

FOOD MENU

STARTERS & SHAREABLES

- CHARCUTERIE BOARD.....\$30**
Variety of three meats & two cheeses with house-made compote or jam, served with nut & fruit blend and everything crackers
- Ⓥ VEGAN CHIK'N STRIPS.....\$14**
Three different sauces to choose from: whiskey BBQ, honey mustard & buffalo gochujang
- Ⓥ BRUSCHETTA.....\$11**
Four pieces of flatbread topped with sundried tomatoes & arugula tossed in balsamic glaze
- Ⓥ STUFFED JALAPENOS.....\$12**
Four jalapenos, filled with house-made filling topped with cheddar cheese & crispy onion
- TIKKA MASALA.....\$12**
Tikka masala with shredded chicken served with pita
- Ⓥ SPINACH ARTICHOKE DIP.....\$11**
Creamy spinach and artichoke dip with a special seasoning blend, served with pita
- KOREAN NACHOS.....S: \$15 | L: \$25**
Korean BBQ beef, house-made kimchi, gochujang cheese sauce, mozzarella, toasted sesame ginger glaze, scallions
- Ⓥ HUMMUS.....\$8**
House-made hummus served with pita, carrots and celery

SANDWICHES

- Ⓥ TOASTIE.....\$12**
Pepper jack, mozzarella, provolone, muenster, parmesan, sharp cheddar and sliced roma tomato grilled and pressed on Detroit sourdough *[ASK ABOUT PROTEIN ADD ONS]*
- KOREAN MELT.....\$15**
House-made wasabi hummus, pepper jack cheese, Korean BBQ short rib, topped with onion, green pepper and gochujang aioli grilled and pressed on Detroit sourdough
- PORT CITY GRILLED MAC.....\$14**
House-made queso mac & cheese, citrus marinated carnitas pork, sliced roma tomato and red onion grilled & pressed on Detroit sourdough
- Ⓥ THE GRATEFUL BREAD.....\$12**
House-made beet root & carrot slaw, red onion & roma tomato, dressed with arugula & balsamic grilled and pressed on Michigan nine-grain bread
- Ⓥ JACKFRUIT BBQ SANDWICH.....\$12**
BBQ jackfruit, house-made slaw, topped with sliced dill pickles & pepper jack cheese grilled and pressed on Michigan nine-grain bread

*ALL SANDWICHES COME WITH KETTLE CHIPS AND CARAMEL CORN

WEST SIDE TACOS

- TACO TRAY.....\$18**
Your choice of three tacos served on corn tortilla shells, with tortilla chips and choice of salsa Verde, ancho street corn, or guacamole
- LA→MKG.....\$8**
Marinated korean beef, gochujang cheese sauce, pickled red onions, toasted sesame glaze, gochujang aioli, tuxedo sesame seeds & scallions
- CHANNEL SURFER.....\$6**
Pork Carnitas, Pickled Jalapeños, pickled radish, queso fresco, ancho crema, poblano crema & cilantro
- POLLO LOCO.....\$6**
Lime marinated chicken, street corn, pickled jalapeno, poblano crema, crispy onions & cilantro
- Ⓥ WHISKEY BBQ JACKFRUIT.....\$6**
Jackfruit, vegan BBQ, shredded carrots, gochujang maple glaze, green onion with sesame seeds

MAC BOWLS

Mac and cheese seasoned with ancho, sauteed onion, roasted bell peppers, roasted poblano & jalapeno

- STREET CORN MAC.....\$17**
House mac & cheese topped with citrus marinated pork carnitas, ancho Mexican street corn, pickled red onion, pickled jalapeno & crispy onions
- BUFFALO CHICKEN MAC.....\$17**
House mac & cheese topped with buffalo chicken, roasted poblano, caramelized onion, chopped celery & bleu cheese
- Ⓥ BUILD YOUR OWN MAC AND CHEESE.....\$12**

PROTEIN ADD ONS:

- Citrus explosion carnitas.....\$4
Lime marinated chicken.....\$5
Korean BBQ short rib.....\$4
Ⓥ Vegan chick'n.....\$4
Ⓥ Whiskey BBQ jackfruit.....\$3

FREEBIE ADD-ONS:

- French fried onions
Red pepper flakes
Gochujang aioli
Gochujang maple glaze
Poblano crema
Ancho crema
Hot sauce
Teriyaki sauce
Buffalo sauce
Whiskey BBQ sauce
Cilantro
Green onions

VEGGIE ADD ONS:

- Ancho street corn.....\$2
Pickled jalapenos.....\$1
Tomato.....\$1
Pickled red onion.....\$1
White onion.....\$1
Caramelized onion.....\$1
Pickled radish.....\$1
House-made kimchi.....\$2

PIZZAS

All pizzas on 9" traditional crust | \$4 upcharge for cauliflower crust

- BLUFFTON STREET CORN PIZZA.....\$15**
Ancho chili crema base, citrus marinated cumin rubbed pork carnitas, three cheese blend, ancho street corn, roasted poblano, red onion, jalapeno & cilantro
- SPICY BUFFALO CHICKEN PIZZA.....\$15**
Gochujang buffalo sauce base, pulled chicken, three cheese blend, roasted poblano, caramelized onion, diced celery & bleu cheese drizzle
- RISING SUN PIZZA.....\$15**
Teriyaki sauce base, pulled chicken, pineapple, three cheese blend, pickled jalapeno, pickled red onion and sesame seeds

MOCKTAILS & NON-ALCOHOLIC

- MOCKINGBIRD.....\$4**
Turmeric syrup, lemon cordial, lime, grapefruit, bubbles
- PINKIDY DRINKIDY.....\$4**
Blueberry cordial, lemon juice, half & half
- WONDERLAND GINGER BEER.....\$3**
House-made ginger beer
- SOFT DRINKS.....\$3**
Coca Cola products

Ⓥ = VEGETARIAN

ⓋⓋ = VEGAN

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