



## COCKTAILS

### **YA GOTTA GIVE EM HOPE \$17**

VIDA MEZCAL, HEERING CHERRY LIQUEUR, \*CLARIFIED MILK PUNCH CINNAMON SYRUP, LIME, ANGOSTURA BITTERS. \*CONTAINS DAIRY

### **DON'T YOU KNOW BETTER? \$17**

SPIRITS LAB VODKA, THYME LIQUEUR, EARL GREY SYRUP, LEMON, BOSTON BITTAHS, EGG WHITE

### **LIKE ONE OF YOUR FRENCH GIRLS \$16**

EAST END GIN, CREME DE VIOLETTE, LILLET, ST GERMAIN

### **RIGHT ON THE MONEY \$17**

DUTCH'S SPIRITS BOURBON, BUMBU RUM, TIMBAL SWEET VERMOUTH, ANGOSTURA BITTERS

### **BE A LOT COOLER IF YOU DID \$16**

JAMESON BLACK BARREL, PLUM LIQUEUR, LEMON, SIMPLE SYRUP

### **HE'S A GEMINI \$17**

ROKU GIN, YUZURI LIQUEUR, GINGER ROOT, LEMON SAGE SYRUP, EGG WHITE

### **THEY NAMED A COLOR AFTER IT \$16**

MI CAMPO TEQUILA, GREEN CHARTREUSE, MINT SIMPLE SYRUP, LIME

### **I HAVE FANTASIES LIKE THAT \$15**

PISCO BARSOL, SPICED GRENADINE SYRUP, LEMON, PROSECCO

## MOCKTAILS

### **PHONY NEGRONI \$10**

ST. AGRESTIS' 30 REAL, RAW NON-GMO ORGANIC BOTANICALS

### **PHONY MEZCAL NEGRONI \$10**

ST. AGRESTIS. SAME BOTANICALS WITH AN EMPHASIS ON SMOKY

### **GHIA GINGER SPRITZ \$10**

GHIA'S SIGNATURE BITTER APERITIVO, SPRITZED WITH THEIR GINGER BEER:

### **GHIA CHILI SUMAC SPRITZ \$10**

GHIA'S BITTER APERITIVO SPRITZED WITH TANGY SOUR SUMAC & CHILI HEAT (SPICY)

