

Wildfare

WELCOME TO THE DINNER PARTY!

NIBBLES & BITES

CORNBREAD (1 or 2 PCS) \$4 / \$7
house cornbread grilled, served w/ maple butter

SAVORY POPCORN \$6
fresh kernels popped in duck fat, seasoned with truffle salt and parmesan cheese

BBQ POPCORN \$6
kernels popped in olive oil, seasoned with house BBQ spices

QUACKER JACKS \$6
duckfat caramel popcorn & peanuts

PICKLE PLATE \$10
assorted seasonal house pickles

MARINATED OLIVES \$5
castelvetroano olives, lemon, blood orange, herbs, chili

CHARCUTERIE BOARD \$20
finocchiona, serrano ham, & brasola, served with mustard, seasonal jam, candied almonds, house pickles, toasted house sourdough

CHEESE BOARD \$11 / \$20 / \$29
choose 1, 3 or 5 cheeses served with seasonal jam, honey, candied almonds, house pickles, toasted house sourdough

RED DRAGON
united kingdom
pasteurized cow | semi-firm | english ale, mustard seeds

HUNTSMAN
united kingdom
pasteurized cow | semi-firm | buttery, tangy, smooth

GOAT GOUDA
holland
pasteurized goat | semi-soft | nutty, sweet

CHAMPIGNON
germany
pasteurized cow | soft | mild, earthy, mushroom

COASTAL CHEDDAR
england
raw cow | firm | buttery, bold, caramelized onion

SHARED PLATES

PAPAS CON CHORIZO \$14
olive oil confit fingerling potatoes, chorizo crumble, roasted poblano foam, pickled red onions, oaxaca cheese
suggested pairing Duchovni

HARISSA ROASTED CAULIFLOWER \$15
preserve bergamot, yogurt, sunflower seed dukkah, arugula herb salad
suggested pairing Barrel-Aged Archaism

ROASTED ASPARAGUS \$17
miso cashew purée, cashew chili crunch
suggested pairing A Grape Compromise

CHICKEN RILLETTES TOAST \$18
crispy chicken rillettes, whipped feta, castelvetroano olive giardiniera tapenade
suggested pairing Raspberry Old Confustible

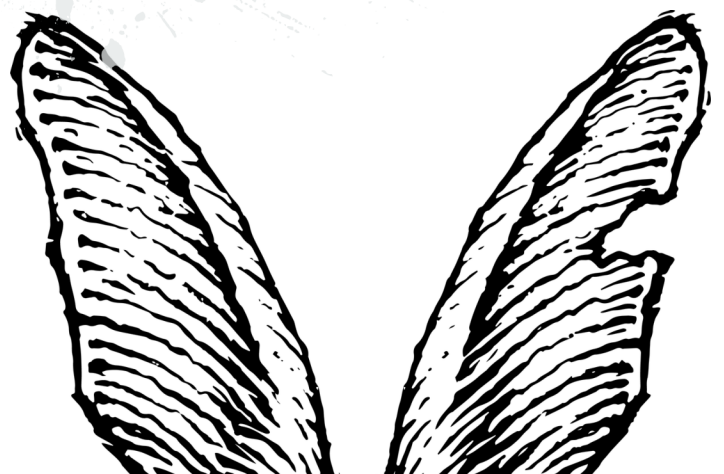
KUNG PAO SPAETZLE \$23
king trumpet mushroom, snap peas, scallions, pickled ramps, toasted peanuts
suggested pairing Prickly Pear Varlet

RHUBARABBQ CHICKEN \$23
roasted cornish game hen, rhubarab & onion tart, rhubarbbq sauce, shaved green almonds
suggested pairing Ginger Lime Rickey

RABBIT ADOBO \$27
braised rabbit, english peas, pea tendrils, pickled green strawberries, adobo jus
suggested pairing A Grape Compromise

STEAK* \$28
6oz hanger steak cooked to mid rare, soubise, black garlic nasturtium chimi, charred pearl onion, nasturtium flowers, crispy red onion
suggested pairing Blackberry Varlet

* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.





A LITTLE BIT ABOUT US

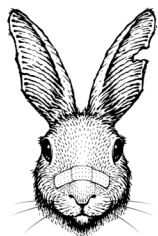
Wild Hare aims to combine the talents of Chef Ryan Boya and Head Brewer Keith Antul into an adventure of twists, turns, and mischief on the table!

The beer cellar here is led by the Medusa Brewing Company team, and acts as a playground of sorts. The chaos and unpredictability of wood-aged beers is embraced and harnessed through the creative approach our team takes. Wild and unexpected flavors, blending experiments, and cross-pollinating with the kitchen is what makes this space so much fun.

Our kitchen, led by Chef Ryan Boya, has built a culinary program that is a true celebration of quality, flavor and creativity. With a 95% from-scratch kitchen, Wild Hare provides daily fresh baked and handmade pastries, a lively and approachable breakfast and lunch menu, as well as an elegant and adventurous dinner menu. The kitchen team at Wild Hare prides itself on taking everyday dishes and commonplace flavors and adding a whimsical and exciting twist.

We hope that you enjoy our creations, and have some fun with us while you're here!

JOIN US AGAIN SOMETIME



TUESDAY- SUNDAY
BREAKFAST | 8AM - 12PM
LUNCH | 11AM - 3PM

THURSDAY- SATURDAY
DINNER | 5PM - 10PM

DESSERT

GREEMA'S CAKE \$13
greema's chocolate cake, cream cheese crèmeux, roasted strawberry sauce, basil lime crumble, strawberry compote

BLUEBERRY CHEESECAKE \$13
blueberry jam, brown butter graham cracker crumble, candied lemon peel

COFFEE + ESPRESSO

proudly serving Devoción Coffee

COLD BREW - \$5
notes of cacao, vanilla, cherry & almond

NITRO COLD BREW - \$6
creamy, notes of cacao, vanilla, cherry & almond

KYOTO SLOW DRIP - \$5
3-hour japanese slow-drip with rotational special blends. served over ice, limited availability.

DOUBLE SHOT - \$3.5
notes of honey, orange blossom & caramel

AMERICANO - \$3.5
double shot cut with water

MACCHIATO - \$3.75
double shot + dollop of milk foam

CORTADO - \$4.25
double shot + equal parts steamed milk

CAPPUCCINO - \$5
double shot / milk / foam

CAFFÉ LATTE - \$6
double shot / extra milk / foam

FLAVORS - ADD \$1

HAZELNUT | VANILLA | HONEY
MOCHA | CARAMEL | WHITE MOCHA
LAVENDER | MAPLE | ROSE

TEA

TEA LATTES - \$6
CHAI | MATCHA | LONDON FOG

HOT TEAS - \$4
BLUE FLOWER EARL GREY | ENGLISH BREAKFAST
GOLDEN GREEN | BLOOD ORANGE HIBISCUS LEMON
GINGER | LEMON CHAMOMILE | MOROCCAN MINT

ICED TEA - \$4
BLACK | GREEN | CRIMSON BERRY
+ \$1 add lemonade

SPARKLING TEA (TÖST) - \$5 / \$15
"ROSÉ" ELDERBERRY GINGER | CRAN GINGER

OTHER DRINKS

ITALIAN SODAS - \$5
BLOOD ORANGE | GRAPEFRUIT
GINGER | ORANGE

NON-ALCOHOLIC BEER - \$6

RESCUE CLUB PILS
RESCUE CLUB IPA

**contains less than .5% alcohol*