

STARTERS

WB'S SIGNATURE MEATBALL PARMESAN

all pork meatballs blended with parmesan, parsley + garlic, braised in tomato sauce, topped with parmesan + mozzarella, served with garlic bread | 14

CAVIAR + CRAB DEVILED EGGS COMBO ^{GF}

with English mustard, chives + mayo, two topped with fresh lump crabmeat, two topped with Salmon caviar | 13

CREAMY BUTTERNUT SQUASH SOUP ^V

roasted squash, onion, garlic, vegetable broth, coconut milk, warming winter spices | 8

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, mozzarella + cheddar | 10

BUFFALO WINGS

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

TRUFFLE FRIES ^V

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

SEAFOOD BAR

FRESH OYSTERS ON THE HALF ^{GF}

five oysters, cocktail sauce + cucumber mignonette | 15

MERRIMAN'S SALMON POKE LETTUCE WRAPS

fresh salmon cubes marinated in ginger, ponzu sauce, lime + spice, blended with sesame seeds + avocado, served with lettuce cups | 16

FRIED CALAMARI

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

TIKI COCONUT SHRIMP

panko-coconut coated jumbo shrimp, golden fried, orange marmalade sriracha dip | 16

Shared Dips + Snacks

THE GENERAL'S CAULIFLOWER ^V

golden fried cauliflower florets tossed in the general's creamy sauce | 13

TATER TOTS POUTINE

crispy fried potato gems topped with red wine demi glace, melted cheese, avocado, bacon, diced tomato | 14

HAN DYNASTY POTSTICKERS ^V

pan fried veggie dumplings, spicy soy + ginger dipping sauce | 14

PAPPY'S SHRIMP + CRAB DIP

bayou shrimp + crab blended in zesty spinach + mushroom white wine cheese sauce, served with garlic bread | 17

TORTILLA CHIPS + DIPS ^V

fresh guacamole, momma's salsa | 10

PARKER HOUSE ROLLS FOR THE TABLE ^V

house baked served with whipped butter | 6

SALADS

add: grilled chicken +6 | butternut squash +4 | spicy shrimp +8
4 oz burger* +7 | blackened salmon +8 | grilled scallops +12

HAIL "THE SPICY CAESAR"

romaine hearts, classic lemony Caesar dressing with heat, toasted peppercorn bread crumbs, fresh grated parmesan | 13

BEETS + BURRATA ^V

red + gold beets, burrata cheese, arugula + fresh greens, tomato + fresh basil, balsamic vinaigrette | 16

OUR COBB

romaine, frisée, avocado, honey glazed bacon, crumbled blue cheese, eggs, tomato, kalamata olives, chives, classic 60's French dressing | 15

THE TRADE WINDS ^V

cajun-spiced asparagus spears, greens, mango salsa, slivered almonds, mandarin oranges, tomato, goat cheese, blood orange vinaigrette | 15

WILL'S WEDGE

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

Lunch Combos

BILL'S ROAST BEEF + IRISH SOUP ONION SOUP

half-sized roast beef sandwich + cheese with au jus dip served with a cup of Irish stout onion soup au gratin | 18

SALMON BLT WRAP + TRUFFLED TATER TOTS

half wrap with a side of crispy truffled tater tots + grated parmesan | 14

BUTTERNUT SQUASH SOUP + SPINACH SALAD ^V

fresh spinach, craisins, toasted almonds, goat cheese, balsamic dressing, served with a cup of butternut squash soup | 16

SPAGHETTI + MEATBALLS

classic comfort! served with crusty garlic bread | 17

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

Mushrooms + Swiss +2 Guacamole + Pepper Jack +4

Applewood Bacon + Cheese +3 Fried Egg +3

BOWLS

GENOVESE PAPPARDELLE

wide noodles tossed with a soul satisfying red wine braised short rib ragu, pecorino romano garnish | 18

LONDON TIKKA MASALA

tasty chicken morsels simmered in coconut cream curry sauce, served with basmati rice, naan bread | 18

LE MAC + CHEESE ^V

caramelized french onions blended with curly noodles tossed in sherried cheese sauce, peppery bread crumbs, gruyère cheese | 17

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 scallops +12

SANDWICHES

BILL'S ROAST BEEF DIP

slow roasted beef, melted sharp cheddar sauce, au jus dip, soft baguette, creamy horseradish sauce, pub fries | 17

HOLY MEATBALL GRINDER

tender housemade parmesan meatballs topped with melted provolone, served on torpedo roll, pub fries | 16

CHICKEN + PEPPER JACK CHEESE STEAK

seared chicken breast, roasted peppers, mushrooms + onions with melted spicy jack cheese served on torpedo roll, pub fries | 16

SALMON BLT WRAP

blackened salmon filet, bacon, lettuce + tomato in flour tortillas with red pepper aioli, served with pub fries + cole slaw | 16

Sides

- french fries | 5
- mixed greens salad | 7
- grilled asparagus spears | 8
- side caesar salad | 7

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

KEY LIME PIE WITH WHIPPED CREAM + STRAWBERRY SAUCE | 9

Weekend Brunch

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

^{GF} gluten sensitive

^V vegetarian

We make every attempt to accommodate allergy requests, but we can not guarantee our products will meet your dietary requirements.
* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.