

SMALL


Oysters available Friday - Sunday only 6 pc | 15 12 pc | 30

Burrata & Crostini | 16
burrata, sourdough toast, summer stone fruit relish, pesto, toasted pine nuts, balsamic reduction

Charcuterie Board | 25
assortment of 3 cheeses, 3 meats, toasted nuts, dried & fresh fruits, truffle honey & crackers


Baked Goat Cheese | 16
Napa chevre goat cheese, seasonal fruit compote, balsamic reduction, & micro green garnish


Salmon Teriyaki | 22
8oz pan seared cubed Atlantic salmon, onion, peppers, squash, snap peas glazed with ginger garlic teriyaki sauce over steamed Jasmine rice

Tuna Poke | 20 
wild ahi tuna cubes, cucumbers, onions, tomatoes, edamame, cilantro, scallions, avocado, cashews, sesame soy & ginger sauce

Calamari and Brussels Sprouts | 18
grilled calamari, fried brussels sprouts, chili flakes, mint, garlic, lemon juice, basil aioli

Roasted Cauliflower | 16
slow roasted achiote cauliflower, romesco sauce, lemon pepper seasoning, mint, chili flakes, garlic butter, fried shallots, lemon aioli

Cajun Vegetable Curry | 17 
mixed peppers, onions, carrots, peas, potatoes, cilantro, fried plantains cooked in coconut broth served with steamed Jasmine rice Add shrimp + 7


Steamed Pork Belly Buns | 16 
5-hour slow-roasted pork belly, jalapeno-carrot relish, cucumbers, lettuce, chipotle mayo Extra Bun + 5

Fried Chicken Wings | Six - 14 Twelve - 27
Choice of buffalo, ponzu, garlic parmesan, or black pepper vinegar

HERBIVORE

Kale Caesar Salad | 16
romaine heart, radish, cherry tomatoes, kale, pretzel croutons, parmesan, Caesar dressing

Wilder's Mixed Greens Salad | 17
baby mixed spring greens, onions, tomatoes, peppers, blue cheese, bacon, candied pecans, honey balsamic vinaigrette


Quinoa Arugula Salad | 17 
steamed organic quinoa, rocket arugula, mangos, onions, watermelon, grilled corn, red radish, feta cheese, verjus vinaigrette dressing

Avocado +3 Chicken + 5 Shrimp + 6


SIDES

- Small Salad | 7
- Steamed Vegetables | 7
- Macaroni 'n Cheese | 12
- Mashed Potatoes | 7
- Warm Olives | 8
- Garlic Bread | 5
- Yuca Fries | 10
- French Fries | 10
- Garlic Fries | 12
- Patatas Bravas | 10
- Grits | 7


CARNIVORE

The Wilder Burger | 20 
8oz ground angus beef, onion bacon jam, lettuce, tomato, onions, American cheese, Chef's secret sauce on sesame bun and fries

Avocado +3 Fried Egg + 2 Mushrooms + 3
Pork Belly Burger | 23
pan seared pork belly, lettuce, tomatoes, pickle cucumbers, chicharones, chipotle mayo on sesame brioche bun, side of fries

Bolognese Pasta | 22 
2-hour slow cooked beef and pork tomatoes sauce, parmesan and pecorino cheese, fresh pasta noodles


Braised Short Ribs & Grits | 30
5-hours braised short ribs over soft creamy grits, roasted baby carrots, corn succotash, fried shallots, grated fresh horseradish


Rib Eye Steak & Gratin | 30 
10 oz all American rib-eye steak served with roasted summer vegetables, chimichurri sauce, mashed leek and potatoes

Chicken Thigh Piccata | 22
8 oz grilled chicken breast cooked through lemon caper butter sauce, served with steamed broccoli and roasted sweet potatoes

Pork Chop & Apple Sauce | 27
grilled Kurobuta pork chop, mashed potatoes, chef's apple sauce, sautéed broccolini, pomegranate reduction

SKILLETS

Asian Style Mussels | 22 
Salt Spring mussels, black rice, onions, tomatoes, ginger, garlic mixed peppers, Thai basil, white wine, saffron coconut curry broth, & sourdough toast Shrimp +7

Wilder's Baked Mac and Cheese | 20 
triple cheese bechamel sauce, bacon, corn, green peas, garnished with buffalo wings and brioche breadcrumbs

Seafood & Chicken Paella | 30
chicken, mussels, shrimp, calamari, fried egg, saffron rice, green peas, onions & peppers mix, lemon aioli, microgreens relish

DAILY SPECIALS

WEDNESDAYS
Wineboard Wed
Bottle of Wine and Charcuterie Board | 49

THURSDAYS
'Tini Thursdays
Well 'Tinis | 9 Premium 'Tinis | 12

FRIDAYS
Oysters Wild
Happy Hour from 4 pm - 6:30 pm | 1.50 each

SATURDAYS & SUNDAYS
Slushies & Mimosas from 11 am - 1 pm | 5
Funky Flamingo Bowl from 3 pm - 6 pm | 45
Pretty Parrot Bowl from 3 pm - 6 pm | 29

