

BRUNCH MENU



SF **WILDER** CA

Served Saturday & Sunday 10am to 3pm

Gluten Free
 Gluten Free Option

Brunch Drink Specials
From 10 am - 12 pm
Mimosa | 5 Frosé | 5

STUFF ON BREAD

Avocado Toast 18

California Avocado, Brioche Toast, Mustard Greens, Local Wildflowers

Burrata And Crostini 17

Pesto, Seasonal Fruit Relish, Toasted Pine Nuts, Balsamic Reduction, French Baguette Crostinis

Wilder's French Toast 19

Vanilla Infused Brioche Toast, Vanilla Whipped Cream, Seasonal Berries, Powder Sugar

B.L.T.A. Wrap 19

Smoked Applewood Bacon, Avocado Spread, Lettuce, Heirloom Tomatoes, Wrapped w/ Labash Bread
With Fries

Chicken Caesar Wrap 19

Pulled Chicken, Heart Of Romaine Lettuce, Green Pea Shoots, Parmesan Cheese, Caesar Dressing

Smoked Brisket Grilled Cheese 21

14-Hour Smoked Brisket, Gruyere Cheese, Pickled Onions, Mayo, Whole Grain Mustard, Served With A Side Salad

The Wilder Burger 21

Double 4oz Patties Cooked Through, Lettuce, Tomato, Onion, American Cheese, Chef's Secret Sauce
Served On A Sesame Brioche Bun With Fries

Smoked Salmon Toast 21

Alaskan Smoked Salmon, Creme Fraiche spread, Lemon Oil, Mustard Greens, Capers, Onions, Sliced Cucumbers,
Micro Greens Garnish On A Toasted Brioche Bread

Add-Ons

Egg +3 Bacon +3 Avocado +3 Mushroom +3 Extra Cheese +2

SALADS

Caesar Salad 16

Romaine Heart Lettuce, Hearts of Palm, Homemade Croutons, Caesar Dressing, Grated Parmesan Cheese,
Pea Sprouts Garnish

Quinoa Fruit Salad 17

Red and White Organic Quinoa, Rocket Arugula, Watermelon, Mango, Cucumber, Onion, Feta Cheese,
Toasted Pumpkin Seeds And White Vinaigrette

Baby Mixed Greens 17

Baby Mixed Greens, Bacon, Strawberries, Cherry Tomatoes, Blue Cheese, Candied Pecan, Crispy Farro,
Honey Balsamic Dressing

Add-Ons

Avocado +3 Chicken +7 Shrimp +9 Salmon +12



THE INCREDIBLE. EDIBLE EGG

Veggies And Eggs 17

(Scrambled Or Omelette)

Pepper, Tomato, Zucchini, Mushroom, Goat Cheese With Breakfast Potatoes And A Side Salad

Smoked Meat And Eggs 19

(Scrambled Or Omelette)

House Smoked Ham, Chorizo, Onions, Jack Cheese, With Breakfast Potatoes And A Side Salad

Shakshuka 18

Longer Cook Time

2 Eggs Your Way In Tomato Sauce Made With Eggplant, Pepper, Onion, Zucchini
Served With Pesto Toast

The Classic Continental 19

Smoked Applewood Bacon, Organic White Toast, Sausages, 2 Eggs Your Way

Breakfast Burrito 19

Flour Tortilla, Scrambled Eggs and Ham, Breakfast Potatoes, Bacon, Cheese, Avocado, Pico De Gallo,
Salsa And Sour Cream On The Side

Traditional Eggs Benedict 20

2 Poached Eggs, Spinach, Grilled Tomatoes, Ham On English Muffin, Hollandaise Sauce Served With A Side Salad

Corned Beef Hash 25

(Scrambled, Poached Or Fried)

5-Hour Braised Cubed Corned Beef, Parmesan Cheese, Carrots, Peppers, Onions, Potatoes, 2 Eggs Your Way

Steak And Eggs 32

(Scrambled, Poached Or Fried)

10oz New York Steak, 2 Eggs Your Way, Breakfast Potatoes Served With A Side Salad

THE WILD ONES

Greek Yogurt Bowl 16

Pasteurized Greek Yogurt, Chef's Selection Fruit Salad, Toasted Pistachios, Organic Honey, Mint Garnish

Ricotta Blueberry Pancakes 17

Buttermilk Ricotta Blueberry Pancakes, Blueberry-Citrus Syrup, Fresh Berries, Powdered Sugar

SIDES

Side Eggs	5	Warm Olives	8
Side Bacon	5	Steamed Vegetables	10
Side Sausage	5	Garlic Fries	12
Small Salad	5	Macaroni 'n Cheese	14
Mashed Potatoes	7	Truffle Fries	14
Garlic Bread	7		



