

THE
WILSON
KITCHEN + COCKTAILS

STARTERS

“PULL APART” BREAD 9
parmesan, chimichurri

HOUSE CHIPS + BLUEFISH DIP 12

ESPRESSO RUBBED
CHICKEN WINGS 19
buffalo or bourbon bbq,
bleu cheese dressing, crudités

BRUSSELS SPROUT TACOS 16
thai chili, pepper jam, caramelized yogurt

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

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

CRISPY CALAMARI 18
sweet + sour, pickled hot peppers

MARGHERITA FLATBREAD 16
mozzarella, san marzano tomatoes, basil

MAC + CHEESE 12



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

SALADS

SHAVED BROCCOLI CAESAR 16
crostini, frico, parm

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

KALE + QUINOA 17
quinoa, shaved veggies,
baby kale, ponzu dressing

TUNA POKE 24
sriracha, soy, sesame, jasmine rice,
edamame beans, cucumber, radish,
avocado, furikake

EXTRAS upgrade your salad

CHICKEN 10

SALMON 12

HANGER STEAK 16

BURGERS + SANDWICHES

with house chips or mkt salad, sub fries +4

DOUBLE PATTY BURGER 22
pat lafrieda aged beef, american cheese,
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

GRILLED WAGYU BURGER 29
tallegio cheese, mushroom ketchup,
truffle mayo, caramelized onions,
seeded brioche bun

CHICKEN CAESAR WRAP 21
grilled or fried chicken
romaine, garlic breadcrumbs, parmesan,
anchovy dressing, flour tortilla

MAINS

STEAK FRITES 48
aged 14oz grilled new york strip, watercress, whole roasted garlic,
mâitre d’hôtel butter

CHEF A’S RIGATONI BOLOGNESE 26
house-made pasta, soft ricotta, grana padano

PEA + RICOTTA RAVIOLI 22
peas, pea shoots, lemon butter, parmesan, truffle oil

BRICK CHICKEN 28
lemon butter, cherry peppers

MUSSELS + FRIES 27
white wine, garlic, shallots, parsley

FISH + CHIPS 28
bluepoint toasted lager battered cod, tartar sauce, slaw, malt vinegar

WHOLE GRILLED BRANZINO 29
open faced “head to tail”

FALAFEL BOWL 16
arugula, quinoa, carrots, avocado, tomato, cucumber, red cabbage,
crispy chickpeas, hummus, jalapeño + lime dressing

FOR THE TABLE

FRIES 10 *add parmesan + truffle oil +3*

STREET CORN 8

MEXICAN RICE 8

CRISPY BRUSSELS SPROUTS 12
apple-maple mustard

ARUGULA SALAD 7
evoo, grana padano

EXECUTIVE CHEF: ALEX MIXCOATL
CULINARY DIRECTOR: BARRY TONKS



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FOR ALLERGEN INFO



