



cocktails 15

- 

yuzu hugo spritz
elderflower, yuzu,
lemon, bubbly, seltzer
- 

spicy mexico city
jalapeño tequila, lime,
house lime cordial
- 

watermelon margarita
tequila, watermelon,
house sour-mix*
- 

lavender lemon g&t
gin, tonic, lemon, lavender,
strawberries
- 

miso brown derby
bourbon, fresh grapefruit, miso-
brown sugar syrup, bubbly
- 

thai basil paloma
tequila, grapefruit, thai basil,
house sour mix*
- 

midnight margarita
mezcal, lime, coconut,
lavender syrup
- 

japanese maple
toki whisky, maple-peppercorn
syrup, bitters
- 

wb manhattan
asw duality double malt,
sweet vermouth
- 

espresso martini
espresso vodka, cold brew,
miso-salted caramel syrup,
cold foam

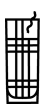
frozen cocktails 15

- 

frosé all day
rosé, guava, passionfruit
- 

seasonal rotation
please ask your server

mocktails 8

- 

**hibiscus raspberry
limeade**
lime, hibiscus, raspberry,
sparkling water
- 

golden glow
cucumber-serrano zero proof
spirit, lemon, thai basil
- 

coconut mock-arita
coconut, lime, jalapeno,
house sour mix*

anything fried in our fryer has the potential for cross-contamination = c.c.

yakitori \yah-kih-tohr-ee\

our spin on the japanese tradition of grilled bites on a skewer

choose four 16

- crispy spicy tofu (sub bbq
sauce for sushi sauce) c.c.*
- marinated mushrooms
chimichurri shrimp
- sweet potato
stuffed peppers
- sticky chicken

to start + share

ekonomiyaki fries loaded japanese street fries (no takoyaki, c.c.*) 9

edamame shoyu dipping sauce, togarashi 7

peruvian chicken gyoza tacos salsa verde, cotija cheese (sub lettuce wrap) 8

ahi tuna* gyoza tacos cucumber, mango, avocado, wb sauce, nori, sesame (sub lettuce wrap) 11

crispy brussels fried egg*, bacon, chinese vinegar, wb sauce, takoyaki, bonito flakes (no takoyaki, c.c.*) 17

watermelon salad avocado, cucumber, red onion, goat cheese, chili lime vinaigrette 11

salads, sandwiches + bowls

wb signature chopped salad edamame, avocado, sweet potatoes, dried cranberries, cotija cheese, tomato, sunflower seeds, sweet peppers, champagne vinaigrette 15

+ grilled chicken 6 / shrimp 8 / seared ahi tuna* 10 / grilled salmon* 12 / petite filet* 11

spicy miso-herb caesar salad romaine, cabbage, kale, avocado, jalapeños, cotija, corn, chips, spicy miso-herb caesar dressing (no chips) 14

+ grilled chicken 6 / shrimp 8 / seared ahi tuna* 10 / grilled salmon* 12 / petite filet* 11

korean bbq tofu crispy tofu, spicy korean bbq sauce, mango, house pickled carrots, broccoli, sushi rice, sesame, scallions (no bbq sauce/ sub sushi sauce (vegan) c.c.) 20

ahi tuna poke bowl sushi grade ahi tuna*, sushi rice, mango, avocado, cucumber, edamame, wakame, wb sauce, scallions, sesame (no wakame) 25

wb double smash burger cheddar, pickles, wb special burger sauce, brioche roll, fries (sub lettuce wrap or gluten free bread, no burger sauce/sub wb sauce) c.c.* 20

+ bacon 3 / fried egg* 3 / avocado 3

substitute fries for side greens or broccoli

house specialties

coconut lime shrimp sweet peppers, coconut cream, kaffir lime, sushi rice, fresh cilantro 27

or coconut lime tofu - crispy tofu, sweet peppers, coconut cream, kaffir lime, sushi rice, fresh cilantro (vegan) c.c.* 24

crying tiger petite filet 8 oz marinated petite filet, chimichurri fingerling potatoes, mango citrus slaw 34

ahi tuna tataki summer watermelon and arugula salad, avocado, tomato 28

**we also offer an allergen friendly "special entree" choice of simply grilled chicken, shrimp, salmon, ahi tuna, or petité filét served with two sides. please ask your server for details and pricing*



