

lunch

FIRST

GRILLED OCTOPUS 18
romesco, delicata squash, agrodolce, chorizo crumble

BRUSSELS SPROUT TACOS 15
thai chili, pepper jam, caramelized yogurt

SMOKED CARROT HUMMUS 13
laffa bread, harissa, sesame

AVOCADO FRIES 14
gochujang aioli, furikake

FRIED CALAMARI BAO BUNS 16
togarashi, kewpie mayo

MAIN

SHAVED BRUSSELS SPROUT SALAD 14
*cranberries, toasted almonds,
ricotta salata, citrus dressing*

MR. WILSON'S CHOPPED SALAD 14
*baby zucchini, golden raisins, quinoa,
arugula, pumpkin seeds, ginger tahini*

RAINN'S BEET TARTAR 15
*marinated feta, za'atar vinaigrette,
pistachio + sage crumble*

THE WILSON BURGER 21
*sweet mustard, gruyère, horseradish aioli, bacon jam
add avocado +3*

CHIA & CHICKPEA BURGER 19
*our take on the veggie burger with cashew cheese,
pickled carrots, little gem lettuce*

JACKIE'S GRILLED CHICKEN CLUB 17
ranch aioli, pancetta, avocado, tomato

OWEN'S SHRIMP PAD THAI 23
bok choy, carrots, peanuts

FOR THOSE
OF US WITH
ALLERGIES...



EXECUTIVE CHEF: STEPHANY BURGOS
CULINARY DIRECTOR: JEFF HASKELL

*consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness*



THE
WILSON