Dinner served late:

Wed & Thurs 10:00 pm || Fri & Sat 11:00 pm || Sun 9:00 pm
*Auto gratuity will be added to parties of 5+
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
*Let the chef's imagination work, please disclose allergies



TINI | 15

Filthy Olive Martini

Ketel One or Tanqueray, Dry Vermouth, olive juice

Choice of Pimento, Jalapeno, or Blue Cheese

Basil Gimlet

Wheatley Vodka, Lime, Sugar, Basil

Wilder Espresso-Tini

Titos, Kahlua, Horchata, Cold Brew

Boa

Bulleit Single Barrel, Orange Brandy, Maraschino, Sweet Vermouth

Jessica Rabbit mocktail (nonalcoholic)

10

Seedlip Spice, Egg White, Strawberry, Orange, Lemon, Splash Tonic, Served Up

HIGHBALLS | 13

Howler

Wheatley Vodka, Aloe, Lemon, Grapefruit Syrup, Seltzer

Road Runner

Tanqueray, Elderflower, Strawberry, Lemon, Seltzer, Egg White

Thumper mocktail (nonalcoholic)

8

Seedlip Garden, Lime Juice, Jalepeno, Agave, Topped With Tonic Water



ROCKS | 14

Smokey George

Oak Smoked Buffalo Trace, Sazerac Rye, Sweet Vermouth, Tanqueray, Campari

El Chupacabra

Habanero Infused Casamigos Blanco, Aloe, Lime, Agave

Honey Badger

Bulleit Bourbon, Lemon, Honey, Peach Bitters

Watermelon Margarita

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

PITCHERS SERVES UP TO 5 | 55

Aperol Spritz

Aperol, Prosecco, Seltzer

White Sangria

Sauvignon Blanc, Elderflower, Lemon, Fresh Fruit

BOWLS

Funky Flamingo Bowl SERVES UP TO 8 | 75

Ketel Peach Botanical, Triple Sec, Lime, Cranberry

Pretty Parrot SERVES UP TO 4 | 45

Parrot Baby Coconut Rum, 99 Pineapple Liqueur, Lime, Orange, Pineapple

NON ALCOHOLIC BOTTLES | 6

Mexican Coke

Topo Chico

Heineken 0.0 (nonalcoholic)



BOTTLES/ CANS | 7

Golden State Dry Cider

Sierra Nevada Wild Little Thing Sour

Pacifico Pilsner

Dogfish Head 90 Minute IPA

Guinness Stout

Bud Light Pale Lager

Brooklyn Lager

Strainge Beast Hard Kombucha

DRAFT BEERS | 8

Space Dust IPA

Calicraft Cool Kidz IPA

Sierra Nevada Hazy IPA

Calicraft Coast Kolsch

Golden Road Mango Cart Wheat

805 Blonde

Trumer Pils Pilsner

Drakes 1500 Pale Ale

Wilder's Rotating Tap

REDS

Bull by the Horns Cabernet, Paso Robles, 2019

11/44

True Grit Cabernet, Mendocino, 2016

14/56

Newton Unfilter Cabernet, Napa Valley, 2017

16/65

High on the Hog Red Blend, Paso Robles, 2018

11/44

Morgan Pinot Noir, Santa Lucian Highlands 2018

14/56

Angeline Pinot Noir, Sonoma, 2018

10/40

Bedrock Old Vine Zinfandel, Sonoma, 2019

12/48

Numanthia Termes Tempranillo, Toro Spin, 2017

12/48

Shypoke Keep Calistoga, CA, 2018

17/85

Ramsay Pinot Noir, Napa Valley, 2020

14/56

WHITES

Angeline Sauvignon Blanc, Sonoma, 2020

12/45

WhiteHaven Sauvignon Blanc, Marlborough, 2019

10/40

Gisen Sauvignon Blanc, Marlborough, 2019

12/45

Cannonball Chardonnay, Sonoma, 2019

12/45

Rombauer Chardonnay, Napa, 2019

16/65

ROSE & SPARKLING WINES

Campuket Rhône France, 2019

10/40

Whispering Angel France, 2019

14/55

Chandon Splits

12/--

Prosecco

10/38

Moet & Chandon Imperial Epernay France

--/65

Veuve Clicquot A Reims France

--/95

DESSERT

Greek Yogurt Cheesecake | 7

traditional cheesecake made with Greek yogurt, served with strawberries coulis and fresh berries

Traditional Affogato | 6

Madagascan vanilla ice cream on a waffle cone drawn in a shot of espresso of Kahlua

Chocolate Cake | 7

lightly warm chocolate cake over tres leches cake sauce, espresso whipped cream

The Wild One | 8

well ... you're taking a wild chance! *let us know of any allergies*

