

# WONDERLAND

## Dinner Menu

Served Tuesdays through Sundays 4pm - 9pm.

### APPETIZERS

#### CHIMICHANGA ROLLS (2) \$11<sup>95</sup>

Pulled chicken tossed in Tinga sauce, pickled jalapeño and shredded Chihuahua cheese, rolled into a wonton and fried crispy with a side of creamy Southwest Lime sauce.

#### ELOTE DIP \$11<sup>95</sup>

A creamy dip of sweet corn, black beans, cilantro, cream cheese, Chihuahua cheese and Cholula with corn tortilla chips. Gluten Free.

#### SUPER TOTS (6) \$11<sup>95</sup>

Handmade crispy fried jumbo tots topped with buttermilk aioli,\*\* chopped bacon, green onion and freshly grated Parmesan.


#### JUST TOTS (6) \$8<sup>95</sup>

Handmade crispy fried jumbo tots served with a curry ketchup.

#### BRUSSELS SPROUTS \$10<sup>95</sup>

Sautéed Brussels sprouts with bacon, fig, and balsamic reduction, topped with freshly grated Parmesan. Gluten free.

#### TEMPURA VEGGIES \$8<sup>95</sup>

Carrots, green beans and scallions, rice flour battered and fried with a side of Godzilla sauce (made with honey).  Gluten free.

#### SAUTÉED BEETS \$9<sup>95</sup>

Red and golden beets sautéed with lemon, walnuts, Bleu cheese, roasted garlic and tarragon. Gluten free.

#### WONDERWINGS\* or TOFU WINGS 6 for \$10<sup>95</sup> • 12 for \$19<sup>95</sup>

Choose a style:

- Chipotle Molasses
- Buffalo  
- Scorcher Buffalo   
- Creole Dry Rub 
- Godzilla (honey Sriracha) 

Choose a sauce:

- Bleu Cheese\*\*
- Buttermilk Aioli\*\*
- Garden Mayo 
- Parmesan Peppercorn\*\*

We do not make Ranch dressing. You must try our BUTTERMILK AIOLI.\*\*

### SIDES

• SIDE OF MAC & CHEESE \$7

 • VEGAN MAC \$7 (made with cashews)

• MASHED POTATOES \$4  
Served with mushroom gravy.

 • VEGAN MASHED POTATOES \$4  
Served with mushroom gravy.

• CHILI<sup>o</sup> or SOUP cup \$5.5 | bowl \$6.5  
<sup>o</sup>Our chili is made with pork.

 • FRENCH FRIES \$4

• ONION RINGS \$5  
Add a side of tartar sauce\*\* for \$1

 • CAJUN FRIES \$5

• CHILI<sup>o</sup> FRIES \$8  
Add cheese and sour cream for \$1

• EXTRA SAUCES\*\* \$1

 is for Vegan.  is for Hot.

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Gluten Free Bread + \$2.

\*\*Some of our sauces include raw eggs.

# ENTRÉES

## CHAMP'S MEATLOAF \$17<sup>95</sup>

Scratch-made meatloaf, mashed potatoes, sautéed green beans and mushroom gravy.

## STEAK FRITES \$26<sup>95</sup>

6 ounce medium rare steak, \* egg yolk mousse with tarragon reduction and golden fries tossed in truffle oil, topped with salt-cured egg yolk, Parmesan and chive.

## GRILLED SALMON \$26<sup>95</sup>

Crispy skin salmon filet on a fluffy bed of quinoa, sautéed zucchini, cherry tomato, red onion and summer squash, finished with an herb chimichurri.

## CHICKEN PICCATA \$19<sup>95</sup>

Pan fried breaded chicken thigh topped with a lemon caper sauce, fresh herbs and lemon zest, served with mashed potatoes and sautéed green beans.

## CHICKEN POT PIE \$15<sup>95</sup>

Grilled chicken in mornay sauce with carrots, celery, onions, peas and potatoes, topped with a scratch-made buttermilk biscuit.

## ROASTED CARROT RISOTTO \$18<sup>95</sup>

Carrot purée, butter and Parmesan risotto, topped with sautéed braised radish and blistered poblano and banana pepper.  Available vegan.

