



## BRUNCH

### STEAK & EGGS

Sirloin, roasted garlic herb butter, over easy eggs, sourdough toast, choice of hash browns or tomato and cucumber-basil medley 28

### BLACKENED SHRIMP & GRITS CAKE

Griddled grits corn cakes, blackened shrimp, tomato creole sauce 24

### CALI BENNY

Bacon, avocado, tomato, poached eggs, hollandaise, sourdough toast, hash browns 20

### SMOKED BRISKET BENNY

Brisket, poached eggs, sourdough toast, spicy hollandaise, hash browns 22

### RICOTTA SCRAMBLE

Basil oil, tomato and cucumber-basil medley 17

### BREAKY BOWL

Scrambled egg whites, grilled chicken, whipped feta, quinoa, peppers, arugula, chili oil 20



### AVOCADO TOAST

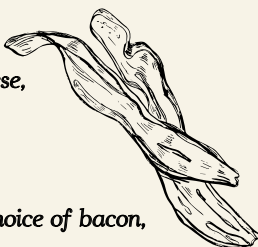
Seasoned avocado mash, scrambled egg whites, crispy garlic chili, sourdough toast, mixed greens 16

### BREAKFAST CHIMICHANGA

Fried machaca burrito, Oaxaca cheese, sour cream, cotija, over easy eggs, salsa verde, house salsa 17

### OLD AZTEC

Three egg scramble, peppers, mushrooms, onions, cheese, sausage, bacon, sourdough toast, hash browns 19



### BREAKFAST BURRITO

Soft scrambled eggs, avocado, cheese, hash browns, choice of bacon, sausage or ham, flour tortilla, house salsa 16

### MACHACA SCRAMBLE

Brisket machaca, pasilla peppers, jalapeños, tomatoes, onions, eggs, cotija cheese, avocado, black beans, tortillas 19

### CHILAQUILES

Tortilla chips, shredded cheese, onion, cilantro, sour cream, two eggs, enchilada or tomatillo suiza sauce, black beans 17

*add carnitas or brisket machaca +6*

### SUNRISE BREAKFAST

Two eggs, sausage, bacon or ham steak, hash browns, sourdough toast, jam, butter 16

### BREAKFAST SANDWICH

Crispy hash brown, sausage patty, scrambled eggs, American cheese, sourdough toast 16

### POZOLE

Pork, hominy, spicy guajillo & ancho chile broth, shredded cabbage, onion, cilantro 10 cup / 14 bowl



## SIDES

BACON 6

SAUSAGE PATTY 6

HASH BROWNS 4

TOMATO & CUCUMBER-BASIL  
MEDLEY 7

FRUIT 7

## SWEETIES

All come with our non-dairy wonder whip topping.

### UBE FRENCH TOAST

Ube whipped cream, fresh berries, syrup, butter 17

### HONEY BUTTER HOT CAKES

Honey butter, syrup 14  
*add bananas or strawberries +2*

## COASTAL

### LOX & CROSTINIS

Lox, whipped chive cream cheese, cucumber, tomato, onion, fried capers, crostinis 21

### FRESH OYSTERS\*

Ginger horseradish cocktail sauce, mignonette sauce 21 half dozen / 36 dozen

### HAWAIIAN BLUEFIN POKE BOWL\*

Bluefin tuna, house poke sauce, white rice, avocado 25

### NEW ENGLAND STYLE CLAM CHOWDER

Fresh clams, parsley, paprika, oyster crackers  
9 cup / 12 bowl / 14 bread bowl



## PUB GRUB

### HAND-CUT FRIES

Lobster aioli, truffle ketchup, smoky ranch 9  
*add Skrewball Peanut Butter Freeze +5*

### SWEET & SPICY WINGS

Asian-style sweet and spicy sauce, scallions, toasted sesame seeds 16

### CRUNCHY COCONUT CHICKEN STRIPS

Habanero orange marmalade, ground mustard 16

### KILLER NACHOS

Mixed cheese, pico de gallo, jalapeños, black beans, sour cream, avocado mash 16  
*add carnitas, steak, or chicken +6*

### MINI BEAN & CHEESE BURRITOS

Refried beans, Oaxaca cheese, salsa verde, house salsa 12

### OCEAN PUB BURGER

Beef patty, lettuce, tomato, red onion, pickle 16  
*add bacon or avocado +2.5*  
*cheese, grilled mushrooms, or onions +1.5*

### WOCO MOCO

Chuck hamburger patty, kale, garlic fried rice, one sunny-side-up egg, house-made beef gravy 21

### MISO CAESAR SALAD

Baby gem lettuce, parmesan tuile, house-made crostini 16

BRUNCH COCKTAILS

APEROL SPRITZ  
Aperol, champagne, soda 15

HUGO SPRITZ  
Elderflower liqueur, champagne, soda 15

CLASSIC GREYHOUND / SALTY DOG  
Cutwater Vodka, agave, fresh pressed grapefruit juice 15

BREAKFAST JULIUS  
Vanilla vodka, coconut cream, passion fruit, fresh orange juice 14

BLAME IT ON THE BUBBLY  
Cutwater Gin, Aperol, lemon, blood orange, aromatic bitters, champagne 15

IRISH COFFEE  
Jameson Irish Whiskey, hot coffee, demerara, hand-whipped cream 14

MORNING SKREW  
Skrewball Peanut Butter Whiskey, hot coffee, banana liqueur, hand-whipped cream 14

CARAJILLO  
Licor 43, Ánimas Mezcal, espresso 15

WHITE SANGRIA  
Chardonnay, St. Remy VSOP Brandy, Giffard Lichi-Li Liqueur, lemon, strawberry, peach schnapps 15

RED SANGRIA  
Cabernet, St. Remy VSOP Brandy, St. George Spiced Pear Liqueur, Cointreau, blackberries, citrus, seasonal spices 15

COFFEE MAI TAI  
Cane Run Rum, Mario's Espresso Liqueur, Cointreau, orgeat, lime juice, Myers Dark Rum 17  
2 drink maximum per guest



MADE TO SHARE

WONDERLAND MERMAID BOWL  
Aperol Spritz / Blame it on the Bubbly  
Breakfast Julius 55

BUBBLES

BY THE BOTTLE  
House Bubbly 15  
Val Doca Prosecco 30

JUICE  
Orange, grapefruit, cranberry, mango, guava, pineapple 2

WAKE UP CALL

FRESH PRESSED  
GRAPEFRUIT JUICE 8

ICED CHAI TEA  
Choice of almond or whole milk 7

ICED MATCHA  
Choice of almond or whole milk 7  
add lavender or vanilla +1

HOUSE COFFEE  
Homemade vanilla brown sugar creamer 4.5



\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of foodborne illness.  
In an effort to uphold the quality of food, service, and hospitality Wonderland is known for, a 3.5% surcharge will be added to all guest checks to cover increasing costs and minimum wage.