SF WILDER CA BRUNCH MENU

MARTINIS \$15

Basil Gimlet

Wheatley Vodka, Lime, Sugar, Basil

Wilder Espresso-Tini

Titos, Kahlua, Horchata, Cold Brew

Funky Flamingo

Ketel Peach Botanical and Orange Blossom, Orange Liqueur, Cranberry, Lime

Rustic Paw

Bulleit Rye, Pomegranate Grenadine, Citrus, Bitters

ROCKS \$14

El Chupacabra

Habanero Infused Volcan Blanco, Aloe, Lime, Agave

Watermelon Margarita

Don Julio, Fresh Watermelon, Agave, Lime Juice, Black Lava Salt and Tajin Rim

Tipsy Tai (Contains Nuts and Eggs)

Plantation Pineapple & Dark Rum, Orange Liqueur, Lime, Almond, Lilikoi Foam

Carajillo

Licor 43, Fresh Espresso

MOCKTAIL \$9

The Refresher Non-Alcoholic

Seedlip Botanical, Watermelon, Basil, Citrus, Kombucha

@WILDERSFC

HIGHBALLS \$13

Pimm's Cup

Pimm's No 1, Cucumber, Ginger Beer, Lemon

Orange Iguana

Union Mezcal, Tamarind, Lime, Orange Bitter, Tajin

Toucan Tango (Contains Nuts)

Tanqueray Gin, Tropical Falernum, Passion Fruit, Almond, Citrus

TOWER HOUR

Mimosa Tower \$50

Orange, Peach, Mango, Strawberry, Grapefruit

Mix & Match Tower \$60

CHOOSE ANY COMBINATION OF THESE FIVE

Mimosa

Orange, Peach, Mango, Strawberry, Grapefruit

Aperol Spritz

Aperol, Prosecco, Seltzer

Hugo Spritz

Elderflower, Prosecco, Seltzer, Mint

White Sangria

Sauv Blanc, Elderflower, Fresh Fruit, Citrus

Espressotini + \$3

Titos, Kahlua, Cold Brew, Horchata

MORNING MIXES \$12

Frosé

Sparkling Rose, Grapefruit Juice, Lemon, Gummy Bears

Classic Bloody

Vodka, House-made Mary Mix, Stuffed Olives

Bartender's Bloody +\$3

Vodka, House-made Mary Mix, Stuffed Olives, Beer Chaser

HOT AND COLD DRINKS

Fresh Orange Juice \$6

Juice \$5

Oj, Cranberry, Grapefruit, Pineapple

Redbull \$5

Mexican Coke \$6

Sparkling Water \$7

Coffee \$3.5

Espresso Shot \$4

Cappuccino \$5

Oatmilk Cappuccino \$7

Oat Latte \$7

Hot Chocolate \$5

Others

Caramel + 0.5

Vanilla + 0.5





SF WILDER CA BRUNCH MENU

DRAFTS \$8

Dogfish Head 60 Minute IPA

Space Dust IPA

Hop Valley Stach Panda Hazy IPA

Golden Road Mango Cart Wheat

805 Blonde

Russian River STS Pilsner

Russian River Row 2, Hill 56 Pale Ale

Guinness Stout

Brew Dr. Clear Mind Kombucha
Non-Alcoholic

BOTTLES AND CANS \$7

Coors Light Lager

Golden State Dry Cider

Pacifico Pilsner

NON ALCOHOLIC \$6

Heineken 0.0

Sam Adams Hazy IPA



HOT ALCOHOLIC DRINKS \$12

Irish Coffee (contains dairy)
Jameson, Coffee, Waffle Cream

Toddy
Buffalo Trace, Hot Water, Lemon, Honey



RED WINES

True Grit
Cabernet Sauv, Mendocino, 2021

Austin
Cabernet Sauv, Paso Robles, 2022

Caymus 1L
Cabernet Sauv, Napa, 2021

Morgan
Pinot Noir, Santa Lucian Highlands 2021

Talbott
Pinot Noir, Sonoma, 2021

Harvey & Harriet
Bordeaux Blend, San Luis Obispo, 2020

Sea Sun
Pinot Noir, Napa, 2020

gl btl

14 56

16 65

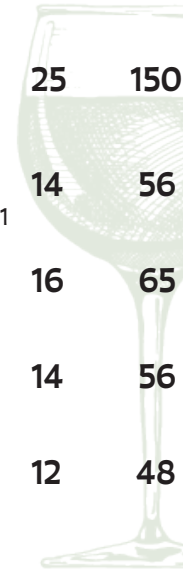
25 150

14 56

16 65

14 56

12 48



WHITE WINES

Whitehaven
Sauvignon Blanc, Marlborough, 2023 12 48

Rombauer Sauv Blanc
Sauvignon Blanc, Napa, 2021 16 65

Cloudy Bay
Sauvignon Blanc, Marlborough, 2023 16 65

Cannonball
Chardonnay, Sonoma, 2022 12 48

Rombauer
Chardonnay, Napa, 2022 16 65

Nai Albarino
Rias Baixas, 2021 12 48

ROSE / SPARKLING WINES

Chandon Brut/Rosé 12
187ml

Moet Imperial 18
187ml

Prosecco 10 38

Campuguet 11 44
Rhône France, 2022

Whispering Angel 14 55
France, 2022

Moet & Chandon Imperial 65
Epernay France

Veuve Clicquot 95
A Reims France

