron skillet with royal icing.</i>	
BRIOCHE FRENCH TOAST	11.95
<i>A thick slice of custard soaked brioche with real maple syrup.</i>	
HOMEMADE GRANOLA WITH FRUIT & YOGURT	6.50
OATMEAL - add fresh fruit for 1.50	4.50

SIDES AND EXTRAS

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



TRADITIONAL AFTERNOON

GRAIN BOWL	10.95
<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.	10.95
<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	10.95
<i>Shredded chicken salad with lettuce and tomato on wheat bread.</i>	
CHEESEBURGER	13.95
<i>Two patties, American cheese, lettuce, tomato, onion, Wild sauce, potato bun.</i>	

WILD FORK SPECIALTIES

STEAK & EGGS	15.95
<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	13.95
<i>Two eggs cooked any style on top of sausage, bacon, bell peppers, mushrooms, potatoes, cheese, and pico de gallo. Comes with toast or a biscuit and 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.	13.95
<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

WILD COFFEE	10
<i>Whiskey, sweet cream foam, turbinado sugar, served hot or iced.</i>	
BLOODY MARY	10
<i>Zing Zang, lime juice, black pepper, salted rim. Ask your server for a card to customize yours!</i>	
MORNINGS IN HAVANA	11
<i>Coconut rum, mint simple syrup, lime, sparkling.</i>	
EMPRESS 75	11
<i>Empress 1908 Indigo Gin, lemon juice, simple syrup, sparkling.</i>	
PIMM'S CUP	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>white wine soaked peaches, Plume&Petal peach vodka, sparkling</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>	2.25	<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
		<i>Assorted Flavored Tonics</i>	3.00

WEEKDAY LUNCH

11AM - 5PM

FOR THE TABLE

BLACK BEAN CASSOULET	9.95
<i>A savory black bean dip with green chilies, cilantro sour cream, pico de gallo, and cheddar cheese, served with blue corn tortilla chips.</i>	
LENTIL HUMMUS	9.95
<i>Homemade lentil hummus with pita points for dipping.</i>	
FRIED GREEN TOMATOES	8.95
<i>Cornmeal battered sliced green tomatoes served with tomato aioli.</i>	
FRIED SHRIMP AND HUSH PUPPIES	13.95
<i>Cornmeal crusted served with cocktail or tartar sauce.</i>	
ROASTED MUSHROOM QUESO FUNDIDO	9.95
<i>Baked cheeses with savory roasted mushrooms, served with sourdough crostini.</i>	

EVERYTHING CHEESE STRAWS	6.95
<i>Crispy puff pastry with Romano & parmesan, sprinkled with everything bagel seasoning.</i>	
MAC & CHEESE	8.95
<i>Swiss, white cheddar, grana padano.</i>	
CRAB CAKES	12.95
<i>Fried crab cakes, jalapeño slaw, tomato vinaigrette, creamy herb dressing.</i>	
CORNMEAL CRUSTED GULF OYSTERS	12.95
<i>Half dozen oysters on a bed of frisée. Served with remoulade, cocktail & tartar sauce.</i>	
MEDITERRANEAN GOAT CHEESE SPREAD	12.95
<i>Balsamic reduction, toasted pine nuts, marinated red onion, fresh basil. Served with crostinis.</i>	

SOUP & SALAD

Served with homemade bread

TOMATO SOUP	5.95
SOUP OF THE DAY	6.95
1/2 SALAD & SOUP	9.95
<i>Your choice of House, Bibb, Wild Caesar, or Lyonnaise.</i>	

HOUSE SALAD	6.95	CRAB LOUIE	18.95
<i>Mixed greens with carrots, tomatoes, cucumbers, raddish, tortilla strips, and your choice of dressing.</i>		<i>Lump crab, hard boiled egg, tomatoes, radishes, asparagus, and romaine with Louie dressing.</i>	
AVOCADO SALAD	12.95	COBB SALAD	15.95
<i>Butter lettuce tossed in creamy herb dressing with tomato, red onion, bacon, Grana Padano, & croutons.</i>		<i>Chopped lettuce, grilled chicken, tomato, eggs, bacon, blue cheese, avocado, and red wine vinaigrette.</i>	
SALMON SPINACH SALAD	19.95	SALAD LYONNAISE	11.95
<i>Warm salmon, spinach, shaved red onions, almonds, feta cheese, warm potatoes, and Dijon honey vinaigrette.</i>		<i>Frisee salad with a poached egg, lardon, and champagne vinaigrette.</i>	
WILD CAESAR	9.95	LENTIL SALAD	10.95
<i>Romaine lettuce with artichokes, olives, feta, and parmesan cheese.</i>		<i>Chilled tender lentils with spinach, feta, roasted red bell peppers, and aged red wine vinaigrette.</i>	

