

BRUNCH MENU

HANDHELDS + TOASTS

sub: gluten-free bun +1 | keto avocado bun +4

BREAKFAST BRIOCHE EGGWICH DELUXE | 15 GFA

smashed sausage with sharp cheddar, organic eggs, potato cake and dijon aioli, served on a brioche bun

AVOCADO & ORGANIC EGG TOAST | 12 VG / GFA / VA

smashed avocado, organic egg, butter, maldon salt, and chives on toasted pugliese

BRUNCH FEATURES

EGGS YOUR WAY | 16 GFA / KA / PA

two eggs, choice of bacon or sausage, marbled breakfast potatoes, served with toast

COUNTRY BISCUITS & GRAVY | 18

white cheddar biscuits, peppered gravy, two organic eggs, and your choice of sausage or bacon

CARROT CAKE BELGIAN WAFFLE | 18

carrot cake belgian style waffle with whipped mascarpone buttercream, maple syrup, and powdered sugar

BRUNCH SMASH BURGER | 18 GFA

juicy grass-fed double smash beef burger with, organic sunny side egg, american cheddar, onion, pub sauce, roasted garlic aioli on a brioche bun

BREAKFAST QUESADILLA | 15

herbed naan filled with scrambled organic eggs, american cheddar cheese, bacon or sausage, onions, and chipotle ranch served with malt chips

ORGANIC GRAIN-FREE GRANOLA PARFAIT | 12 GF / N

organic greek yogurt, grain free granola, banana, strawberry, blueberry, honey drizzle

BUTTERMILK PANCAKE | 14

fluffy buttermilk pancakes, honey butter, maple syrup, whipped cream and powered sugar

FRENCH DIP | 19 GF

shaved slow roasted ribeye, fontina, white cheddar, and horseradish aioli, on a french demi hoagie served with herbed au jus

SALADS

salad add ons:

salmon 3 | steak 5

THE WAVE CHOPPED COBB | 18 GF / PA / VA / K

crisp iceberg lettuce, chicken, applewood-smoked bacon, egg, red onion, blue cheese, and heirloom tomatoes served with choice of house made dressing: ranch, chipotle ranch, honey mustard, strawberry vin, lemon + oil, or balsamic + avo oil

SIDES

pasture-raised bacon – 5 GF / P / K

breakfast sausage – 5 GF / P / K

marbled potatoes – 7 GF

biscuit – 5

toast – 4 GFA

seasonal fruit – 4 GF / P

malt chips – 4

fries – 5

SWEET TOOTH

CHOCOLATE TRUFFLE | 12 GF / N

silky mousse, mirror glaze, chocolate

SKILLET COOKIE | 9

homemade milk chocolate cookie + vanilla ice cream

BUTTER CAKE | 11

scoop vanilla ice cream, blackberry sauce, berries, organic grapes

DIETARY INDICATORS

A Available Upon Request | GF Gluten-Free

V Vegan | VG Vegetarian | K Keto-Friendly

P Paleo-Friendly | N Contains Nuts



We proudly serve 100% non-GMO dishes.

*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.

TABLESIDE WATER

STILL – 8 SPARKLING – 8

CAFÉ 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

WINE

BUBBLES

Prosecco – La Marca Veneto, Italy	13 / 48
Cava – Naveran Catalonia, Spain	14 / 52
Sparkling Rosé – JCB No. 69 Crémant de Bourgogne75 Burgundy, France	

ROSÉ

Château de Berne Méditerranée Romance Provence, France	12 / 45
Peyrassol Cote Du Rhone France	14 / 54

WHITES

Voigner – Terra D’oro Amador, CA	10 / 38
Pinot Grigio – Piccini Delle Venezie Veneto, Italy	10 / 38
Sauvignon Blanc – Frenzy Marlborough, New Zealand	14 / 52
Chardonnay – Sonoma-Cutrer Russian River Ranches Sonoma Coast, CA	18 / 68
Riesling – Union Sacré Monterey, CA	13 / 50
Gruner Veltliner – Hopler Burgenland, Austria	12 / 45

REDS

Pinot Noir – Calera Central Coast California, United States	16 / 60
Syrah – François Villard L’Appel des Sereines Rhône Valley, France	12 / 45
Red Blend – Marietta Cellars Old Vine Red California, United States	12 / 45
Renato Ratti – Langhe Nebbiolo Piedmont, Italy	14 / 52
Cabernet Sauvignon – Hess Maverick Ranch Napa County, CA	18 / 68

COCKTAILS

HAND-CRAFTED COCKTAILS

BERGAMOT CRUSH | 15
absolut vanilla, italicus bergamot, lemon,
simple syrup

COCO ESPRESSO MARTINI | 17
selvarey rum, 5 farms cream, giffard
vanilla, cold brew espresso, cassia &
simple syrups

LYCHEE FIZZ | 18
haku vodka, st-germain elderflower,
lychee syrup & purée

CAMPFIRE OLD FASHIONED | 17
bulleit bourbon, la vida mezcal, crème de
cacao, toasted marshmallow syrup

HEAT WAVE MARGARITA | 19
herradura reposado, ancho reyes, grand
marnier, agave, fresh lime

GRAPEFRUIT MARTINI | 16
absolut vodka, fresh grapefruit, basil, lime,
pink salt

COCKTAILS ON TAP | 14

SKINNY HOUSE MARGARITA
cazadores blanco, fresh lime juice, and
pink salt

add a flavor: jalapeno, strawberry allulose, or
clementine cordial +1

BEER & SELTZER

- Corona – 6
- Miller Light – 6
- Busch Light – 6
- Michelob Ultra – 6
- Bud Light – 6
- High Noon Peach – 9
- White Claw Black Cherry – 8
- House Draft Selection – 7
- Hulk Hogan’s Real American Beer – 5
- Sun Cruiser Iced Tea – 7
- N/A – Sierra Nevada Golden Ale – 5