

STARTERS

VIETNAMESE LETTUCE WRAPS

seared ground pork blended with cilantro + ginger, tossed in light sesame soy sauce, served with bibb lettuce cups + noodles | 14

GOLDEN DUCK EGG ROLLS

braised duckling, blended with carrot, napa cabbage + green onion, golden fried, spiced marmalade dipping sauce | 14

WB'S NACHOS

tortillas, braised short rib ragu, roasted jalapeños, charred onion, queso sauce, salsa, sour cream | 14

IRISH STOUT ONION SOUP

classic onion soup scented with our stout, a touch of grain mustard + Worcestershire sauce, topped with crouton, bubbly mozzarella + cheddar | 10

BUFFALO WINGS

eight wings of your choice: spicy honey sriracha or bbq, blue cheese, celery, carrot | 14

PARMESAN TRUFFLE FRIES V

fries dusted with salty parsley + parmesan, truffle oil | 10

FRIED CALAMARI

with tomato sauce + citrus aioli | 13 (cherry hot peppers +2)

Shared Dips + Snacks

BAKED ARTICHOKE + SHISHITO PEPPER DIP V

creamy artichoke dip spiked with zesty minced shishito peppers, garnished with veggies + garlicky toasts | 12

CLASSIC HUMMUS V

creamy hummus with crunchy veggies + pita wedges | 12

FRIED BRUSSELS + BACON

golden fried brussels tossed with sweet Medjool dates, smoky bacon, balsamic glaze | 13

TORTILLA CHIPS + DIPS V

fresh guacamole, momma's salsa | 10

SALADS

add: grilled chicken +6 | butternut squash +4 | spicy shrimp +8
blackened salmon +8 | grilled tuna steak* +10 | grilled steak* +10

CAESAR

bright lemony Caesar dressing tossed with crisp romaine, house croutons | 12

AUTUMN CRIMSON + GOLD BEET V

roasted red + yellow beets, fresh greens, blue cheese, honeyed walnuts, white balsamic vinaigrette | 15

OUR COBB

romaine, frisée, avocado, honey glazed bacon, crumbled blue cheese, eggs, tomato, kalamata olives, chives, French dijon vinaigrette | 14

WILL'S WEDGE

baby iceberg head, creamy rich blue cheese, bacon, hard boiled egg, tomato, pickled red onion | 12

RED DOOR SUPER GREENS V

crunchy blend of kale, radicchio, fennel, Belgian endive + cucumber, tossed with spicy sweet vinaigrette | 15

BOWLS

SALMON HARVEST BOWL

fresh salmon fillet, miso glaze, organic brown rice + farro, butternut squash, wilted baby kale | 21

NUEVO BURRITO BOWL

pulled pork, Spanish farro, butternut squash, avocado, spicy peppers, caramelized onions, cheddar, served with chipotle sauce, salsa, sour cream, tortilla chips | 18

BUDDHA BOWL V

egg noodles, seasonal veggies, hard boiled egg, cilantro + lime, steeped in umami broth | 14

add: grilled chicken +6 | butternut squash +4 | spicy shrimp +8
blackened salmon +8 | grilled tuna steak* +10 | grilled steak* +10

Brunch

Saturday + Sunday 11:30 - 3pm

all brunches for \$19.95 and include a complimentary bloody mary, champagne cocktail or a pint WB's craft brew

BANANAS FOSTER STUFFED FRENCH TOAST

cream cheese stuffed brioche topped with sauteed bananas + maple syrup, your choice smoked bacon or country sausage links

EGGS BENEDICT

toasted Bay's English muffin, poached eggs, luscious hollandaise, served with fresh fruit cup + home fries, your choice:

Blackened Salmon, Avocado Slices or Canadian Bacon

CHIHUAHUA TOSTADA

corn tortillas, pulled bbq pork, sunny side up eggs, topped with spicy pico de gallo + melted pepper jack cheese, garnished sour cream + guacamole

BLUEBERRY FLAPJAX

fluffy buttermilk pancakes studded with fresh blueberries, served with maple syrup + your choice smoked bacon or country sausage links

BREWER'S STEAK + EGGS

grilled sliced steak, sunny side up eggs, grilled tomato, home fries, served with toasted brioche

AVOCADO TOAST WITH GRILLED SHRIMP

lightly toasted brioche topped with zesty avocado salad, spicy grilled shrimp, Farmers cheese, salsa fresca

BACON + EGG POUTINE

the infamous Canadian "Cure"....
pub fries topped with melted cheese curds, a touch of duck fat, diced smoked bacon topped with sunny side up eggs + bathed in a red wine sauce

Sides

- fresh fruit cup | 5
- home fries | 5
- sautéed broccoli rabe + garlic | 6
- country sausage link | 5

BUCK -A- SHUCK OYSTERS

Saturday + Sunday 11:30 - 3pm

WB's Steakburger*

8oz Hereford steakburger, toasted brioche bun, lettuce, tomato, red onion, house pickle, fries, WB burger sauce | 18

- American, Cheddar or Swiss +1
- Avocado + Pepper Jack +3
- Mushrooms + Swiss +2
- Applewood Bacon + Cheese +3

SANDWICHES

BILL'S ROAST BEEF DIP

slow roasted beef, melted sharp cheddar sauce, au jus dip, soft baguette, creamy horseradish sauce | 16

BBQ PULLED PORK CIABATTA

southern style bbq pork shoulder with zesty pineapple salsa served on ciabatta roll | 15

CHICKEN + PEPPER JACK CHEESE STEAK

seared chicken breast, roasted peppers, mushrooms + onions with melted spicy jack cheese served on torpedo roll | 15