TOP YOUR SALAD

<i>Grilled chicken breast</i>	4.95	<i>Grilled shrimp</i>	8.95
<i>Grilled salmon</i>	13.95	<i>Roasted mushrooms</i>	6.95

DRESSINGS

<i>Blue Cheese Vinaigrette</i>	<i>Louie</i>
<i>Red Wine Vinaigrette</i>	<i>Balsamic Vinaigrette</i>
<i>Honey Dijon</i>	<i>Caesar</i>
<i>Champagne Vinaigrette</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>	
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>	
CRAB PASTA	24.95
<i>Bucatini tossed with jumbo lump crab meat in a lemon butter sauce then topped with toasted garlic bread crumbs.</i>	
SOUTHERN FIVE SPICE CATFISH	17.95
<i>Grilled or fried catfish with fresh herb tartar sauce and jalapeño slaw. Served with French fries and seasonal vegetables.</i>	
TWO-EGG BREAKFAST	9.95
<i>Two eggs any style, served with choice of side, meat, and bread.</i>	



BURGERS & SANDWICHES

Served with jalapeno slaw or German potato salad

CHEESEBURGER	13.95
<i>Two patties, American cheese, lettuce, tomato, onion, Wild sauce, potato bun.</i>	
MEDITERRANEAN BURGER	12.95
<i>Greek-seasoned ground beef on flatbread with feta, lettuce, tomato, onion, and creamy herb vinaigrette.</i>	
WILD FORK CHICKEN SANDWICH	12.95
<i>Grilled chicken on toasted flatbread with hummus, onions, mozzarella, lettuce, tomato, and creamy herb vinaigrette.</i>	
GRILLED PIMENTO CHEESE & TOMATO	10.95
<i>Housemade pimento cheese with tomato on sourdough.</i>	
WILD FORK B.L.T.	10.95
<i>Applewood smoked bacon, lettuce, tomato, and chipotle aioli, on wheat. add avocado for 1.50 - add an egg for 1.50</i>	
CHICKEN SALAD SANDWICH	10.95
<i>Shredded chicken salad with lettuce and tomato on wheat bread.</i>	
LENTIL & FETA SANDWICH	11.95
<i>Lentils & feta on toasted flatbread with hummus, spinach, tomato, sprouts and red wine vinaigrette.</i>	

LUNCH SIDES & EXTRAS

3.95	4.95
<i>Jalapeño slaw</i>	<i>Onion strings</i>
<i>German potato salad</i>	<i>French fries</i>
<i>Summer succotash</i>	<i>Pimento cheese grits</i>



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DINNER

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.
- FRIED SHRIMP & HUSH PUPPIES** 13.95
Cornmeal crusted served with cocktail or tartar 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.
- CORNMEAL CRUSTED GULF OYSTERS** 12.95
On a bed of frisee with remoulade, cocktail, & tartar sauce.
- MAC & CHEESE** 8.95
Swiss, white cheddar, grana padano.
- CRAB CAKES** 12.95
Fried crab cakes, jalapeño slaw, tomato vinaigrette, creamy herb dressing.
- MEDITERRANEAN GOAT CHEESE SPREAD** 12.95
Balsamic reduction, toasted pine nuts, marinated red onion, fresh basil. Served with crostinis.
- HALF DOZEN OYSTERS** 12.95
Half dozen oysters on a bed of frisée. Served with remoulade, cocktail & tartar sauce.

SOUPS & SALADS

- 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.
- COBB SALAD** 15.95
Chopped lettuce, grilled chicken, tomato, eggs, bacon, blue cheese, avocado, and red wine vinaigrette.

- CRAB LOUIE SALAD** 18.95
Lump crab, hard boiled egg, tomatoes, radishes, asparagus, and romaine with Louie dressing.
- AVOCADO SALAD** 12.95
Butter lettuce tossed in creamy herb dressing with tomato, red onion, bacon, Grana Padano, & croutons.
- TOMATO SOUP OR SOUP OF THE DAY** 5.95
Served with homemade bread.

WILD FORK SPECIALTIES

- BLACKENED SHRIMP** 24.95
1/2 dozen served on summer succotash with roasted new potatoes.
- STEAK DIANE** 28.95
Hand cut petite filet topped with mushroom cream sauce. Served with garlic mashed potatoes and asparagus.
- GRILLED STRIP STEAK** 32.95
10 oz topped with herb-buttered lump crab meat. Served with roasted okra and mashed potatoes.
- CHEESEBURGER** 19.95
Two patties, American cheese, lettuce, tomato, onion, Wild sauce, potato bun and French fries.

- CHICKEN SCALLOPINI** 22.95
Lightly breaded and served on lemon broth bucatini. Topped with fresh tomato & basil salad and Grana Padano.
- CRAB PASTA** 24.95
Bucatini tossed with jumbo lump crab meat in a lemon butter sauce then topped with toasted garlic bread crumbs.
- GRILLED SALMON** 25.95
Topped with tomato vinaigrette, served with jasmine rice and asparagus.
- CHEF'S VEGETARIAN SELECTION** 20.95
Chef Julie's creation with seasonal vegetables.

