

THE
WILSON
COCKTAILS & SEAFOOD

WELLNESS MENU

SERVED THROUGH JANUARY

FROM THE KITCHEN

HUMMUS 12

sunflower dukka, laffa, crispy chickpeas

QUINOA BOWL 16

tricolor quinoa, baby kale, heirloom tomato, golden raisins, candied pecans, champagne vinaigrette

add: SHRIMP 12, CHICKEN 10, SALMON 12, HANGER STEAK 14

TUNA POKE BOWL* 22

jasmine rice, sriracha, soy, sesame, cucumber, scallions, avocado, cilantro

CHEF SPECIALS

CHICKEN CAPRESE WRAP 17

grilled chicken breast, basil pesto, fresh mozzarella, marinated roma tomatoes, whole wheat wrap served with mixed greens with balsamic vinaigrette

SPINACH + ARTICHOKE PIZZA 18

basil pesto, spinach, artichoke, red onion, roasted red pepper, cherry tomatoes, feta

SIMPLY PREPARED

served from 5pm-10pm with aromatic couscous, chimichurri, "med" chopped salad

ROASTED SALMON 8oz 28

ROASTED MAHI MAHI 8oz 26

SEARED TUNA STEAK 8oz 26

FROM THE BAR

SECRET GARDEN 16

cazadores tequila, green juice (cucumber, celery, apple), lime, agave, tajin

WHAT'S UP DOC 16

choice of grey goose or bacardi rum, carrot, celery, orange, lemon, agave, mint

**cocktails can be made mocktail-style with lyre's agave blanco*

FRESH JUICES 10

GREEN JUICE - cucumber, celery, green apple, lemon

CARROT JUICE - carrot, celery, orange, pineapple



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