



STARTERS

Deviled Eggs 11.50

French Onion Soup 19.60

Our house classic French onion topped with ciabatta and Swiss cheese

Malt Fries 13.80

French fries tossed in malt gastrique, with aioli

Frog Legs 17.30

3 thicc frog booties marinated and fried, served on arugula with curry aioli and lemons

Big Sauce Green Chili Gnocchi 11.50

Gnocchi tossed in Big Sauce green chili, with cotija, radishes and cilantro microgreens
(Make it vegan)

Fried Brussels 19.60

Crispy brussels tossed in a Nuoc chum sauce

Bone Marrow 23.00

Beef bone halved, topped with bacon jam and micro greens. Served with ciabatta
(Make it gluten free)

DESSERTS

Brownie 11.50

Chocolate brownie with Salty O's ice cream, salted caramel and chocolate pearls

Tres Leches Rum Cake 16.10

Sponge coffee cake soaked in 3 different milks & rum, topped with coffee panna cotta and pistachios

ENTRÉES

Mac & Cheese 15.00

Cellentani noodles with mornay and cheese crumb. Add-ins offered

WG Burger 24.20

Dry age grind, caramelized onions, Port Salut, brioche bun, spec sauce, malt gastrique fries with aioli.
(Make it vegan or gluten free)

Pesto Pasta 28.80

Fine linguine pasta, silky smooth green pesto comes, Served on ciabatta bread. Choice of chicken or shrimp

Ratatouille 26.50

Thinly-sliced eggplant, yellow squash, zucchini, tomato all layered over a bed of house made tomato herb sauce. Served with ciabatta
(Make it gluten free)

Caesar Salad 21.20

romaine, parmesan, croutons

Simple Salad 14.20

mixed greens, tomatoes, onions, cucumber, parmesan drizzled with lemon basil vinaigrette

Strawberry Salad 17.25

mixed greens, strawberries, onions, walnuts, goat cheese drizzled with goat cheese dressing

Kids Mac 7.50

ADD-INS

Add Chicken 5.00

Add Shrimp 5.00

Add Chorizo 5.00



HOUSE COCKTAILS \$18

Blackberry Sage Smash

Woody Creek Rye, Blackberries,
Sage, Lemon, Sugar

Becky With The Good Hair

Pierre Ferrand Cognac,
Becherovka, Branca Menta,
Tempus Fugit Cacao, Egg,
Nutmeg

Great White Buffalo

Roaring Fork Vodka, Licor 43,
Grapefruit, Lemon, Chinese 5
Spice

Midnight In Michoacan

Uruapan Charanda Anejo Rum,
Villa Zarri Nocino, Montenegro

Spanish Revival

Ocho Plata Tequila, Giffard
Pamplemousse, Cointreau,
Lemon, Absinthe

Highland Lass

Glenfiddich 12, Lemon,
Cucumber, Yellow Chartreuse,
Honey, Ginger

Pour Lenore

Rittenhouse Rye, Giffard
Banane, Sfumato, Burdock
Root, Walnut Bitters

Swol Juice

Bols Genever, Grapefruit, White
Pepper, Guava, Lemon, Tiki
Bitters



**ASK YOUR SERVER ABOUT OUR
BEER & WINE OFFERINGS**



— CLASSIC COCKTAILS \$18 —

Espresso Martini

Roaring Fork, Caffè Borghetti,
Cold Brew Coffee, Sweet Cream

Cosmopolitan

Absolut Citron, Cointreau,
Cranberry, Lime

Aviation

Fords London Dry Gin, Lemon,
Luxardo Maraschino, Crème de
Violette

White Negroni

Fords London Dry Gin, Suze,
Cocchi Americano

Mezcalero

Del Maguey Vida Mezcal, Aperol,
Dolin Blanc

El Diablo

Pueblo Viejo Tequila, W&G Ginger
Beer, Crème de Cassis, Lime

Caipirinha

Avuá Prata Cachaça, Lime, Sugar

Queen's Park Swizzle

Planteray Barbados 5 Year Rum,
Lime, Demerara, Mint

Vieux Carre

Pierre Ferrand Ambré Cognac,
Rittenhouse Rye, Carpano Antica,
Benedictine, Peychaud's &
Angostura Bitters

Pisco Sour

Caravedo Mosto Verde Pisco,
Lime, Sugar, Egg White*

Paper Plane

Larceny Bourbon, Aperol, Amaro
Nonino, Lemon

Sazerac

Rittenhouse Rye, Sugar, Absinthe,
Peychaud's Bitters

Penicillin

Monkey Shoulder, Ginger, Lemon,
Honey, Laphroaig 10yr

Rusty Nail

Balvenie Doublewood 12yr,
Drambuie

Tipperary

Bushmills 12yr, Green Chartreuse,
Punt e Mes

Irish Coffee

Jameson Black Barrel, Coffee,
Demerara, Cream

Brunelle

St. George Absinthe Verte, Lemon,
Sugar

Adonis

Tio Pepe Fino Sherry, Dolin Rouge,
Orange & Angostura Bitters



BREAKFAST MENU

Served 7am to 11am

Simple Breakfast 21.30

Eggs, au gratin potatoes, bacon,
sausage and hawaiian bread

Smothered Burrito 21.50

Tortilla, eggs, bacon, sausage,
cheddar cheese, home fries, crema,
pico smothered in green chili

Kids French Toast w/ Fruit 9

Chilaquiles 19

Eggs, cotija, radish and crema on
bed of tortilla chips.
Smothered in green chili

Aloha French Toast 18.15

Egg-dipped hawaiian bread
covered in coconut, pineapple and
hot honey

BREAKFAST SIDES

Au Gratin Potatoes 5.75

Chorizo 5.75

Side Eggs 3.00

Hawaiian Bread 3.45

Bacon 5.75

Sausage 5.75

ALL DAY BREAKFAST SANDWICHES

Vegan Breakfast Sandwich 16.10

'Just Egg', Beyond sausage, vegan
cheese, vegan bun

Chorizo Breakfast Hoagie 15

Sautéed bell peppers and onions, 2
over easy eggs, fried chorizo,
hoagie bun

Chopped Cheese 15

Bodega style, ground beef, American cheese, shredded lettuce,
onions, tomato, mayo, ketchup