



Wine & Beer

Whites & Blush

	Glass Bottle
Sonoma-Cutrer , Russian River Chardonnay, California	\$14 \$50
Mer Soleil , Santa Lucia Chardonnay, California	\$12 \$44
Natura , Casa Blanca Valley) Chardonnay, Chile	\$10 \$36
Joel Gott , Napa Sauvignon Blanc, California	\$12 \$44
Whitehaven , Marlborough Sauvignon Blanc, New Zealand	\$13 \$48
Livio Felluga , Venezia D.O.C Pinot Grigio, Italy	\$14 \$50
San Simeon , Paso Robles Viognier, California	\$14 \$50
R. Prüm Essence , Mosel Riesling, Germany	\$12 \$44
Fleurs de Prairie , Côtes de Provence Rosé, France	\$11 \$40
Noble Vines 515 , Manteca Rosé, California	\$10 \$36

Champagne & Sparkling

	Glass Bottle
Perrier-Jouët , Champagne Grand Brut, France	\$120
Moët Chandon , Champagne Brut Imperial, France	\$110
Chic , Sarduni d'Anoia Cava Brut, Spain	\$12 \$40
Chic , Sarduni d'Anoia Cava Rosé, Spain	\$12 \$40
Mionetto , Veneto) Prosecco, Italy	\$14 \$50

) Made from Organic Ingredients



Wine & Beer

Reds

	Glass Bottle
Benzinger , Sonoma County Merlot, California	\$12 \$44
Decoy , Sonoma County Merlot, California	\$14 \$50
Lyric , Santa Barbara County Pinot Noir, California	\$13 \$48
Concha y Toro , D.O. Marchingue Malbec, Chile	\$12 \$44
Luigi Bosca , Mendoza Malbec, Argentina	\$12 \$44
Simi , Sonoma County Cabernet Sauvignon, California	\$14 \$50
Noble Vines 337 , Manteca Cabernet Sauvignon, California	\$10 \$36

Sangria

Pitcher Special \$25 Pitcher

Daily Wine Special

See Server for Details \$25 Bottle

Craft on Draft

\$7 12oz | \$9 16 oz

Rotating Taps

See Server for Details

By the Can

\$7 12oz

Pale Ale, Guayabera

Lager, Salt Life

Amber Ale, Sail Fish

Golden Ale, Father Francisco

Hefeweizen, Floridian

Porter, Pop's Porter

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WunderHour
in WunderBar
4-6pm Every Day!

Nibbles \$5

Chicken Wings

Naked, BBQ, Teriyaki or Orange Sriracha

Mixed Nuts

Sweet and Spicy

Street Tacos*

Jerk Chicken | Steak | Fried or Grilled Fish

Bang Bang Shrimp

Fried Rock Shrimp, Sweet Chili Aioli

Calypso Sliders

BBQ Pulled Pork topped with Calypso Slaw

Curry Fried Chickpeas

Rosemary Red Chili Sea Salt

Bites \$10

Jules Cubano

House Baked Cuban Bread, Roasted Pork, Ham, Swiss Cheese, House Zucchini Relish, Dijonnaise

Bistro Burger*

Certified Angus Beef, Monterrey Jack Cheese, Bacon, Caramelized Onion, Lettuce, Tomato, House Aioli

Beers \$5 12oz. | \$7 16oz.

Amber Ale, Sail Fish

Blonde Ale, La Rubia

Hefeweizen, Floridian

IPA, Laces | Guayabera

Lager, Vigin' | Salt Life

Porter, Pop's Porter

House Wines \$7

Cabernet Sauvignon

Cava

Chardonnay

Malbec

Pinot Grigio

Rosé

Sauvignon Blanc

Tempranillo

Mixed Drinks \$8 | Wunder Drinks \$10

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



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