

HAPPY HOUR

\$9 Appetizers

Crab Rangoons
Black Truffle Potato Croquettes
Bacon Wrapped Dates
Hatch Green Chili Queso

\$9 Cocktails

Bourbon Peach Mule

Jim Beam, Peach Liqueur, Lime, Ginger Beer

Prickly Pear Margarita

Don Ciccio Prickly Pear Liqueur, Sauza,
Lemon, Agave

Wilbur "tini"

Svedka Vodka, In and Out Brine, Taleggio
Stuffed Olives

Lux 75

Bombay, Lemon, Champagne, Amarena Cherry

Put The Lime In The Coconut

Absolut Lime, Malibu, Fresh Lime,
Pineapple Juice, Club Soda)

\$9 Glass Wines

Primosole Pinot Grigio, Puglia, Italy
Piquitos Moscato, Valencia Spain
Vinas 3 by row 11 Pinot Noir, California
Liberty School Cabernet Sauvignon, Paso
Robles California

Swift Wine Flights

RED

Primativo, Miali, Puglia Italy

Schaiva, Castel Sallegg Bischof, Alto
Adige, Italy

Corvina Blend, Luigi Righetti Amarone
della Valpolicella Classico, Veneto, Italy

\$35

WHITE

Pinot Grigio, Primosole, Puglia Italy

Vermentino, Fallegro Langhe DOC
"Favorita", Lange Italy

Carricante, Alta Mora Etna Bianco, Sicily
\$26

\$1 Off Bottled Beer

BAR BITES

ANCIENT GRAIN SALAD

Little Farms Lettuce, Cucumbers, Pickled
Pearl Onions, Cherry Tomatoes, Lentils,
Farro, Quiona, Citrus Honey Vinaigrette
14

LOCAL OYSTERS (GF)

White Balsamic Mignonette, Sriracha
Cocktail Sauce, Hot Sauce, Lemon
21/29

MEZZE PLATTER

House Made Hummus, Baba Ganoush, Whipped
Feta, Grilled Za'Atar Pita
16

SHISHITO PEPPERS

Roasted with Agave and Lime
11

WILBurger

Rosda Back Angus Patty, Nueskes Bacon Jam,
Cheddar Cheese, Caramelized Onions, LTO,
Pickle, Pub Sauce served with Crinkle Fries
Add Sunny Side Up Egg +3
17

POMMES DAUPHINE

Crisp Potato Puff, Truffle Salt, Black
Truffle Aioli
12

STEAK FRITES

Grilled Bavette Steak, Garlic Parmesan
Fries, House Made Steak Sauce
29

SHRIMP COCKTAIL

Cocktail Sauce, Lemon
12

CAPRESE FLATBREAD

Beefsteak Tomato, Mozzarella, Balsamic
Reduction, Handtorn Basil
13

ROASTED MUSHROOM FLATBREAD (GF)

Cauliflower Crust, Whipped Ricotta, Roasted
Oyster and Shitake Mushrooms, Caramelized
Onions
14

CRISPY ARTICHOKEs

Served with Pesto Aioli
11

CRAB PRETZEL

Lump Blue Crab Dip, Soft Pretzel
17

CRAFT COCKTAILS

ESPRESSO MARTINI

Ketel One Vodka, Espresso, Brown Sugar, Baileys, Kahlua, Chocolate Bitters

18

BELLINI "TINI"

Strawberry Vodka, Peach Liqueur, Champagne, Fresh Lemon & Strawberries

15

LAVISH LIVIN'

Botanist Gin, Italicus, Fresh Lime, and Grapefruit, Lavendar, and Ginger Beer

15

JAMESON ORANGE CRUSH

Jameson Orange, Cointreau, Fresh Squeezed OJ

14

THE SMOKED PALOMA

Casamigos Anejo, Mezcal, Lime and Grapefruit Juice

16

THE WILBUR FASHIONED

Woodford Reserve, Vanilla Bean, Brown Sugar, Orange Bitters

17

MINTY LEMON DROP

Absolute Citron, Italicus, Lemon Sugar, Mint

16

BLUEBERRY MOJITO

Blueberry Vodka, Fresh Lemon, Mint, Blueberry Puree, Club Soda

14

CUCUMBER CHILLER

Grey Goose Pear, St. Germaine, Cucumbers, Lemon, Club Soda

13

RUM RUNNER

Bacardi, Myers, Blackberry Brandy, Banana Liqueur, Pineapple Juice, OJ

16

HOT MANA

Casamigos Blanco, Malibu, OJ, Pineapple Juice, Fresh Lime, Egg White

15

DRAFT BEER

Please check with your server or bartender for our weekly selection

WINES BY THE GLASS

SPARKLING

LA MARCA PROSECCO VENETO, ITALY

12

MALVIRA SPARKLING ROSE RIVE GAUGHE, 2021

16

WHITE

GIESIN SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND

12

PRIMOSOLE ORGANIC PINOT GRIGIO PUGLIA, ITALY

10

ACROBAT PINOT GRIS, OREGON

12

LICIA ALBARINO RIAS BAIXAS, SPAIN

12

RED TAIL RIDGE DRY RIESLING FINGER LAKES, NEW YORK

14

MARCHESE LUCA SPINOLA GAVI DI TASSAROLO DOCG, ITALY

14

PIQUITOS MOSCATO VALENCIA, SPAIN

12

DREYER RESERVE CHARDONNAY NORTH COAST, CALIFORNIA

16

JORDAN CHARDONNAY RUSSIAN RIVER VALLEY, CALIFORNIA

20

WINES CONTINUED

ROSÉ

LES DAUPHINS, COTE DU RHONE CUVÉE SPECIALE,
RHONE VALLEY, FRANCE
12

RED

VINAS 3 BY ROW ELEVEN PINOT NOIR,
CALIFORNIA
14

CARLETTO MONTEPULCIANO D'ABRUZZO, DOC,
ABRUZZO
12

SHADOW HILL MERLOT COLUMBIA VALLEY,
WASHINGTON
12

LUBERRI RIOJA, SEIS DE LUBERRI, SPAIN
14

BINDI SERGANDI CHIANTI, ITALY
12

LIBERTY SCHOOL CABERNET SAUVIGNON PASO
ROBLES, CALIFORNIA
14

MARKHAM CABERNET SAUVIGNON NAPA VALLEY,
CALIFORNIA
26

ARGENTO "ORGANIC" MALBEC UCO VALLEY,
ARGENTINA
14

LANCASTER ESTATE WINEMAKER'S CUVÉE BORDEAUX
BLEND, CALIFORNIA
20