



APPETIZERS

GUAC AND QUESO | 15 GF

fresh guacamole, chipotle infused queso blanco, sea salt dusted tortilla chips

HUMMUS | 16 VA / GFA

house hummus, crumbled feta, seasonal organic vegetables, za'atar dusted naan, olive oil

FRENCH ONION DIP | 16 GFA

caramelized sweet onions, herb infused crème, malt dusted and brined potato chips

TUNA TARTAR* | 22 GFA

yellowfin tuna, shallot, lime, ginger, avocado, quail egg, wonton crisps

BANG BANG SHRIMP | 21 🔥

crispy shrimp, bang bang sauce, habanero glaze, kale slaw

JAPANESE MEATBALLS | 19 🔥

wagyu meatballs, oko sauce, togarashi aioli, peppadew peppers, crispy shallots, furikake

TRUFFLE FRIES | 18 GF

white truffle oil, pecorino romano, aged parmesan, fine herbs, peppercorn aioli

SPICY CRISPY RICE* | 17 GF

yellowfin tuna crudo, north road salmon crudo, spicy mayo, crispy rice, avocado, sesame seeds, jalapeno

OYSTERS* | MKT PRICE GF

chef's selection, served with mignonette and house cocktail sauce

SALADS

sub salmon 5 | sub shrimp 9

PEACH HIBISCUS SALAD | 20 N / GF / VA

green circle chicken, organic field greens, crispy prosciutto, strawberries, blueberries, chevre, dried cherries, candied pecans, peach hibiscus vinaigrette

WEDGE SALAD | 20 GF / VA / K

green circle chicken, baby iceberg, crispy prosciutto, point Reyes blue cheese, heirloom cherry tomatoes, crispy shallots, house blue cheese dressing

TOSSED COBB SALAD | 18 GF / VA / PA / K

green circle chicken, chopped iceberg, lardons, organic hard-boiled egg, heirloom cherry tomatoes, red onion, keto avocado ranch

DRESSINGS

balsamic + oil, lemon + oil, honey mustard, peach hibiscus vinaigrette (n), blue cheese, keto avocado

HANDHELDS

served with brined malt dusted potato chips GFA

sub truffle fries 4 | sub fries 2 | sub keto bun 4 GF

BLACK AND BLUE WAGYU SMASH BURGER | 23 GFA

wagyu sirloin, point Reyes blue cheese, bacon jam, peppercorn aioli, brioche

THE WAVE SMASH BURGER | 19 GFA

house beef blend, white cheddar, caramelized onion, pickle, pub sauce, toum aioli, brioche

WAGYU BIRRIA TACOS | 20 GF

braised chili infused wagyu beef, oaxaca cheese, lime cured red onion, pasilla corn tortillas, cotija, guajillo demi-glaze

BLACKENED SNAPPER TACOS | 24 GF

blackened snapper, mango pico de gallo, corn tortillas, avocado, jalapeno crema

WAGYU ROAST BEEF | 24

shaved wagyu sirloin, comte, heirloom tomato, organic lettuce, shaved red onion, dijon aioli, sourdough

TURKEY AVOCADO | 22

smoked turkey, honey-glazed bacon, heirloom tomato, boursin, broccoli sprouts, peppadews, dried cherries, dijon aioli, sourdough

HEIRLOOM TOMATO SANDWICH | 19 GFA

marinated heirloom tomatoes, burrata, basil, broccoli sprouts, balsamic glaze, dijon aioli, sourdough

CHICKEN TENDERS | 19 GF / KF

crispy buttermilk chicken, keto avocado ranch, dijon honey mustard

ENTREES

WAGYU PICANHA | 56 PA / GF

garlic cotija marble potatoes, hand chopped chimichurri

NORTH ROAD SALMON | 36 GF

broccolini, citrus pesto, limoncello saffron compound butter, balsamic glaze

GREEN CIRCLE CHICKEN | 36 GF / KF

citrus brined heritage chicken, broccolini, cava poblano cream sauce, mango pico de gallo, crispy shallots

We proudly serve organic,
100% non-GMO dishes.