DINNER SIDES & EXTRAS

\$4.95

- French fries
- Pimento cheese grits
- Asparagus
- Jasmine Rice
- Roasted okra
- Summer succotash
- Fried spinach
- Garlic mashed potatoes



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DRINKS

COCKTAILS

SAINTE AMARO	12.00
<i>Brandy Sainte Louise, Black Note Amaro, vermouth.</i>	
SODA JERK	11.00
<i>Coffee bean and cinnamon infused rum with house-made cream soda.</i>	
WINTER GARDEN	11.00
<i>Vodka, herb infused St. Germain, blood orange spritzer.</i>	
MR. WALSH	10.00
<i>Gin, Fever Tree Aromatic tonic, fruit assortment.</i>	
OLD SQUARE	12.00
<i>Rye, Grand Marnier, Lillet Rouge, Yellow Chartreuse, bitters</i>	
APEROL SPRITZ	11.00
<i>Aperol, brut sparkling, orange.</i>	
CHILI RITA	12.00
<i>Tequila or Mezcal, grapefruit, lime, triple sec, sriracha, chili flake.</i>	
EMPRESS 75	11.00
<i>Empress 1908 Indigo Gin, lemon juice, simple syrup, sparkling.</i>	
WILD TODDY	10.00
<i>House-infused cinnamon whiskey, honey, lemon juice. *Served Hot.</i>	

WINE BY THE GLASS

SPARKLING	
<i>La Bella Sparkling, Prosecco (187 mL)</i>	9
<i>Opera Brut Sparkling, Spain</i>	8 / 32
<i>Cleto Chiarli Vecchia Modena Lambrusco, Italy</i>	11 / 44
WHITE & ROSÉ	
<i>Art of the Andes Moscato, Mendoza</i>	9 / 36
<i>Barnard Griffin Rosé, Columbia Valley</i>	10 / 40
<i>Anne Amie Pinot Gris, Willamette Valley</i>	10 / 40
<i>Disruption Riesling, Columbia Valley</i>	10 / 40
<i>Los Vascos Chardonnay, Central Valley</i>	10 / 40
<i>Honig Sauvignon Blanc, Napa Valley</i>	11 / 44
<i>Kendall Jackson Chardonnay, California</i>	11 / 44
RED	
<i>Domaine de la Prebende Gamay, Beaujolais</i>	9 / 36
<i>Pull PDX Blend, Paso Robles</i>	10 / 40
<i>In Sheep's Clothing Cabernet Sauvignon, Columbia Valley</i>	10 / 40
<i>Chelsea Goldschmidt Merlot, Alexander Valley</i>	11 / 44
<i>Decero Malbec, Mendoza</i>	12 / 48
<i>Purple Hands Pinot Noir, Willamette Valley</i>	12 / 48
<i>Fortune 1621 Cabernet Sauvignon, Napa Valley</i>	15 / 60

BEER

DRAUGHT	
<i>Kronenbourg 1664 European Lager, Carlsberg Breweries, France</i>	6
<i>Rotating Local Tap - Ask your server</i>	6
BOTTLE / CAN	
<i>Marshall This Land Lager, Marshall Brewing, OK</i>	5
<i>Coop F5, Coop Ale Works, OK</i>	5
<i>Neon Sunshine, Stonecloud Brewing, OK</i>	5
<i>Tulsa Flag, Dead Armadillo Craft Brewing, OK</i>	5
<i>Cast-a-Line Kolsch, Cabin Boys Brewing, OK</i>	6
<i>Amber, Dead Armadillo Craft Brewing, OK</i>	6
<i>Rotating Sour, Prairie Artisan Ales, OK</i>	6
<i>Dorothy's New World Lager, Toppling Goliath Brewing Co., IA</i>	8
<i>Guinness Draught, Guinness Ltd., Ireland</i>	6
<i>Pilsner Urquell, Plzensky Prazdroj, Czech Republic Republic</i>	6
<i>London Porter, Fuller's, England</i>	6
<i>Organic Chocolate Stout, Sam Smith Old Brewery, England</i>	7