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cocktails

- 

mimosa 11
bubbly, tangerine
- 

yuzu hugo spritz 15
elderflower,yuzu, lemon,
bubbly, seltzer
- 

spicy mexico city 15
jalapeño infused tequila, lime,
house mix*
- 

thai basil paloma 15
tequila, grapefruit, thai basil,
house sour-mix*
- 

lavender lemon g&t 15
gin, tonic, lemon, lavender,
strawberries
- 

salted dog 15
vodka, grapefruit, miso-salted
caramel syrup, bubbly
- 

carriibbean iced coffee 15
rum, khalua, iced coffee,
coconut cream
- 

espresso martini 15
espresso vodka, cold brew,
miso-brown sugar syrup,
cold foam

frozen cocktails 15

- 

frosé all day
rosé, guava, passionfruit
- 

seasonal rotation
please ask your server

mocktails &
shaken coffees 8

- 

**hibiscus raspberry
limeade**
lime, hibiscus, raspberry,
sparkling water
- 

golden glow
cucumber-serrano zero proof
spirit, lemon, thai basil
- 

parisian milk tea
paris iced tea, oat milk,
black currant-vanilla tea syrup
- 

salted-caramel
iced coffee,miso salted-
caramel syrup, cold foam
- 

maple peppercorn
iced coffee, cream, maple-
peppercorn syrup
- 

white chocolate mocha
iced coffee, cream,
white chocolate

to start & to share

- ekonomiyaki fries** loaded japanese street fries (no takoyaki c.c.*) 9
- edamame** shoyu dipping sauce, togarashi 7
- peruvian chicken gyoza tacos** salsa verde, cotija cheese (sub lettuce wrap). 8
- ahi tuna* gyoza tacos** cucumber, mango, avocado, wb sauce, nori, sesame (sub lettuce wrap). 11
- crispy brussels** fried egg*, bacon, chinese vinegar, wb sauce, takoyaki, bonito flakes (no takoyaki, c.c.*). 17
- watermelon salad** avocado, cucumber, red onion, goat cheese, chili lime vinaigrette 11

salads, toasts & sandwiches

- wb signature chopped salad** edamame, avocado, sweet potatoes, tomato, dried cranberries, cotija cheese, sunflower seeds, sweet peppers, champagne vinaigrette 15
+ *chopped bacon 3 | grilled chicken 6 | shrimp 8 | seared ahi tuna* 10*
- spicy miso-herb caesar salad** romaine, cabbage, kale, jalapeños, cotija, corn, chips, avocado, spicy miso-herb caesar dressing (no chips). 14
+ *chopped bacon 3 | grilled chicken 6 | shrimp 8 | seared ahi tuna* 10*
- strawberry fields toast** grilled bread, whipped citrus-herb goat cheese, arugula, strawberries (sub gluten free bread +1) 13
+ *chopped bacon 3 | grilled chicken 6 | seared ahi tuna* 10*
- avocado toast** grilled bread, smashed citrus avocado, tomato, radish, everything bagel seasoning, sunflower seeds (sub gluten free bread +1 (vegan)) 13
+ *grilled chicken 6 | seared ahi tuna* 10 | fried egg* 3*
- spicy tuna “toast”** crispy fried hash brown “toasts”, chopped ahi tuna*, avocado, jalapeno, wb sauce, sushi sauce, nori, sesame seeds, cucumber salad 20

- wb smash burger** cheddar, pickles, cabbage, wb special sauce, brioche bun, crunchy potatoes (sub gluten free bread, no burger sauce/sub wb sauce, c.c.*) 19
+ *bacon 3 | avocado 3 | fried egg* 3*
- fried egg sammie** two eggs fried hard, bacon, cheddar, hash brown, wb sauce, brioche bun, crunchy potatoes (sub gluten free bread, c.c.*). 16
- blta club** bacon, lettuce, tomato, smashed citrus avocado, gochujang ranch, whole wheat toast (sub gluten free bread, no ranch/ sub wb sauce). 18
+ *fried egg 3*

ahi tuna tataki summer watermelon and arugula salad, avocado, tomato 26

gluten-free bread is available for all toasts +1

to finish

mango sherbet
mango mochi ice cream, berry compote, whipped cream, olive oil, mint, sea salt 10