Desserts

SEASONAL SOFT SERVE GELATO WITH TOPPINGS | 8

WB'S FLOURLESS CHOCOLATE BROWNIE SUNDAE GF | 8

NEW YORK CHEESECAKE WITH RED WINE CHERRY TOPPING | 9

PUMPKIN CHEESECAKE EGG ROLLS WITH VANILLA ICE CREAM | 9

Cocktails

BLOODY MARY

vodka with our Totally Rockin' bloody mary mix | 10

MIMOSA

champagne, orange juice | 10

CHAMPAGNE COCKTAIL

champagne, bitters, sugar cube, lemon twist | 10

GRAPEFRUIT SPARKLER

champagne, grapefruit juice | 10

VAN GOGH JOE

Van Gogh espresso vodka, coffee, whipped cream, chocolate sauce, cherry garnish | 12

MORNING TEA-TINI

Sweet Tea vodka, Limoncello liqueur, lemon twist | 12

BREAKFAST BOURBON

Maker's Mark bourbon, maple syrup, fresh orange juice | 12

IRISH COFFEE

Jameson Irish whiskey, hot coffee, sugar cube, whipped cream, cherry garnish | 12

PUMPKIN SPICED MARTINI

Pumpkin cream liqueur, Stoli Vanil vodka, Fireball whiskey | 13

ESPRESSO MARTINI

Stoli Vanil vodka, Borghetti espresso liqueur, Irish cream, cacao | 12

PALOMA

Milagro Silver tequila, fresh grapefruit, lime, club, agave | 12

BLOOD ORANGE COSMO

Ketel One vodka, Solerno Blood Orange liqueur, blood orange purée, white cranberry juice, fresh lime | 15

NIKKI'S APRICOT SANGRIA

Apricot brandy, spiced rum, red wine, orange juice | 14 (pitcher | 42)

BLACKBERRY JALAPEÑO MARGARITA

Jose Cuervo Gold tequila, triple sec, fresh lime, jalapeño, blackberry purée, Tajín chile lime | 13

VODKA SODAS

Tito's Handmade, dash of agave, mixed with your choice | 12

FRESH BLACKBERRIES + SODA

FRESH BLUEBERRIES + SODA

FRESH STRAWBERRIES + SODA

WHISKY

2 OZ | 3 OZ

JACK DANIEL'S TENNESSEE WHISKEY 10 | 13

JAMESON IRISH WHISKEY 12 | 15

JOHNNIE WALKER GOLD LABEL RESERVE 26 | 32

MONKEY SHOULDER BLENDED MALT SCOTCH 15 | 18

NIKKA COFFEY PURE MALT WHISKY 31 | 38

SUNTORY TOKI JAPANESE WHISKY 10 | 13

TULLAMORE DEW IRISH WHISKEY 11 | 14

WRITERS' TEARS COPPER POT IRISH WHISKEY 15 | 18

SINGLE MALT

2 OZ | 3 OZ

BALVENIE CARIBBEAN CASK 14 YR SCOTCH 31 | 38

DEWAR'S WHITE LABEL BLENDED SCOTCH 10 | 13

GLENFIDDICH BOURBON BARREL 14 YR SCOTCH 24 | 30

GLENGOYNE CASK STRENGTH SCOTCH 31 | 38

GLENLIVET CARIBBEAN RESERVE SCOTCH 13 | 18

MACALLAN 12 YR SCOTCH 31 | 38

OBAN 14 YR SCOTCH 28 | 35

TAMDHU 12 YR SCOTCH 23 | 29

White Wine

Riesling

J LOHR ESTATES, BAY MIST - CA 13 | 40

Moscato

ZONIN, VENTITERRE - IT 12 | 36

Pinot Grigio

ZONIN, DELLE VENEZIE - IT 13 | 39

SANTA MARGHERITA, ALTO ADIGE - IT 18 | 65

Sauvignon Blanc

J LOHR ESTATES, FLUME CROSSING - CA 11 | 33

WHITEHAVEN - NZ 15 | 45

Chardonnay

CALLAWAY CELLAR SELECTION - CA 11 | 33

LOUIS LATOUR, ARDÈCHE - FR 14 | 42

BOUCHARD AÎNÉ & FILS, MÂCON-VILLAGES - FR 16 | 48

Sparkling + Rosé

RUFFINO PROSECCO - IT 13 (split)

FLEUR DE MER, CÔTES DE PROVENCE - FR 11 | 33

Red Wine

Pinot Noir

ERATH, RESPLENDENT - OR 16 | 48

MEIOMI - CA 16 | 48

Super Tuscan

TENUTA FRESCOBALDI DI CASTIGLIONI - IT 20 | 60

Merlot

BLACKSTONE - CA 10 | 31

Malbec

PORTILLO - AR 14 | 42

Cabernet Sauvignon

CAYMUS, BONANZA - CA 11 | 33

RAYMOND, R COLLECTION - CA 14 | 42

LOUIS MARTINI - CA 16 | 48

Blends

RHIANNON RED - CA 10 | 31

CHARLES SHAW ORGANIC - CA 13 | 39

Bourbon & Rye

2 OZ | 3 OZ

BASIL HAYDEN BOURBON 15 | 19

BULLEIT BOURBON 11 | 14

DAD'S HAT RYE 16 | 19

ELIJAH CRAIG BOURBON 14 | 17

HIGH WEST DOUBLE RYE 14 | 20

HUDSON MAPLE CASK RYE 20 | 25

KNOB CREEK BOURBON 13 | 17

MAKER'S MARK BOURBON 12 | 15

MICHTER'S US*1 BOURBON 19 | 23

TEMPLETON RYE 10 | 13

WHISTLEPIG 10 YR RYE 28 | 35

WOODFORD RESERVE BOURBON 15 | 18