## LENTIL LOAF DINNER \$16<sup>95</sup>

Homemade lentil loaf, mashed potatoes, sautéed green beans and mushroom gravy.

## FRIED CHICKEN DINNER SATURDAY & SUNDAY ONLY (while it lasts!) HALF \$18<sup>95</sup> | FULL \$24<sup>95</sup>

Breast, leg, thigh and wing (2 of each with a full order) and 2 sides:

- mac and cheese
- collard greens
- onion rings
- mashed potatoes with mushroom gravy
- green beans
- French fries
- Cajun fries

## MONTHLY PASTA SPECIAL

Every month we feature a new pasta special. Ask your server for details.

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# MAC AND CHEESE

## CLASSIC MAC AND CHEESE \$13<sup>95</sup>

Curly trottolo pasta tossed with a creamy blend of American, Muenster, and Gruyere, topped with Parmesan and toasted breadcrumbs.

## **V** VEGAN MAC \$13<sup>95</sup>

Curly trottolo pasta tossed with our own house-made vegan cheese sauce and toasted breadcrumbs.

Our vegan cheese sauce is made with cashews.

## BUFFALO MAC \$14<sup>95</sup>

With Buffalo sauce. + chicken \$4 | steak\* \$10

## TUSCAN CHICKEN MAC \$17<sup>95</sup>

With grilled chicken thigh, cherry tomatoes, spinach, herbs.

## **V** LOADED VEGAN MAC \$16<sup>95</sup>

With pulled mushroom stems, peas, spinach.

Our vegan cheese sauce is made with cashews.

## BUILD YOUR OWN MAC \$13<sup>95+</sup>

- |              |                         |                     |               |
|--------------|-------------------------|---------------------|---------------|
| •bacon \$4   | •meatloaf chunks \$5    | •bell peppers \$1   | •peas \$1     |
| •chicken \$4 | •meaty chili \$4 (pork) | •green beans \$1    | •spinach \$1  |
| •steak* \$10 | •pork belly \$4         | •mushroom stems \$1 | •tomatoes \$1 |
| •ham \$4     | •tuna \$4               |                     |               |

# FRIDAY FISH

FRIDAYS ONLY

## CLASSIC FISH FRY \$18<sup>95</sup>

Crispy golden breaded deep fried cod loins, tartar sauce,\*\* marble rye and pineapple poppyseed coleslaw with your choice of French fries, onion rings, or potato pancakes with apple sauce. Includes a cup of clam chowder, soup of the day, or meaty chili (our chili is made with pork).

## BAKED COD \$18<sup>95</sup>

Baked cod loins, marble rye and pineapple poppyseed coleslaw with your choice of French fries, onion rings, or potato pancakes with apple sauce. Includes a cup of clam chowder, soup of the day, or meaty chili (our chili is made with pork).

## SHRIMP SCAMPI \$18<sup>95</sup>

Spaghetti and sautéed shrimp, tossed with white wine, lemon, garlic, parsley and butter.

## FISH SANDWICH \$9<sup>95</sup>

Crispy golden breaded deep fried cod loin, tartar sauce,\*\* pineapple poppyseed coleslaw and American cheese on a hoagie.

ADD FRIES \$4  
ONION RINGS \$5

**CATCH OF THE DAY :** Inquire about Chef's selection.

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# SANDWICHES

ADD FRIES \$4  
ONION RINGS \$5

## DREAM BURGER \$11<sup>95</sup>

1/3 lb. ground beef patty,\* lettuce, tomato, onion, seasoned butter and American cheese on a toasted bun. + bacon \$4 | sunny egg\* \$3 | extra patty\* \$4

## THE BIG WONDER \$15<sup>95</sup>

Two all-beef patties,\* Wondersauce,\*\* lettuce, American cheese, pickles and minced onion on a toasted bun. + bacon \$4 | sunny egg\* \$3

## VEGAN DREAM BURGER \$12<sup>95</sup>

Our own handmade vegan walnut patty, arugula, pickled onion and truffle aioli on a toasted bun. + sunny egg\* \$3

## THE REUBEN \$17<sup>95</sup>

1/2 lb. slow roasted corned beef, caramelized sauerkraut, Gruyere cheese and Tiger sauce on toasted marble rye.

