

Sip. Savor. Socialize

For The Table 9

Edmame Hummus

sesame-garlic oil, roasted chili peanuts, petite
crudité
grilled sourdough flatbread

Caramelized Brussels Sprouts

roasted sweet potatoes, bbq spiced pecans,
sesame seeds
maple-lemon glaze

Roasted Chicken Skillet

slow cooked frenched drumsticks, chili bbq glaze,
pickled fresnos, blue cheese fondue

Kitchen Soup 9

seasonally inspired, thoughtfully garnished
please inquire about today's preparation

Greens & Grains

Baby Kale Caesar 12

hearts of romaine, crumbled garlic focaccia,
creamy parmesan

Everything But The Kitchen Sink 14

artisan lettuce mix, cucumber, radish, marcona
almonds, dates, aged pecorino, carrot, white
balsamic vinaigrette

Power Grain Salad 15

mixed greens, black barley, toasted faro & red
quinoa, toasted cashew,
honey crisp apple, goat milk gouda,
roasted shallot vinaigrette

Avocado & Tomato Salad 16

artisan lettuce, dried blueberries, cucumber, pickled
onion, bbq spiced pecan, cotija,
cilantro green goddess

ENHANCEMENTS

Blackened, Grilled or Sautéed

Free-Ranged Organic Chicken Breast

8

Gulf White Shrimp

9

Flat Iron Steak

15

Hand-Helds

GF bread available upon request

*Served with your choice of
Belgium Fries, Farmer's Salad or Kohlrabi Sesame Slaw*

Chickpea of The Sea 14

chickpea "tuna fish salad", sprouts
heirloom tomato, cucumber, sourdough

Crispy Chicken 15

buttermilk chili soy brined breast, kohlrabi slaw
pickled fresnos, kimchee vinaigrette, kaiser

The Duke 16

braised short rib, caramelized onions, scarmoza,
burgundy steak jus, 9 grain hoagie

Club 2.0 16

grilled & shaved chicken breast, prosciutto cotto,
jowl bacon, sprouts, heirloom tomato, avocado,
smoked pecorino crema, mustard, toasted 9 grain

Chef's Grilled Cheese 14

n'duja, fontina, scarmoza, goat gouda, baby kale
caramelized onion, toasted brioche

WRKB Burger 18

triple-cut, dry aged, St. Andre triple cream
grilled maitake, pickled shallots, kaiser
Add bacon / egg +2

Lunch Plates

Pasta Olio 17

fresh garganelli, roasted garlic, crushed chili's, pecorino,
lemon-herb bread crumb, EVOO

Omelet Juilenne 17

fontina, herbs provence, caramelized onion, buttered
mushrooms, farmer's salad

Prime Steak & Frites 24

char-grilled flat iron, Belgium fries, balsamic grilled
onions, burgundy steak sauce
add egg +2

Tools, Juicers, Muddlers 16

BIRD OF PREY

dark rum, pineapple, chartreuse, lime, cinnamon

GYPSY

gin, italicus bergamot, lavender, absinthe

FEMME FATALE

tequila reposado, habanero death juice, chili liq, black volcanic salt

HOLY SMOKE

mezcal, grapefruit, lime, agave, chili-lime salt

BLOODY ENGLISH SOUR

blood orange gin, lemon, campari, sweet vermouth, candied orange

PASSIONATE ABOUT YOU

italicus bergamot, passion fruit, lemon, cointreau

WHITE KNIGHT

gin, bergamot, dry vermouth, lemon, thyme over fire



Giggle Water 8

Seasonal Flavor

Classics 14

CORPSE REVIVER #2

gin, cointreau, lillet, absinthe rinse, lemon

WRKB MAITAI

dark rum, pineapple, orgeat, orange curacao

HEMINGWAY DAIQUIRI

papa's pillar blonde rum, maraschino liqueur, grapefruit & lime

CEDAR SMOKED OLD FASHIONED

bourbon, peychaud's bitters, orange zest

SAZERAC

rye, absinthe, peychaud's infused simple syrup, lemon zest

NEW YORK SOUR

bourbon, lemon, egg white, cabernet sauvignon float,



Wine By The Glass

Bubbles

Tomasso Gambino Cuvee, Brut Sparkling, Italy NV	10
Syltbar, Prosecco ,Italy NV	12
Veuve Clicquot, Brut, Reims France NV	24
Laurent Perrier, Brut Rose, Epernay France NV	25
Spritz Strawberry ~ Apple	12

Rose

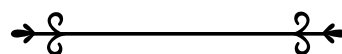
Moulin de Gassac, Rose, Languedoc France '18	10
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White

J.W. Morris, Chardonnay Napa CA '18	10
Oyster Bay, Sauvignon Blanc, Marlborough NZ '19	10
Caposaldo, Pinot Grigio, Della Venezie IT '18	10
Failla, Chardonnay, Sonoma Coast, CA	14
SOMM's Choice White daily selection, please inquire	12

Red

Cartlidge & Brown, Cabernet Sauvignon CA '18	10
EOS, Pinot Noir Paso Robles, Ca '18	10
Stack House Cabernet Sauvignon, CA '18	22
SOMM's Choice Red daily selection, please inquire	12



Draft Beer

Funky Buddha, Hop Gun, IPA (7%)	8
Wynwood Brewery, La Rubia, Blonde (5%)	7
Stella Artois, European Lager (5.2%)	7
Cigar City, Jai Alai, IPA (7.5%)	8
Budweiser Light, Lager (4%)	6
NOBO, Crushable Haze, Session (5.3%)	8
NOBO, Old School Hefe, Hefeweizen (5.5%)	8
NOBO, "Water Me Lawn" (5.5%) Seasonal Blonde	8
Goose Island, Wild Herd (5%) German Style Kolsh	7

Bottles & Cans

Stella Cidre, Fermented Apple Cider (4.5%)	6
O'Doul's, N/A (.4%)	6
Red Bull	6
Michelob Ultra, Light Lager (4.2%)	6