

BRUNCH

AVAILABLE SATURDAY - SUNDAY 11AM-3PM

*Regular menu unavailable during this time

EATS

EGGS BENNY

Poached egg on a buttermilk biscuit
with house hollandaise sauce

- Prosciutto 26
- Smoked Salmon 26
- Veggie 24

FRENCH TOAST

Made with french bread and cinnamon
sugar, topped with mixed berries and
whipped cream

19.95

- Add chocolate sauce 2

FARMERS SANDWICH

French bread with over-easy egg,
arugula, red onion, and mustard mayo,
with your choice of bacon or avocado

23.75

HUMMUS BOWL

Housemade hummus, sweet potatoes,
zucchini, red onion, focaccia

22.95

- Add poached egg 2

AVOCADO TOAST

Made with with your choice of feta
or pickled onion and fresh radish

17.50

- Add poached egg 2

FRUIT PARFAIT

Coconut granola and vanilla yogurt
layered with strawberries and
mangoes, with lime zest

13.50

MIMOSAS

Mimosas by the Glass

14

THE OG OJ

Orange Juice, The Wick
Sparkling White, Grenadine

PRETTY IN PINK

Grapefruit Juice, The Wick
Sparkling Rose

MANGO

Mango Juice, The Wick
Sparkling White

RUBY REFRESHER

Cranberry Juice, Lime Zest,
The Wick Sparkling Rose

LA VIE EN ROSE

Pink Lemonade, The Wick
Sparkling Rose

APEROL

Orange Juice, Aperol, The Wick
Sparkling White

PINA COLADA

Coconut Rum, Pineapple
Juice, Grenadine, The Wick
Sparkling White

TROPIC LIKE ITS HOT

Orange Juice, Mango Juice,
Jalapeno Slice, The Wick
Sparkling White

Combine four of the above
into a Mimosa Flight

18.50

HAPPY HOUR

AVAILABLE THURSDAY - SUNDAY 12PM-2PM

WINE

Pondere, muscat blend	5
The Wick Eager Beaver, rose blend	5
The Wick Doer, cabernet frac blend	5

BEER

Rotating Craft Beer (16oz)	5
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EATS

Marinated Olives	5
Warn Pan Bread	5
Ahi Tuna Poke	9

DAILY FEATURES

THURSDAY

40% off dine-in bottles of wine

FRIDAY

\$10 Cocktails

SATURDAY

Burrata and a bottle of Pondere
for 35\$

SUNDAY

Caesar Sundays, cubed cheddar,
house made pickles, olives,
lime wedge, & wildcaught prawn,
always a double
\$16.50

*Taxes not included

CALIBRE
BY CANNON