## BEET REUBEN \$12<sup>95</sup>

Roasted seasoned beets, caramelized sauerkraut and Tiger sauce on toasted marble rye.

## CUBANO \$13<sup>95</sup>

Pulled ham, pork belly, pickles, Gruyere cheese and whole grain mustard, pressed on a hoagie.  Vegan TOFUBANO option available.

## BANH MI \$12<sup>95</sup>

Chicken, pork belly or tofu, fermented chili aioli, pickled veggies and cilantro on a toasted hoagie.  Tofu option is vegan.

## GENERAL TSO'S CHICKEN \$11<sup>95</sup>

Kimchi buttermilk fried chicken, General Tso's sauce, cilantro, crispy shallots, cumin pickles and coleslaw on a toasted bun.

## THE SHROOMVILLE \$11<sup>95</sup>

Tempura battered oyster mushrooms, General Tso's sauce, cilantro, crispy shallots, cumin pickles and coleslaw on a toasted bun.

## CLUBHOUSE CHICKEN \$13<sup>95</sup>

Grilled chicken thigh, bacon, arugula, tomato, onion and Garden Mayo on a toasted bun.

## FRIED GREEN TOMATO BLT \$12<sup>95</sup>

Fried green tomatoes, bacon, lettuce and buttermilk aioli\*\* on toasted wheat. + avocado \$2 | sunny egg\* \$3

## FRIED EGGPLANT \$12<sup>95</sup>

Fried eggplant coins tossed in Za'atar, with white bean spread, herb chimichurri, tomato, onion, arugula, basil and feta on a toasted hoagie.

## PHILLY CHEESESTEAK \$16<sup>95</sup>

Thinly sliced grilled beef,\* caramelized onion and bell pepper with house made cheese sauce on a toasted hoagie.

VEGGIE PHILLY option: substitute pulled mushrooms for beef.

## PORTOBELLO PHILLY \$13<sup>95</sup>

Smoked portobello, caramelized onion and bell pepper with house made vegan cheese sauce (cashews) on a toasted hoagie.

## PATTY MELT \$15<sup>95</sup>

Two 1/3 lb. fresh ground beef patties,\* Muenster cheese, onion jam, and tiger sauce on grilled marble rye. + bacon \$4

## TUNA MELT \$10<sup>95</sup>

Tuna, Muenster cheese, dill, buttermilk aioli,\*\* pepperoncinis and pickled onions on grilled marble rye.

## GRILLED CHEESE \$9<sup>95</sup>

American, Gruyere, and Muenster cheeses on grilled sourdough. + tomato \$1 | avocado \$2 | bacon or pulled ham \$4

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# SALADS

ADD BACON, CHICKEN  
OR TUNA \$4

## ANNIE'S STRAWBERRY SALAD \$12<sup>95</sup>

Arugula, chopped Bibb lettuce, hot honey strawberries, Feta cheese, toasted slivered almonds and pickled red onions with pineapple poppyseed vinaigrette on the side.

## GRILLED TOFU SALAD \$12<sup>95</sup>

Crispy gochujang marinated tofu, baby spinach, chopped Bibb lettuce, roasted red pepper, crispy shallots and ginger vinaigrette on the side.

## COBB SALAD \$13<sup>95</sup>

Chopped Bibb lettuce, grated salt-cured egg yolk, bacon bits, cherry tomatoes, red onion, avocado, and Bleu cheese crumbles, with Bleu cheese dressing\*\* on the side.

## WALLY BOWL \$13<sup>95</sup>

Brown and wild rice, quinoa, black and red beans, parsnips, sweet potatoes, corn, pulled mushroom stems, pickled veggies, roasted garlic and fresh parsley, with a vegan Garden Mayo drizzle.

## HOUSE SALAD \$6<sup>95</sup>

Arugula, chopped Bibb lettuce, shredded roasted beets, cherry tomatoes, red onions and croutons, with homemade dressing on the side:

- Bleu Cheese\*\*
- Garden Mayo (V)
- Parmesan Peppercorn\*\*
- Buttermilk Aioli\*\*
- Ginger Vinaigrette (V)
- Pineapple Poppyseed Vinaigrette (V)

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