

PIZZAS

FROM OUR STONE OVEN

pizza oven open late!
gluten free crust available

MARGHERITA 16
red sauce, mozzarella, fresh basil

PEPPERONI + RED SAUCE 17
mozzarella, hot honey

PEPPERONI + WHITE SAUCE 17
mozzarella, hot honey

WHITE PIE 16
white sauce, mozzarella

BBQ CHICKEN 16
sweet baby ray's bbq sauce,
mozzarella, red onion, cilantro

BUFFALO CHICKEN 16
red sauce, red onion, mozzarella,
hot sauce, blue cheese, scallions

ALLA VODKA 16
vodka sauce, mozzarella

GARDEN PESTO 16
white sauce, artichokes, red onion,
mozzarella, basil pesto, fresh basil

PROSCIUTTO 17
white sauce, mozzarella, arugula,
hot honey, parmesan

T0 SHARE

HUMMUS + LAFFA BREAD 12
sunflower dukka, crispy chickpeas

GUAC + CHIPS 14

CITRUS MARINATED OLIVES 6

HOT WINGS 16
crudités, blue cheese dressing

BUFFALO CHICKEN DIP + CHIPS 16

SPINACH + ARTICHOKE DIP 16
grilled laffa bread

LOADED POTATO SKINS 15
cheddar, bacon, scallions, sour cream

FRESH BOWLS

*each bowl can be served as a wrap
with a side of fries*
*additions: grilled or fried chicken +8 /
salmon + 10 / shrimp +9*

HUMMUS + QUINOA 15
baby kale, avocado, broccoli, charred corn,
red cabbage, carrot, pomegranate,
roasted sweet potato, pumpkin seeds,
lemon + tahini dressing

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

TUNA POKE* 22
cucumber, radish, edamame, red cabbage,
avocado, jasmine rice, furikake, scallions

GARDEN RANCH 12
romaine, cucumber, tomato, red onion,
red peppers, garlic breadcrumbs, ranch

CAESAR 12
romaine, garlic breadcrumbs, parmesan

BURGERS

served with fries or mkt greens

THE WILSON 18
double patty, american cheese,
b+b pickles, black pepper mayo

THE NEW YORKER 19
caramelized onions, american cheese,
b+b pickles, burger sauce

DOUBLE BLUE 19
blue cheese, caramelized onions,
gem lettuce, ketchup, garlic aioli

DOUBLE BACON CHEESE 19
american cheese, bacon, bacon jam,
garlic aioli, pickled onions

FALAFEL 19
cheddar, gem lettuce, spicy ketchup,
garlic aioli, pickled red cabbage

BUTTERMILK FRIED CHICKEN 18
buffalo sauce, slaw, b+b pickles, ranch

A LITTLE SOMETHING
ON THE SIDE

FRIES 8
add truffle + parmesan +3

TATER TOTS 6
*load 'em up! ask for them with bacon,
parmesan, buffalo, scallions, ranch +4*

MAC + CHEESE 12
*add grilled or fried chicken +8 /
grilled shrimp +9*

ARUGULA + PARMESAN SALAD 6

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

THE MAINS

FALL/WINTER
2025

FISH & CHIPS 26
beer battered cod, tartar sauce,
slaw, malt vinegar

CHICKEN CAESAR MILANESE 28
romaine, garlic breadcrumbs,
parmesan, caesar dressing

THAI GREEN CURRY 26
jasmine rice, cilantro
choice of chicken, salmon, or shrimp

RIGATONI BOLOGNESE 24
whipped ricotta, parmesan

PENNE ALLA VODKA 16
*add grilled or fried chicken +8 /
grilled shrimp +9*

SWEETS

CHOCOLATE BROWNIE 10
miso caramel, vanilla ice cream

CHEF LEIDY'S NYC CHEESECAKE 10
berry compote

BANANA SPLIT 10
a perfect vacation dessert!

'CHIPWICH' 6
cookie ice cream sandwich
ask about our ice cream flavors!

SCAN THIS CODE WITH
YOUR PHONE CAMERA
FOR ALLERGEN INFO



NOTE: an 18% gratuity will be added to all checks
EXECUTIVE CHEF: RICHARD GUZMAN
CULINARY DIRECTOR: BARRY TONKS



SPECIALTY COCKTAILS

	MAMMA MIA 14 prosecco, st. germain, cucumber, lemon, basil, club soda
	BE COOL 12 vodka, cucumber, lemon, mint
	HERE COMES THE SUN 13 ilegal mezcal, pineapple, lime, tajin
	FLAMINGO FEVER 13 gin, yuzu liqueur, lemon, grapefruit soda
	TAKE IT SLOW, KOKOMO 13 bacardi rum, banana liqueur, chinola passion fruit liqueur, lemon
	SHARK BITE 14 spicy / ghost tequila, watermelon, cucumber, lime, tajin
	GOT THE ZOOMIES 14 vodka, vanilla, cold brew, mr. black coffee liqueur

VACAY VIBES

WILSON’S BACKYARD MARGARITA 13 cazadores blanco, on the rocks (frozen +1) (flavor +1: strawberry, mango, coconut)	
POOLSIDE PUNCH 12	bacardi coconut rum, orange, pineapple, grenadine
MOJITO 12 (flavor +1: strawberry, mango, coconut)	bacardi superior rum, mint, lime
PIÑA COLADA 13 (frozen +1)	bacardi coconut rum, coconut, pineapple, lime, on the rocks
SANGRIA 13/46* carafe serves 4	choice of red or white

BEERS

DRAFT	STELLA ARTOIS	belgium, 5%	8
	MICHELOB ULTRA	light lager, missouri, 4.2%	7
	SHOCK TOP	missouri, 5.2%	7
	KONA BIG WAVE	hawaii, 4.4%	7
	BLUE POINT TOASTED LAGER	new york, 5.5%	8
	SWEETWATER H.A.Z.Y. IPA	georgia, 6.3%	8
CANS	BUD LIGHT	light lager, missouri, 4.2%	6
	BUDWEISER	american lager, missouri, 5%	6
	MODELO	pilsner style lager, mexico, 4.4%	7
	COORS LIGHT	light lager, colorado, 4.2%	6
	CORONA	pale lager, mexico, 4.6%	7
	HEINEKEN	pale lager, netherlands, 5%	7
	GUINNESS	stout, ireland, 4.2% *15oz	8
	ANGRY ORCHARD	hard cider, gluten free, new york, 5%	8
	CIGAR CITY JAI ALAI IPA	florida, 7.5%	8
	HIGH NOON	hard seltzer, select flavors, 5%	8
BUCKET OF FIVE - 40			

MOCKTAILS

BASIL LEMONADE	PINEAPPLE GINGER FIZZ	CUCUMBER LIME SODA
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NON-ALCOHOLIC

HEINEKEN ZERO	7
RED BULL OR SUGAR FREE	5
IBC ROOTBEER	4
FEVER TREE GINGER BEER OR GRAPEFRUIT	4
PELLEGRINO SPARKLING	1L 9
AQUA PANNA STILL	1L 9

WINES

WHITE	5oz GLASS / BOTTLE
SAUV BLANC whitehaven, nz	13/52
PINOT GRIGIO salus, it	11/44
CHARDONNAY sea sun, ca	12/48
BUBBLES	
PROSECCO gabbiano, it	11/44
MANGO MOSCATO	11/44
ROSÉ	
la vieille ferme, fr	11/44
RED	
PINOT NOIR banshee, santa barbara ca	12/48
MALBEC the show, ar	12/48
CAB SAUV bonanza lot 5 by caymus, ca	13/52

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