



BRUNCH BEVERAGES

CLASSIC MIMOSA \$12

PEACH BELLINI \$12

WYLDER BLOODY MARY \$14

Sundried Tomatoes, Garlic, Rosemary
Jalapeño House-Infused Tito's Vodka

MAINS

BRIOCHE FRENCH TOAST \$15

Whipped Mascarpone & Fresh Fruit

TWO EGG BREAKFAST \$12

Two Eggs, Sausage Links or Applewood Smoked Bacon
w/ Herb Roasted Potatoes

MARKET FRITTATA \$15

Farmer's Market Vegetable Selection,
Tomato Relish, Feta w/ Herb Roasted Potatoes

FARM YARD OMELET \$16

Applewood Smoked Bacon, Breakfast Sausage,
Caramelized Onions, Mushrooms, Aged Cheddar
w/ Herb Roasted Potatoes

EGGS BENEDICT \$17

Truckee Sourdough Toaster Muffin,
Poached Egg, Smoked Ham, Hollandaise
*Traditional Available

BEEF BURGUNDY STEW \$16

Slow Cooked in Burgundian Red Wine

STARTERS

SUMMER GREEN \$13

Mixed Greens, Cucumbers, Cherry Tomatoes,
Red Onion, Basil Vinaigrette
*Add Chicken \$7

STONE FRUIT \$15

Seasonal Stone Fruit, Shaved Parmesan,
Baby Arugula, Lemon Honey Vinaigrette

BURRATA PLATTER \$25

Arugula, Heirloom Tomato, E.V.O.O
Balsamic Reduction, Grilled Bread

SANDWICHES

House Dill Potato Salad, Green Salad or Chips

TUNA SALAD \$15

Mediterranean Tuna Salad, Lettuce, Tomato,
Queso Fresco, herbed Aioli on Ciabatta Roll
or Bed of Lettuce

TEQUILA-LIME CHICKEN \$17

Agave, Tequila marinated Chicken Breast, Lettuce,
Tomato, Bacon, Avocado, Queso fresco, Chipotle
Mayo on Ciabatta Roll

WYLDER CHEESEBURGER \$20

1/2lb. Pat La Frieda Short Rib Patty,
Applewood Smoked Bacon, Pickled Mayo,
Lettuce, Onion, Cheddar on Brioche Bun



COCKTAILS

KILLIMANJARO \$14

Wylder Rum Blend, Grapefruit, Lime, Simple Syrup, Angostura Bitters, Absinthe Rinse

OAXACA OLD FASHIONED \$14

Cazadores Reposado Tequila, El Silencio Mezcal, Agave Nectar, Wylder Bitter Blend, Flamed Orange

PEAR 57 \$14

Gray Whale Gin, Wild Roots Pear Liqueur, Honey, Lime, Brut, Lemon

NEGRONI \$14

Juniper Grove Atrium Gin, Campari, Carpano Antica Formula Sweet Vermouth, Orange

HOUSE WATERMELON MARGARITA \$14

Sauza Blanco, Watermelon Cube, Agave Nectar, Lime, Orange, Salt Rim

WYLDE BLOSSOM \$14

Titos Vodka, Elderflower Liqueur, Apricot Puree, Lemon

SPICY PALOMA \$14

Jalapeño Infused Patron Silver, Grapefruit, Lime, Agave Nectar,
Fever Tree Soda Water, Tajin

ALPENGLow \$14

Suntory Toki Whisky, House Made Thyme Syrup, Fever Tree Tonic & Soda Water,
Peychaud's Bitter, Thyme