WINE BY THE BOTTLE

SPARKLING	
<i>Freixenet Sparkling Rosé, Italy</i>	44
<i>Adami Bosco di Gica Prosecco, Italy</i>	46
<i>Roederer Estate Brut, Anderson Valley</i>	62
<i>Veuve Clicquot, Champagne</i>	110
WHITE & ROSÉ	
<i>Kim Crawford Sauvignon Blanc, Marlborough</i>	40
<i>Dr. Loosen Riesling, Mosel</i>	40
<i>Santiago Ruiz Albarino, Rias Baixas</i>	44
<i>Champalou Chenin Blanc, Vouvray</i>	45
<i>Trimbach Pinot Blanc, Alsace</i>	50
<i>32 Winds Chardonnay, Russian River Valley</i>	58
<i>32 Winds Rosé, Russian River Valley</i>	58
<i>Alois Lagader Pinot Grigio, Alto Adige</i>	62
<i>Grgich Hills Fume Blanc, Napa Valley</i>	68
<i>Sonoma Cutrer Chardonnay, Russian River Valley</i>	80
<i>Far Niente Chardonnay, Napa Valley</i>	118
RED	
<i>Ken Wright Pinot Noir, Willamette Valley</i>	58
<i>Fonterutoli Chianti Classico, Tuscany</i>	58
<i>Mendel Malbec, Lujan de Cuyo</i>	58
<i>L.Ecole Merlot, Columbia Valley</i>	60
<i>Ridge 3 Valleys Zinfandel, Sonoma</i>	60
<i>Owen Roe Rosa Mystica Cabernet Franc, Yakima</i>	62
<i>Bruno Colin Bourgogne, Burgundy</i>	72
<i>Leviathan Red Blend, California</i>	72
<i>The Prisoner Red Blend, Napa Valley</i>	88
<i>Stags Leap Merlot, Napa Valley</i>	96
<i>Paul Hobbs Crossbarn Cabernet Sauvignon, California</i>	98
<i>Raymond Reserve Cabernet Sauvignon, Napa Valley</i>	100
<i>Mt. Eden Pinot Noir, Santa Cruz Mountains</i>	114
<i>Mayacamas Merlot, Mt. Veeder</i>	116
<i>Nickel & Nickel Cabernet Sauvignon, Oakville</i>	164
<i>Spottswoode Lyndenhurst Cabernet Sauvignon, Napa Valley</i>	168
<i>Hourglass Blueline Estate, Cabernet Sauvignon, Calistoga</i>	225



WINE ON TAP



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

**\$10/GLASS
\$18/5 LITER**

*Boca Barrel
Frizzante Blanco
Conegliano, Italy*

**\$7/GLASS
\$15/5 LITER**



1820 UTICA SQUARE

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WEEKDAY BREAKFAST

7AM - 11AM

TRADITIONAL MORNING

TWO-EGG BREAKFAST	9.95
<i>Two eggs any style, served with choice of side, meat, and toast.</i>	
SOUTHWEST OMELETTE	12.95
<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	12.95
<i>Three-egg omelette with seasonal vegetables, mozzarella & cheddar cheeses. Your choice of side and toast.</i>	
BREAKFAST SANDWICH	8.95
<i>Fried egg with ham and cheddar on an English muffin. Served with breakfast potatoes.</i>	
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	10.95
<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.	10.95
<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>	7.95
<i>Blueberry with Lemon Curd</i>	9.95
BRIOCHE FRENCH TOAST	11.95
<i>A thick slice of custard soaked brioche with real maple syrup.</i>	
HOMEMADE GRANOLA WITH FRUIT & YOGURT	7.50
OATMEAL - add fresh fruit for 1.50	6.50

SIDES AND EXTRAS

SIDES	3.25
<i>Breakfast Potatoes • Grits • Sliced Tomatoes Seasonal Fruit</i>	
BREAKFAST MEATS	4
<i>Applewood Smoked Bacon • Sausage • Ham</i>	
TOAST	4
<i>Wheat • Sour Dough • English Muffin</i>	
BISCUIT & GRAVY	5
<i>Homemade biscuit topped 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	13.95
<i>Two eggs cooked any style on top of sausage, bacon, bell peppers, mushrooms, potatoes, cheese, and pico de gallo. Comes with toast or a biscuit and 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

WILD COFFEE	10
<i>Bulleit bourbon, sweet cream foam, turbinado sugar, served hot or iced.</i>	
BLOODY MARY	10
<i>Zing Zang, lime juice, black pepper, salted rim. Ask your server for a card to customize yours!</i>	
MORNINGS IN HAVANA	11
<i>Coconut rum, mint leaves, lime, sparkling.</i>	
EMPRESS 75	11
<i>Empress 1908 Indigo Gin, lemon juice, simple syrup, sparkling.</i>	
BREAKFAST OF CHAMPIONS	30
<i>Whiskey, coffee infused Aperol, strawberry jam syrup, lemon & orange juice, topped with lager. Serves 2 to 4</i>	
PIMM'S CUP	28
<i>Pimm's, house-made lemonade, fruit assortment. Serves 2 to 4 Turbo Charge - add gin for \$5</i>	



MIMOSAS

*With the option of orange, grapefruit, 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		OTHER BEVERAGES
<i>Bottomless coffee regular or decaf</i>	2.25	<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