### **EVERY NIGHT IS GIRLS' NIGHT \$12**

TURMERIC SYRUP, ROSEWATER, LEMON, PINK PEPPERCORN

### **YOU BOYS LIKE MEXICO? \$12**

PINEAPPLE, BLOOD ORANGE, LIME, GINGER, SPICED GRENADINE, TONIC

### **MAKE A WISH, TAKE A BITE \$12**

APPLE CINNAMON SIMPLE SYRUP, APPLE CIDER VINEGAR, LEMON

### **TOST SPARKLING N/A WINE \$10**

SPARKLING ROSE OR SPARKLING WHITE

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## WINE

### **SPARKLING**

PROSECCO, LAMBERTI (ITALY) \$11

BLANC DE BLANC, SPARKLING POINTE (NY) \$22

### **ROSE**

SPARKLING ROSE, VEUVE AMBAL (FR) \$12

KREOS NEGROAMARO (ITALY) \$12

### **WHITE**

PINOT GRIS "HUGEL", ALSACE (FR) \$15

SAUV BLANC, PASCAL JOLIVET \*ORGANIC \$13

ALBARINO, CASTRO MARTIN (SPAIN) \$12

### **RED**

COTES DU RHONE, VIDAL-FLEURY (FR) \$12

PINOT NOIR, BLACK MAGNOLIA (OR) \$15

TEMPRANILLO, RIOJA ALAVESA (SPAIN) \$12

CABERNET, TWENTY ROWS (CA) \$15

RAPITALA, ALTO REALE (SICILY) \*ORGANIC \$14

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## BEER & CIDER

### **ON DRAFT**

ALLAGASH WHITE 5.4% ABV \$8

SIXPOINT THE CRISP PILSNER 5.4% ABV \$8

SLOOP JUICE BOMB 6.5% \$8

TALEA BEER CO. AMERICAN STOUT 5.5% \$8

### **CANS \$8**

ARROWOOD RABBIT'S FOOT WHITE ALE 4.5%

ARROWOOD BLACK SHEEP BROWN ALE 4.7%

# WONDER

## BAR

### TO START

#### WB TRUFFLE CAESAR (V, GF) \$17

ROMAINE, GF CORNBREAD  
CROUTONS, TRUFFLE PARM  
DRESSING, SHAVED PARM,  
EVERYTHING BAGEL SEASONING

#### CACIO E PEPE RICE BALLS (V, GF) \$18

PECORINO, PARM, BLACK PEPPER,  
MOZZARELLA, CHERRY PEPPER  
AIOLI, HERBS

#### CRAB RANGOON DIP \$18

CRAB & CHEESE DIP, FURIKAKE  
SEASONING, FRIED ONIONS, SCALLION  
PANCAKE

#### TRUFFLE TOTS (V) \$14

WHITE TRUFFLE, PARMESAN,  
FINES HERBS, TRUFFLE RANCH

#### YUCCA BRAVAS (VG, GF) \$15

FRIED YUCCA, PIQUILLO BRAVAS  
SAUCE, GARLIC, PICKLED ONIONS

#### CRISPY BRUSSELS (V/GF) \$14

FRIED BRUSSELS SPROUTS,  
HOT HONEY, FRIED ONIONS,  
GARLIC EMULSION

#### CHARRED BROCCOLI (V, GF) \$16

WHIPPED RICOTTA, LEMON,  
PIQUILLO PEPPER SAUCE, GRILLED  
ONION

#### BAKED BRIE (V) \$16

PUFF PASTRY, FRENCH BRIE, CHERRY  
BALSAMIC, HOT HONEY, MINI TOASTS

#### CHEESE & CHARCUTERIE \$22

CHEF'S SELECTION OF CHEESE, MEATS &  
ACCOUTREMENTS

#### OYSTERS \$16

4 OYSTERS, HOUSE MIGNONETTE

### MAINS

#### TUNA POKE (GF) \$22

PURPLE KOREAN RICE, SUSHI GRADE TUNA,  
KIMCHI, WASABI PEAS, EDAMAME,  
AVOCADO, PICKLED ONION, FURIKAKE  
SEASONING

#### AVOCADO FRIED RICE (VG, GF) \$17

JASMINE RICE, TAMARI, CHILI CRISP,  
PEAS, CARROTS, SESAME OIL, FRIED  
ONIONS, AVOCADO, FURIKAKE SEASONING

#### BIRRIA GRILLED CHEESE \$24

PRESSED HERB FOCCACIA, COTIJA  
& OAXACA CHEESES, BRAISED  
SHREDDED BEEF, BEEF CONSOMME

#### CAROLINA SMOTHERED CORN BREAD (GF) \$21

PULLED PORK, CAROLINA GOLD  
BBQ SAUCE, HOT HONEY, GF CORN  
BREAD, PICKLE SLAW

#### NASHVILLE DUMPLINGS \$17

CHICKEN DUMPLINGS, NASHVILLE  
OIL, SPICE BLEND PICKLE SLAW,  
CAROLINA GOLD BBQ SAUCE

#### PERI PERI CHICKEN BREAST (GF) \$28

ROASTED PEPPERS, YUCCA FRIES,  
AVOCADO CREMA, CHIMICHURRI

#### WAGYU BAVETTE STEAK (GF, DF) \$38

BABY POTATOES, CHARRED BROCCOLI,  
CHIMICHURRI

#### BLACKENED SALMON (GF) \$34

FAROE ISLAND SALMON  
QUINOA, BRAISED GREENS,  
CUCUMBER RAITA



TAG US @WONDERBARBEACON

(V) VEGETARIAN (VG) VEGAN (DF) DAIRY FREE (GF) GLUTEN FREE  
PLEASE ALERT YOUR SERVER TO ANY FOOD RESTRICTIONS OR ALLERGIES.