



# THE DINING ROOM BRUNCH

**V** Vegetarian **VR** Vegetarian Upon Request  
**GF** Gluten Free **GFR** Gluten Free Upon Request  
*Please inform your server of any allergies or dietary restrictions*

## STARTER PLATES

### YOGURT PARFAIT \$9

Greek yogurt, mixed berries, strawberry coulis, house-made granola (V, GF)

### LEMON BLUEBERRY DONUTS \$9

Hazy IPA syrup, poppy seed shatter, chantilly (V)

### KALE SALAD \$12

Kale, strawberries, Primus walnuts, goat cheese, strawberry IPA dressing (V, GFR)

## SANDWICHES

*Served with choice of fingerling potatoes, garlic fries, or kale salad.*

### HOT CHICKEN BISCUIT \$15

House-made biscuit, hot chicken, pickles, red onions, honey butter

### WRB GRIDDLE SANDWICH \$17

Maple jalapeño cheddar hotcakes, house-made breakfast sausage, fried egg, American cheese, side of hot sauce

### BRUNCH BURGER \$24

Two 4oz. RL Valley beef patties, fried egg, cheddar, arugula, tomatoes, chimichurri aioli, bacon jam, pretzel bun

## A LA CARTE

### TWO EGGS\* \$3 (V, GF)

### BACON \$3/\$6

Choice of two or four slices (GF)

### SAUSAGE \$6

### FRUIT CUP \$4 (V, GF)

### BRIOCHE TOAST \$3

Served with butter and jam (V)

### HOUSE-MADE BISCUITS \$6

Served with honey butter (V)

### TWO JALAPEÑO HOTCAKES \$5

Served with maple syrup (V)

### GARLIC FRIES \$7 (V)

### POTATO HASH \$4/\$7

Choice of cup or bowl (V, GF)

### FINGERLING POTATOES \$4/\$7

Choice of cup or bowl (V, GF)

### POTATO CAKES \$5

Served with chimichurri aioli (V)

## ENTREE PLATES

### SEASONAL FRITTATA \$17

Chef's selection...ask your server for details!

### WRB BENNY \$18

House-made biscuit, Canadian bacon, fried green tomato, poached egg, hollandaise, served with arugala salad and smoked olive oil-lemon vinaigrette. (VR, GFR)

### SMOKED SALMON BENNY \$20

Brioche rounds, smoked salmon cakes, green garlic gribiche, poached eggs, hollandaise, served with arugala salad and smoked olive oil-lemon vinaigrette.

### BURNT END HASH \$18

WRB beer BBQ smoked pork shoulder, potatoes, peppers, red onions, spiced pinto bean purée, poached egg (GFR)

*Make vegetarian or vegan by substituting seitan*

### BISCUITS & GRAVY \$16

House-made biscuits, sausage gravy, sunny eggs

### TOAD IN THE HOLE\* \$18

Two eggs in brioche, applewood bacon, fingerling potatoes, beer cheese sauce, paprika syrup, chives (VR)

### CHICKEN & THE EGG\* \$20

Buttermilk-fried chicken, cheddar-jalapeño hot cakes, sunny eggs, smoked paprika butter, maple syrup, chives

### STEAK 'N EGGS\* \$24

Peruvian spiced steak, sunny eggs, crispy fingerling potatoes, salsa criolla (GF)

