

WOLFGANG PUCK
**PLAYERS
LOCKER**

BRUNCH

Calling All My Lovelies, Ketel One Orange Blossom Peach, Orange Juice	12
Applewood Smoked Bacon Bloody Mary, House Made Mix, New Amsterdam Vodka, Celery	16
Worst Behavior, Ketel One Botanical, Grapefruit Juice, Sea Salt	14
Bottomless Mimosa, California Sparkling & Orange Juice	25
House Made Red Sangria Pitcher	45
Cinnamon Roll, Cream Cheese Icing	7
Avocado Toast, Toasted Ciabatta, Avocado, Cherry Tomatoes, Mixed Green Salad	15
Huevos Rancheros, Two Fried Eggs, Black Beans, Cotija Cheese, Ranchero Sauce*	18
Old School Breakfast, Crisp Bacon, 2 Eggs Any Style, Roasted Potatoes, Toasted Ciabatta Bread*	16
Frittata "Baked Omelette", Goat Cheese, Asparagus, Mushrooms, Chives	15
Breakfast Burrito, Chorizo, Potato, Pico de Gallo, Queso Fresco, Sour Cream	15
French Toast, Fresh Strawberries, Whipped Cream, Maple Syrup	16
Brunch Burger, Fried Egg, Crisp Bacon, White Cheddar, Fry Sauce, Sesame Seed Bun, French Fries*	20

LUNCH

Garlic Bread, Wood Oven Toasted, Garlic-Herb Butter, Parmesan, Roasted Tomato Sauce	10
Caesar Salad, Romaine Hearts, Ciabatta Croutons, Garlic-Parmesan Dressing* <i>add chicken or shrimp 9</i>	14
Arugula-Endive Salad, Honey Crisp Apples, Crumbled Blue Cheese, Champagne Vinaigrette	16
Chinois Chicken Salad, Candied Cashews, Crisp Wontons, Sesame-Honey-Mustard Vinaigrette	17
Hummus Platter, Crudité Vegetables, Warm Flatbread	16
Shrimp Scampi, Sauteed Gulf Shrimp, Garlic Butter Sauce, Chili Flakes, Toasted Ciabatta Bread	19
Crispy Chicken Wings, Spicy Buffalo or BBQ Sauce, Blue Cheese Dressing	17
Margherita Pizza, Fresh Mozzarella, San Marzano Tomato Sauce, Basil	16
Milo's Vegan Pizza, Squash, Zucchini, Roasted Tomato, Arugula, Tomato Sauce, Aged Balsamic	17
Taco Pizza, Spicy Beef, Cheddar Cheese, Lettuce, Hot Sauce	18
Roasted Chicken Enchiladas, Monterey Jack Cheese, Crema, Pico de Gallo, Cilantro	22
Smoked Pork Ribs Dry Rubbed & Smoked over White Oak & Mesquite	Half Rack 19 Full Rack 32

SIDES

Roasted Potatoes 6 Ciabatta Toast 5 Smoked Bacon 7 Breakfast Sausage 7 Free Range Egg* 3

SOMETHING SWEET

Banana Pudding, House Made Nilla Wafers, Salted Dulce de Leche	11
Chocolate Cheesecake, Oreo Cookie Crumbs, Whipped Cream	12
Espresso Tiramisu, Ladyfingers, Mascarpone Cream	9
Chocolate Chunk Cookies	7
Ice Cream, Vanilla Bean, Chocolate, Pistachio (choice of three scoops)	9
Sorbet, Strawberry, Raspberry, Lemon (choice of three scoops)	9

Gluten Free Pizza Dough and Gluten Free Pasta Options are available
*Consuming raw or undercooked foods may increase risk of food borne illness. Especially if you have certain medical conditions
This is a Single Use Menu