BOWLS

KOREAN FRIED RICE | 24 GF 🔥

chicken, lardons, broccolini, kimchi, broccoli sprouts, sunny side egg, duck fat infused fried rice, togarashi aioli

SPICY POKE* | 24 GF 🔥

yellowfin tuna crudo, north road salmon crudo, avocado, marinated cucumber, avocado, unagi, spicy mayo, sushi rice

SIDES

SPICY GARLIC BROCCOLINI | 10 GF

THAI CHILI BRUSSEL SPROUTS | 10 GF

GARLIC COTIJA MARBLED POTATOES | 11 GF

GF Gluten-Free | GFA Gluten-Free Available | VG Vegetarian | K Keto-Friendly | P Paleo-Friendly | N Contains Nuts |

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Items with asterisk contain raw or undercooked ingredients. Please note, while we take precautions to avoid cross-contact, The Wave is not a nut or gluten-free kitchen. *A 2.9% transaction fee applies to all transactions, regardless of payment method.

COCKTAILS

GARDEN GODDESS | 14

dragonwell infused absolut, jalapeño, cucumber juice, arugula, lemon, mint

WATERMELON WAKE | 14

watermelon-infused absolut + new amsterdam gin, watermelon juice, aperol, lemon, basil

SAPPHIRE MINERAL ELIXIR | 14

grapefruit + lemon-infused absolut, rhubarb, coconut, spirulina, hibiscus, lemon, house-made electrolytes

STRAWBERRY FIELDS SPRITZ | 14

aperol, wild strawberry allulose, prosecco, pink salt

GRAPEFRUIT MARTINI | 14

absolut vodka, fresh grapefruit, basil, lime, pink salt

ESPRESSO MARTINI | 14

ketel one vodka, espresso, cane sugar

SKINNY HOUSE MARGARITA | 12

cazadores blanco, fresh lime juice, and pink salt
add a flavor: jalapeno, or strawberry allulose +1

WINE

BUBBLES

Blanc De Blanc – Ethos 13 / 48
Extremadura, Spain

Prosecco – La Marca 13 / 48
Veneto, Italy

Cava – Naveran 14 / 52
Catalonia, Spain

Sparkling Rosé – JCB No. 69 75
Crémant de Bourgogne
Burgundy, France

WHITES

Voigner – Terra D'oro 10 / 38
Amador, CA

Pinot Grigio – Piccini Delle Venezie 10 / 38
Veneto, Italy

Sauvignon Blanc – Frenzy 14 / 52
Marlborough, New Zealand

Chardonnay – Hess Shirtail Ranches 18 / 68
Napa, CA

Riesling – Union Sacré 18 / 68
Monterey, CA

Gruner Veltliner – Hopley 12 / 45
Burgenland, Austria

REDS

Pinot Noir – Calera Central Coast 16 / 60
California, United States

Syrah – François Villard L'Appel
des Sereines 12 / 45
Rhône Valley, France

Red Blend – Marietta Cellars Old Vine Red 12 / 45
California, United States

Renato Ratti – Langhe Nebbiolo 14 / 52
Piedmont, Italy

Cabernet Sauvignon – Hess Maverick
Ranch 18 / 68
Napa County, CA

ROSÉ

Château de Berne Méditerranée Romance 12 / 45
Provence, France

Peyrassol Cote Du Rhone 14 / 54
France

BEER & SELTZER

Corona – 6

Miller Light – 6

Busch Light – 6

Michelob Ultra – 6

Bud Light – 6

House Draft Selection – 7

Hulk Hogan's Real American Beer – 5

High Noon Peach – 7

White Claw Black Cherry – 7

Sun Cruiser Iced Tea – 7

N/A - Sierra Nevada Golden Ale – 5

CAFE DRINKS

ZERO-TOXIN ORGANIC COFFEE | 3
add whole or oat milk +1

KETO ORIGINAL BULLETPROOF | 5
zero-toxin coffee, mct oil, grass-fed butter

HOT TEA | 4

english breakfast, iced black tea, green dragonwell, decaf golden chamomile blossom, decaf turmeric ginger

TABLESIDE WATER

STILL – 8 SPARKLING – 8

DESSERT

BUTTER CAKE W/ ICE CREAM | 10

SKILLET COOKIE W/ ICE CREAM | 10

DESSERT OF THE WEEK