

# WONDERLAND DISTILLING CO.

## LOCAL FARE

### SHARE PLATES

- (VG) **SPINACH ARTICHOKE DIP** 14  
Creamy spinach and artichoke dip, served with warm pita bread
- (VG) **BRUSCHETTA** 12  
A house blend of fresh Roma tomatoes, roasted garlic, extra virgin olive oil, and fresh basil. Served on a toasted baguette crostini with a drizzle of balsamic glaze
- (GF) **BOLLYWOOD NACHO** 15  
Chicken tikka masala with a twist! A bed of tortilla chips covered with our three-cheese blend, yellow curry chicken, and tikka masala. Topped with juicy diced tomato and finished with a vibrant chmichurri
- (GF) **CAPRESE SALAD** 12  
A classic combination of fresh mozzarella layered with seasoned tomatoes and fresh basil. Finished with a drizzle of extra virgin olive oil and balsamic glaze
- CHORIZO DIP** 11  
A warm and spicy combo of Chorizo, onion, jalapeno, and cream cheese. Topped with green onion and served with tortilla chips
- (VG) **CHERRY PEPPER JAM AND GOAT CHEESE CROSTINI** 13  
Sweet and spicy homemade cherry pepper jam with seasoned whipped goat cheese on toasted baguette crostini. Garnished with fresh basil
- (VG) **DILL AND HORSERADISH BAR CHEESE** 8  
Our take on a Midwest staple. Creamy cheddar and dill dip with a kick of horseradish. Served with fresh cucumber slices, and your choice of tortilla chips, kettle chips, or toasted baguette
- (V) **SIKIL P'AK** 11  
Somewhere between hummus and salsa. This Mayan dip has tomato, onion, jalapeno, and pumpkin seeds blended until smooth. Served with tortilla chips and cucumber.
- (VG) **BROWN BUTTER AND RADISH CROSTINI** 10  
Whipped brown butter topped with fresh radish on toasted baguette crostini

### SANDWICHES

Sub GF bun for \$3

- THAI CHILI CHIX GRINDER** 13  
Shredded chicken tossed in a Thai chili sauce, with fresh carrot, radish, and cilantro. Served on a hoagie roll with chips, a pickle, and a lime wedge
- (V) **ROASTED VEGGIE** 14  
Roasted red onion, carrot, and red pepper on top of our pumpkin seed dip, all grilled on sourdough bread. Served with chips and a pickle
- FRIED BOLOGNA** 15  
Fried bologna, cheddar cheese, mixed greens, mayonnaise, brown mustard, and potato chips all on toasted sourdough. Served with chips and a pickle
- SMOKED TURKEY PESTO** 15  
Oven roasted turkey breast, house-made pesto, mixed greens, and fresh tomato all on toasted sourdough. Served with kettle chips and a pickle
- ITALIAN GRINDER** 16  
Salami, capicola, and three cheese blend toasted on a hoagie roll, then topped with mixed greens, banana peppers, tomato slices and our house Italian dressing. Served with chips and a pickle
- ### FLATBREADS
- Sub Cauliflower Crust \$4
- GARLIC PEPPERONI** 15  
Garlic butter spread, three cheese blend, and jumbo pepperoni
- (VG) **MEDITERRANEAN** 16  
Fresh tomato, red onion, red bell pepper, kalamata olives, three cheese blend, feta cheese, and Greek seasoning blend
- SAUSAGE N' PEPPERS** 15  
Scott meat's sausage, banana peppers, red onion, and red pepper with three cheese blend. Topped with a drizzle of hot honey
- (VG) **AY YO PESTO** 16  
House pesto base, tomato, red onion, and fresh mozzarella and topped with a drizzle of balsamic glaze
- BBQ PINEAPPLE CHICKEN** 15  
Barbeque sauce base topped with chicken, three cheese blend, pineapple, and red onion

### SALADS

Turn any salad into a wrap for \$1

- (VG) **MIXED UP CAESAR** 12  
Our take on a classic Caesar. Fresh spring mix, shaved parmesan, and toasted croutons tossed in our house-made Caesar dressing
- (V) **SOBA NOODLE SALAD** 12  
Fresh carrot, radish, red pepper, and soba noodles tossed in a sesame dressing, then topped with cilantro and a lime wedge. Served cold
- (VG) **GREEK** 13  
Fresh mixed greens, pickled beets, tomato, red onion, cucumber, kalamata olives, and feta cheese. Served with a side of Greek dressing

ADD CHICKEN TO ANY SALAD 4

### SOUPS

- ZUPPA W/ GNOCCHI** 6/11  
Our twist on a zuppa Toscana. Mild Italian sausage, carrot, onion, kale, and gnocchi in a broth made with cream and our vegetable stock. Served with a baguette
- ROTATING** 6/11  
Rotating flavor of our house-made soup. Ask your server for details

### DESSERTS

- (GF) **AFFAGATO** 5  
Vanilla bean ice cream topped with Aldea espresso and an Andes mint
- CHEESECAKE** 7  
A rotating flavor of house-made New York style cheesecake. Ask your server for details

(VG) - VEGETARIAN  
(V) - VEGAN  
(GF) - GLUTEN FREE

BE OUR FRIEND!

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