

## STUFF ON BREAD

### Burrata Bruschetta | 14

burrata cheese, stone fruit relish, pesto toast, pine nuts, basil, side salad

### Smoked Salmon Toast | 19



Alaskan smoke salmon, toasted brioche bread, cream fraiche, red onions, capers, mustard greens, and micro greens garnish

### Whiskey Glazed French Toast | 17

whiskey infused brioche toast, Fireball glaze, vanilla whipped cream, seasonal berries, toasted walnuts (non-alcoholic verison available)

### Avocado Toast | 13

California avocado, country toast, mustard greens, and local wildflowers

### Smoked Brisket Grilled Cheese | 18



14-hour smoked brisket, pickled onions, mayo, whole grain mustard, Gruyere cheese, side salad

### Wilder B.L.T | 17

Applewood smoked bacon, romaine lettuce, tomato, black bean spread, queso fresco, side salad

### Chicken Ceasar Wrap | 16



pulled chicken, hearts of romaine lettuce, onion peppers mix, Ceasar dressing, parmesan cheese, served with fries

### Chicken Thigh Sandwich | 20

grilled Mary's chicken thigh, pesto aioli, roasted peppers, onions, tomatoes, lettuce, provolone cheese on ciabatta bread, fries

Add Protein To Any Toast

Egg + 3 Bacon + 3

### The Wilder Burger | 21

8 oz ground short rib and American Kobe with onion bacon jam, lettuce, tomato, onion, American cheese, Chef's secret sauce on a brioche bun, fries

## GREENS

### Caesar Salad | 15

romaine heart, radish, cherry tomatoes, Belgium endive, pretzel croutons, parmesan, Caesar dressing

### Quinoa Spinach Salad | 15

white organic quinoa, spinach, mangoes, cucumbers, macadamias, goat cheese, verju mango dressing

### Mixed Greens Salad | 15

baby spring greens, onions, tomatoes, black olive, grilled seasonal fruit, cashews, feta cheese, honey balsamic vinaigrette

Avocado +3

Chicken +5

Shrimp +7

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### Brunch served early:

Sat & Sun 11:00 am - 3:00 pm

### 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

## THE INCREDIBLE, EDIBLE EGG

### Smoked Meat and Eggs (scrambled or omelet) | 15

house smoked ham, chorizo, onions, jack cheese, with breakfast potatoes, side salad

### Shakshuka | 17 \*longer cook time\*



3 eggs poached in tomato sauce made with eggplant, pepper, onion, capers, olives, zucchini served with pesto toast

### Veggie and Eggs (scrambled or omelet) | 13

pepper, tomato, zucchini, mushroom, goat cheese with breakfast potatoes, side salad

### Wilder Omelet | 15

black beans, corn kernels and huitlacoche mix, pico de gallo, jack cheese, breakfast potatoes, side salad

### Huevos Rancheros | 17



black bean spread on two tostada tortilla, ranchero sauce, queso fresco, two eggs your way, pico de gallo, side salad

### The Classic Continental | 17

smoked applewood bacon, organic white toast, sausage, eggs your way

## THE WILD ONES

### Smoked Brisket Hash | 21



12-hour slow-smoked brisket, two eggs your way, carrot, peppers, onion, breakfast potatoes

### Smoked Quesadilla | 17

roasted pepper onions, tomato, mushroom, chipotle crema, and smoked chicken or pork

### Wild Pancakes | 17



pumpkin spiced pancakes, cinnamon pecan butter, fresh berries toasted pumpkin seeds

## SIDES

Small Salad | 6

Mashed Potatoes | 6

Steamed Vegetables | 5

Patatas Bravas | 10

Macaroni 'n Cheese | 7

French Fries | 10

Yuca Fries | 10

## DAILY SPECIALS

### WEDNESDAYS

#### Wineboard Wed

Bottle of Wine and Charcuterie Board · 45

### THURSDAYS

#### 'Tini Thursdays

Well 'Tinis · 9 Premium 'Tinis · 12

### FRIDAYS

#### Oysters Wild

Happy Hour from 4 pm - 7 pm · 1.50 each

### SATURDAYS & SUNDAYS

Slushees & Mimosas from 11 am - 1 pm · 5

Funky Flamingo Bowl from 3 pm - 6pm · 45

Pretty Parrot Bowl from 3 pm - 6 pm · 29

# SF WILDER CA



## MORNING MIXES • 12

### Classic Bloody

Vodka, House-made Mary Mix, Stuffed Olives

### Aperol Spritz (•45 PITCHER)

Aperol, Champagne, Seltzer

### Froze

Sparkling Rose, Grapefruit Juice, Lemon, Gummy Bears

### Bartender's Bloody +3

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



## 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



## WINE YOU MIX GLASS 9

### Mimosa (•25 HALF PITCHER • 45 PITCHERS)

Juice Choices: Orange, Strawberry, Grapefruit, Peach, Mango

### White Sangria (•25 HALF PITCHER • 45 PITCHERS)

White Wine, Elderflower Liqueur, Lemon, Fresh Fruits



## HIGHBALLS • 13

### Pimm's Cup

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

### Howler

Wheatley Vodka, Aloe, Lemon, Grapefruit Syrup, Seltzer

### Road Runner

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

### Thumper mocktail (nonalcoholic)

Seedlip garden, lime juice, jalapeño, 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



## TINIS • 15

### Filthy Olive Martini

Ketel One or Tanqueray, Dry Vermouth, Olive Juice  
Olive Choices: Pimento, Jalapeno, or Blue Cheese

### Basil Gimlet

Wheatley Vodka, Lime, Sugar, Basil

### Wilderness Espresso-Tini

Titos, Kahlua, Horchata, Cold Brew

### Jessica Rabbit mocktail (nonalcoholic)

Seedlip spice, egg white, strawberry, orange, lemon, splash tonic



## HOT • 12

### Irish Coffee

Fresh Brewed Coffee, Jameson, Cream

### Toddy

Buffalo Trace, Hot Water, Lemon, Agave



## BOTTLES/ CANS • 7

### Golden State Dry Cider

### Sierra Nevada Wild Little Thing Sour

### Pacifico Pilsner

### Dogfish Head 90 Minute IPA

### Guinness Stout

### Shiner Bock

### Black Hammer Sparkle Pony Blonde

### Bud Light Pale Lager

### Brooklyn Lager

### Strange Beast Hard Kombucha



## DRAFT BEERS • 8

### Space Dust IPA

### Calicraft Cool Kidz IPA

### Calicraft Coast Kolsch

### Sierra Nevada Hazy Little Thing Sour

### Lagunitas Unrefined Shugga, Barleywine 10% ABV

### 805 Blonde

### Trummer Pils Pilsner

### Golden Road Mango Cart Wheat

### Drakes 1500 Pale Ale



## 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

### Terrazas Malbec, Mendoza, 2018

11/44

### Domaine Anderson Pinot Noir, Mendoza, 2017 Vintage

16/65

## WHITES

### Angeline Sauvignon Blanc, Sonoma, 2020

12/45

### WhiteHaven Sauvignon Blanc, Marlborough, 2019

10/38

### Gisen Sauvignon Blanc, Marlborough, 2019

12/45

### Cannonball Chardonnay, Sonoma, 2019

12/45

### Rombauer Chardonnay, Napa, 2019

16/65

## ROSE & SPARKLING WINES

### Campuget Rhône France, 2019

10/38

### Whispering Angel France, 2019

14/55

### Chandon Splits

12/--

### Prosecco

10/38

### Moët & Chandon Imperial Epernay France

--/65

### Veuve Clicquot A Reims France

--/95



10