**HEAD CHEF** Kristopher Ludwig **SOUS CHEFS** Ryan Moore & Steven Moorehead

**GENERAL MANAGER** Kaitlyn Stockton

**ALL MENU ITEMS ARE PREPARED IN A COMMON KITCHEN. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS YOU MAY HAVE.**

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

## WRB HOUSE DRAFTS

PICK 3 FLIGHT \$12 / PICK 5 FLIGHT \$15  
/ BARREL-AGED CHOICES +\$2

### 614 LAGER \$7

Light Midwestern Lager | 4.2%

### CLEAR SKY \$7

Cream Ale | 5.0%

### WALKING TACO \$7

Mexican Lager with Lime | 4.5%

### LUNA WOLF \$7

Lemon Drop Kölsch | 5.0%

*International Women's Day Brew created  
by our own Gwyn Armstrong*

### PEACH SUNRISE \$7

Belgian Witbier w/ Peach | 5.0%

### HEFE \$7

Hefeweizen | 5.0%

### DAYBREAK \$7

Coffee Vanilla Cream Ale | 5.0%

### CINNAMON TOAST BRUNCH \$8

Cinnamon Coffee Vanilla Cream Ale | 5.0%

### WOLF'S RIDGE IPA \$7

India Pale Ale | 6.2%

### BIG JUICY \$8

Double India Pale Ale | 7.9% (10 oz.)

### DREAM BOAT \$8

Oatmeal Stout | 5.2%

### TOP SHELF DIRE WOLF \$12

BA Imperial Stout Blend | 10.8% (10 oz.)

## ZERO PROOF

### FREE WAVE \$7

NA Hazy IPA, Athletic Brewing Co. < 0.5% ABV

### SPECIAL EFFECTS \$7

NA Pils, Brooklyn Brewery < 0.5% ABV

### SAUVIGNON BLANC \$10/\$44

Giesen Zero Alcohol, Marlborough, New Zealand

### BOYLAN BOTTLING CO. \$5

Cola, Diet Cola, Root Beer, Ginger Ale, Orange Soda, Lemon Limeade, Ginger Beer, Club Soda

### SAN PELLEGRINO \$6

500 mL

### DRIP COFFEE \$5

One Line Colombia El Puente (Regular), and  
One Line Colombia La Serrania (Decaf)

### ESPRESSO \$4

1.5 oz. One Line Method Espresso

### CAPPUCCINO / LATTE \$6

Sub oat milk +\$1

### HOT OR ICED TEA \$5 (caffeinated)

Mint Green | Scarlet & Gray

## HOUSE COCKTAILS

### G & T \$13

Dry gin, yuzu, elderflower tonic

### OLD FASHIONED \$15

American rye, Japanese whiskey, garam masala  
spice, curry bitters, absinthe

### PAPER PLANE \$14

Kentucky bourbon, Aperol, fernet, lemon, bitters

### ROYAL BERMUDA \$13

Rums, falernum, kumquat liqueur, allspice, lime  
(contains almonds)

### MARTINI \$15

Japanese gin, dry & blanc vermouth, yuzu,  
vetiver, kinome leaf

### HIGHBALL \$15

Japanese whiskey, clarified apple, umeshu,  
sparkling green tea

### MARGARITA \$14

Reposado tequila, mezcal, cardamaro, pear,  
lime, fall spices

### LITTLE ITALY \$13

American rye, carciofo, sweet vermouth, vino  
amaro, sassafras

## WINE AND CIDER

### SPARKLING WHITE \$12/\$44

Pine Ridge, Clarksburg, California

### VERDICCHIO \$15/\$56

Fattoria Nanni, Marche, Italy

### PINOT GRIS \$13/\$48

Willamette Valley Vineyards, Oregon, USA

### SAUVIGNON BLANC \$14/\$52

Alpine Rift, Marlborough, New Zealand

### CHARDONNAY \$13/\$48

Time Place, Monterey County, California

### ROSÉ (SPARKLING) \$12/\$44

Lubanzi, Swartland, South Africa

### ROSÉ (STILL) \$12/\$44

Stoller Family Estates, Willamette Valley, Oregon

### ORANGE WINE \$13/\$48

Colliano, Goriška Brda, Slovenia

### PINOT NOIR \$12/\$44

Noah River, Napa, California

### NEGROAMARO \$12/\$44

Giustini Quis, Puglia, Italy

### CABERNET SAUVIGNON \$14/\$52

Xanadu Circa 77, Margaret River, Australia

### MAD MOON CIDER \$6

Tangerine Dream 6.0%