

STUFF ON BREAD

Burrata Bruschetta | 16

burrata cheese, stone fruit relish, pesto, pine nuts, crostinis, micro-greens garnished, and balsamic reduction

Smoked Salmon Toast | 19



Alaskan smoke salmon, lemon oil, mustard greens, edible flowers, micro greens garnished on a toasted brioche bread

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 | 19



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 | 17



pulled chicken, hearts of romaine lettuce, onion and peppers mix, tomatos, Ceasar dressing

Chicken Thigh Sandwich | 20

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

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

Add Protein To Any Stuff on Bread

Egg + 3 Bacon + 3

GREENS

Kale Caesar Salad | 16

romaine heart, radish, organic kale, cherry tomatoes, radishes, pretzel croutons, , Caesar dressing

Quinoa Arugula Salad | 17



white organic quinoa, rocket arugula, summer watermelon, mangos, cucumbers, onions, feta cheese, toasted pumpkin seeds and verju vinaigrette

Wilder's Mixed Greens Salad | 17

Baby mixed greens, mixed peppers, onions, tomatoes, bacon, blue cheese, toasted pecans, honey balsamic dressing

Avocado +3 Chicken +5 Shrimp +7

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

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

Ricotta Blueberry Pancakes | 17



buttermilk ricotta blueberry pancakes, blueberry citrus syrup, fresh berries, and powder sugar

Smoked Brisket Hash | 21

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

Smoked Quesadilla | 18

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

SIDES

Small Salad | 7

Steamed Vegetables | 7

Macaroni 'n Cheese | 12

Yuca Fries | 10

Warm Olives | 8

Garlic Bread | 5

Mashed Potatoes | 7

Patatas Bravas | 10

French Fries | 10

Garlic Fries | 12

Grits | 7

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

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



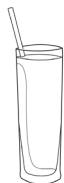
WINE YOU MIX GLASS 9

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

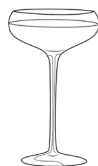
Habanero Infused Casamigos Blanco, Aloe, Lime, Agave

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

Wilder 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

Bud Light Pale Lager

Brooklyn Lager

Straine Beast Hard Kombucha



DRAFT BEERS • 8

Space Dust IPA

Calicraft Cool Kidz IPA

Calicraft Coast Kolsch

Sierra Nevada Hazy Little Thing Sour

SF Brewing Co Rotating Handle

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

Shypoke Keep Calistoga, CA, 2018

11/44

Ramsay Pinot Noir, Napa Valley, 2020

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