**consuming raw or undercooked food could result in foodbourne illness*



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bubbly, tangerine
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elderflower, yuzu, lemon, bubbly, seltzer
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jalapeño infused tequila, lime, house mix*
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thai basil paloma 15
tequila, grapefruit, thai basil, house sour-mix*
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lavender lemon g&t 15
gin, tonic, lemon, lavender, strawberries
- 

salted dog 15
vodka, grapefruit, miso-salted caramel syrup, bubbly
- 

caribbean iced coffee 15
rum, khalua, iced coffee, coconut cream
- 

espresso martini 15
espresso vodka, cold brew, miso-brown sugar syrup, cold foam

frozen cocktails 15

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frosé all day
rosé, guava, passionfruit
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seasonal rotation
please ask your server

mocktails & shaken coffees 8

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hibiscus raspberry limeade
lime, hibiscus, raspberry, sparkling water
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golden glow
cucumber-serrano zero proof spirit, lemon, thai basil
- 

parisian milk tea
paris iced tea, oat milk, black currant-vanilla tea syrup
- 

salted-caramel
iced coffee, miso salted-caramel syrup, cold foam
- 

maple peppercorn
iced coffee, cream, maple-peppercorn syrup
- 

white chocolate mocha
iced coffee, cream, white chocolate

to start & to share

- okonomiyaki fries** loaded japanese street fries (no takoyaki c.c.*) 9
- edamame** shoyu dipping sauce, togarashi 7
- peruvian chicken gyoza tacos** salsa verde, cotija cheese (sub lettuce wrap) 8
- ahi tuna* gyoza tacos** cucumber, mango, avocado, wb sauce, nori, sesame (sub lettuce wrap) 11
- crispy brussels** fried egg*, bacon, chinese vinegar, wb sauce, takoyaki, bonito flakes (no takoyaki, c.c.*) 17
- watermelon salad** avocado, cucumber, red onion, goat cheese, chili lime vinaigrette 11

salads, toasts & sandwiches

- wb signature chopped salad** edamame, avocado, sweet potatoes, tomato, dried cranberries, cotija cheese, sunflower seeds, sweet peppers, champagne vinaigrette 15
+ *chopped bacon 3 | grilled chicken 6 | shrimp 8 | seared ahi tuna* 10*
- spicy miso-herb caesar salad** romaine, cabbage, kale, jalapeños, cotija, corn, avocado, chips, spicy miso-herb caesar dressing (no chips) 14
+ *chopped bacon 3 | grilled chicken 6 | shrimp 8 | seared ahi tuna* 10*
- strawberry fields toast** grilled bread, whipped citrus-herb goat cheese, arugula, strawberries 13
(substitute gluten free bread + 1) | *chopped bacon 3 | grilled chicken 6 | seared ahi tuna* 10*
- avocado toast** grilled bread, smashed citrus avocado, tomato, radish, everything bagel seasoning, sunflower seeds (*vegan*) 13
(substitute gluten free bread + 1) | *grilled chicken 6 | seared ahi tuna* 10 | fried egg* 3*
- spicy tuna “toast”** crispy fried hash brown “toasts”, chopped ahi tuna*, avocado, jalapeno, wb sauce, sushi sauce, nori, sesame seeds, cucumber salad c.c.* 20
- wb smash burger** cheddar, pickles, cabbage, wb special sauce, brioche bun, crunchy potatoes (sub gluten free bread, no burger sauce/ sub wb sauce, c.c.*) 19
+ *bacon 3 | avocado 3 | fried egg* 3*
- breakfast sandwich** scrambled eggs, bacon, cheddar, hashbrown, wb sauce, brioche bun, side crunchy potatoes (sub gluten free bread, c.c.*) 17
- blta club** bacon, lettuce, tomato, smashed citrus avocado, gochujang ranch, whole wheat toast (sub gluten free bread, no ranch/ sub wb sauce) 18
- eggs in purgatory** two poached eggs in tomato salsa, sesame seeds, cotija cheese, thai basil, grilled bread (sub gluten free bread) 17

breakfast burritos

- vegetarian** scrambled eggs, cheddar, seasoned potatoes, guacamole, wb sauce (no chips, as a bowl, c.c.*) 15
- hanger steak*** scrambled eggs, cheddar, seasoned potatoes, guacamole, wb sauce (as a bowl, c.c.*) 19

on the side

- chicken sausage 6
- applewood bacon 6
- crunchy potatoes (c.c.*) 5
- mixed greens 4

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