COCKTAILS

Reilly Smith Paloma 12
Lunazul Tequila | Grapefruit | Lime | Agave

Karlsson Sweet Tea 10
Sobieski Cytron Vodka | Lemon

Engelland Sour 16
Jim Beam Bourbon | Lemon | Bitters

Tuch's Barrel Aged Manhattan 16
Crown Royal Whisky | Sweet Vermouth | Bitters

Barrel Aged Old Fashioned 18
House Blend of Bourbon and Rye | Angostura Orange

MULES & MOJITOS

Theodore Mule 12
New Amsterdam Vodka | Mint | Lime

Irish Mule 12
Jameson | Lime | Ginger Simple Syrup

The Royal Mule 13
Crown Royal Whisky | Pear Puree | Lime

Smokey Mule 12
Mezcal | Passion Fruit | Ginger Beer

Mojito 12
Don Q Rum | Lime Juice | Simple Syrup

WINE BY THE GLASS

	GL	9oz	BTL
Pinot Grigio, Adam, Italy	10	15	40
Riesling, Dr. Loosen, Germany	13	19	52
Chardonnay, Chalone, CA	12	16	48
Sauvignon Blanc, Wolfgang Puck, CA	11	16	44
Rosé of Grenache, "Notorious Pink", FR	10	15	40
Pinot Noir, Wolfgang Puck, CA	9	13	36
Pinot Noir, Row Eleven, CA	13	19	52
Malbec, Zorzal, Argentina	13	19	52
Cabernet Sauvignon, Chappellet, CA	15	22	60
Cabernet Sauvignon, Wolfgang Puck, CA	10	15	40

SPARKLING

	GL	BTL
Borgoluce, Prosecco, Italy	10	50
Tintero, Moscato d'Asti, Italy	13	52
Henriot Brut, Champagne, France	20	80
Beau Joie, Champagne, France	135	
Moët & Chandon Rosé, Champagne, France	155	
Schramsberg-Puck, Blanc de Noirs, California	90	
Veuve Clicquot Brut, Champagne, France	150	

WHITE BOTTLES

Sauvignon Blanc

Ashes & Diamonds, Napa Valley, California 2016	75
Margerum, Santa Barbara, California 2018	50

Chardonnay

Clifton – Puck, Sta. Rita Hills, California 2018	65
Ferrari Carrano, Russian River, California 2017	65
Grgich Hills Estate, Napa Valley, California 2016	55
Sonoma Cutrer, Russian River, California 2017	50

RED BOTTLES

Pinot Noir

Inception, Santa Barbara, California 2014	45
Au Bon Climat, Santa Barbara, California 2017	50
Clifton – Puck, Sta. Rita Hills, California 2019	70
Porter Creek, Russian River, California 2016	80
Ken Wright "Abbott Claim" Willamette, Oregon 2016	100
Sea Smoke "Southing" Sta. Rita Hills, California 2017	250

Cabernet Sauvignon

Cliff Lede, Napa Valley, California 2016	150
Heitz, Napa Valley, California 2014	120
Lewis "Mason's", Napa Valley, California 2017	165
Stag's Leap "Artemis", Napa Valley, California 2017	137

Zinfandel

Dashe "Todd Brothers Ranch", Alexander Valley, California 2016	70
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BEER SELECTIONS

DRAFT

	16oz	22oz
Bell's Amber Ale	9	12
Bud Light	7	10
Blue Moon Wheat Beer	8	12
Founders "Unraveled" IPA	8	11
Modelo Especial	8	11
Stone "Delicious" IPA	9	12
7Five Brewing "Dawn Breaker" Lager	7	10
Truly "Hard Seltzer" Wild Berry	9	12

CANS & BOTTLES

Alpine "Duet" IPA	8
Budweiser	5
Blue Moon Light Sky	5
Michelob Ultra	7
Montucky Cold Snacks	6
Pabst Blue Ribbon 24oz	9
Saint Archer Gold	6
Samuel Adams Oktoberfest	8
Schonramer Gold 16.9oz	12
Sierra Nevada Pale Ale	7
Tenaya Creek Bonanza Brown Ale	7
White Claw Seltzer Mango	5
White Claw Seltzer Black Cherry 16oz	7
Westmalle Trappist Ale	10
Clausthaler Non-alcoholic	7

HOUSEMADE SANGRIA

Fall Spiced Sangria 12 | 16
Peach Liqueur | Market Fruits

Red Wine Sangria 12 | 16
Orange Liqueur | Brandy | Market Fruits

****To protect our guests and our community, all Wolfgang Puck employees reporting for work will have been privately screened for symptoms of Covid-19, administered on a weekly basis. In addition, their body temperature is assessed daily as a secondary precautionary measure to reduce the spread of Covid-19**

