

BRUNCH MENU

THE
WILSON
COCKTAILS & SEAFOOD

COCKTAILS

GO BOTTOMLESS 34
for 1.5 hours - choice of
mimosa, bellini, bloody mary,
or house-made sangria

CASE OF THE ZOOMIES 18
ketel one vodka, mr. black
coffee liqueur, cold brew

BULLDOG BLOODY MARY 14
vodka, cacio e pepe dusted rim,
celery, lemon, olive, pickle

PUNCH DRUNK LOVE 15/60
aperol, vodka, bubbles,
house-made fruit punch

BUBBLES BAR 12 pick your flavor!
orange juice, passion fruit
pear, or black cherry



RAW BAR

OYSTERS 18
LITTLE NECKS 16
1/2 dozen, trio of mignonettes

SHRIMP COCKTAIL 22
5 pieces, lemon, cocktail sauce

TUNA CRISPY RICE 18
tuna poke, soy, sriracha, sesame

STARTERS

"PULL APART" BREAD 9
parmesan + chimichurri

HOUSE CHIPS + BLUEFISH DIP 12

CRUDITÉS + DIP TRIO 12
tzatziki, tahini-beet, hummus

BRUSSELS SPROUT TACOS 15
thai chili, pepper jam, caramelized yogurt

BAKED CLAMS 18
'nduja butter, garlic breadcrumbs

BURGERS + SANDWICHES

with house chips or mkt salad

DOUBLE PATTY BURGER 22
american, b+b pickles, black pepper mayo
add fried egg +3, smoked bacon +5

FRIED CHICKEN 19
coleslaw, remoulade, sweet n' sour,
b+b pickles, pretzel bun

CRAB CAKE SANDWICH 28
sriracha mayo, fennel, watercress

LOBSTER ROLL 32
cold - tarragon mayo, butter lettuce, brioche
hot - warm butter, chives, old bay, brioche

SMOKED SALMON BAGEL 22
cream cheese, red onion, capers, cucumber

B.E.C. CROISSANT 18
bacon, scrambled egg, american,
black pepper mayo

SCAN THIS CODE
WITH YOUR PHONE
CAMERA FOR
ALLERGEN INFO



SALADS

SHAVED BROCCOLI CAESAR 16
crostini, frico, parm

COBB 17
blue cheese, egg, avocado,
tomato, bacon, red wine vinaigrette

EAT YOUR GREENS 17
quinoa, shaved veggies,
baby kale, ponzu dressing

"MED" CHOPPED SALAD 16
feta, arugula, tomato, onion,
cucumber, evoo, lemon

EXTRAS

upgrade your salad

SALMON 12 **SHRIMP 15**
SEARED TUNA 14 **CHICKEN 10**
STEAK 16 **LOBSTER 20**

BENNIES

with poached eggs and hollandaise
choice of mkt salad or tater tots

NEPTUNE 28
sautéed maryland crab cakes

ATLANTIC 28
smoked salmon, english muffin

FLORENTINE 24
spinach, english muffin

CLASSIC 26
canadian bacon, english muffin

Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness.

BRUNCH FAVORITES

STEAK + EGGS 32
espresso rubbed hanger steak,
sunny side up eggs, charred tomato,
watercress, tater tots, bt sauce

CHICKEN + WAFFLES 22
mike's hot honey, berry butter, blueberries

BREAKFAST BOWL 18
scrambled eggs, quinoa, baby kale,
charred tomato, avocado, shaved veggies

FETA OMELETTE 18
"med" chopped salad

"MED" BOWL 18
eggs any style, hummus, aleppo pepper,
avocado, "med" chopped salad, grilled pita

BRIOCHE FRENCH TOAST 19
mixed berries, labneh yogurt,
toasted almonds, nyc honey + bee pollen

AVOCADO TOAST 16
sun-dried tomato, chile, cilantro, za'atar,
charred lime, add an egg +3

FRIES 10 add parmesan + truffle oil +3
CACIO E PEPE TATER TOTS 10
FRESH FRUIT + BERRIES 10
SMOKED SALMON 8
AVOCADO 4
CRISPY SPROUTS 10 apple maple mustard
BACON 5
TWO EGGS ANY STYLE 6
TOASTED 4
bagel, english muffin, or croissant

EXECUTIVE CHEF: JOSE MOLINA
CULINARY DIRECTOR: BARRY TONKS

SIGNATURE COCKTAILS

cocktail/1L carafe



BEACH HOUSE BARB 17
refreshing spritz for a hot day
ALB vodka, strawberry,
rosemary, prosecco,
house-made fruit punch



HONEY BEE 18
a tequila bees knees
patron reposado tequila, honey,
ginger, lemon, black lava salt



SMOOTH SAILING 18
a peary, peary good gimlet
gin lane victoria pink, pear,
rosemary, lime



OLD SCHOOL 17
a mezcalita with a splash of pineapple
ilegal mezcal, amaro montenegro,
lemon, pineapple, honey, lemon salt



SECRET GARDEN 18
a spicy green juice margarita
ghost tequila, green juice (green
apple, cucumber, celery) lime,
agave



LUCKY RABBIT 18
it's giving healthy tiki vibes
coconut cartel rum,
bacardi spiced rum, carrot,
pineapple, honey, lemon



ALMOST FAMOUS 18
kinda like a smash, but fun and fancy
great jones bourbon,
blackberries, basil, honey, lemon



GOT THE ZOOMIES 19
our signature espresso martini
ketel one vodka, mr. black
coffee liqueur, demerara syrup,
fresh espresso

CLASSIC COCKTAILS



TOM COLLINS (SORRY, HANKS) 17
hendrick's gin, lemon,
soda, simple



PALOMA 17
milagro silver tequila,
grapefruit, lime



MANHATTAN 18
hudson bourbon, sweet vermouth,
bitters, luxardo cherry



OLD FASHIONED 18
angel's envy bourbon, demerara,
angostura bitters, orange



COSMOPOLITAN 18
grey goose vodka, cranberry,
lime, lemon



PAPER PLANE 18
maker's mark bourbon, aperol,
amaro, lemon

MOCKTAILS + NON-ALCOHOLIC

GREEN JUICE 12

(green apple, cucumber, celery)

PEACH LEMONADE 10

PEAR ROSEMARY GINGER FIZZ 10

CUCUMBER LIME SODA 10

HOUSE-MADE FRUIT PUNCH 10

FEVER TREE 6

ginger beer OR grapefruit soda

CORONA N/A 7

LIE-BATIONS

crafted with non-alcoholic spirits that
contain less than 0.5% abv

AMALFI SPRITZ 15
lyre's grande sparkling + italian spritz

BEERS

BOTTLES+CANS

BUD LIGHT	8
BUDWEISER	8
ESTRELLA GALICIA	8
MONTAUK SURF BEER GOLDEN ALE	8
HEINEKEN	8
CORONA	8
AMSTEL LIGHT	8

DRAFT

CONEY ISLAND MERMAID PILSNER	9
STELLA ARTOIS	9
MODELO	9
KONA BIG WAVE	9
BLUEPOINT TOASTED LAGER	9
GOOSE ISLAND	9
HAZY BEER HUG IPA	9

MICHELADA 11
modelo, bulldog bloody mary mix, tajin rim

WINES

GLASS/BOTTLE



SPARKLING

PROSECCO la gioiosa, it 13/52

ROSÉ

maris, fr organic 15/60

WHITE

ALBARIÑO burgans, esp 15/60

SAUV BLANC banshee, ca 16/64

CHARDONNAY sea sun, ca 15/60

RED

PINOT NOIR elouan, or 17/68

CAB SAUV dixie & bass, wa 16/64

MALBEC

finca bel origen reserva, ar 15/60

BEVERAGE DIRECTOR: NANCY SANTIAGO
HEAD BARTENDER: JORGE CORRALES

WINES BY THE BOTTLE

ROSÉ

BELLE GLOS BLANC ca 70

BUBBLES

ROSÉ PROSECCO la gioiosa, it 52

LAMBRUSCO villa di corlo, it 53

CHAMPAGNE 90

heidsieck monopole, gout american, nv

BRUT SPARKLING boschendal, sa 55

WHITE

VERMENTINO aragosta, it 55

SANCERRE maison chavet, fr 76

SAUV BLEND anselmi san vincenzo, it 60

LUGANA ca' dei frati brolettino, it 75

CHARDONNAY copain, ca 60

CHARDONNAY mer soleil reserve, ca 65

RED

BARBERA D'ALBA massolino, it 62

MERLOT decoy, ca 58

MONTEFALCO ROSSO tenuta alzataura, it 60