



small plates

\$2 off during Happy Hour in our Bar/Patio

NEW Wikis Garlic Cheese Bread - 11

Crispy Brussels - 9.75

Fried Green Beans - 9.75

Two Pulled Pork Sliders - 8

Bleu Cheese Dip & Potato Chips - 9.5

Fried Plantains & Black Beans - 9

Hummus & Pita - 8

Truffle Fries - 6.75

Stinky Cheese Fries - 9

Sweet Fries - 6.75

Chicken Tenders - 10

1/2 Strawberry & Chicken Salad - 10

2 Mahi or Carnitas Tacos - 9

soup & greens

House Made Soup of the Day - 6.5

The Ranch - 9

mixed greens, egg, bacon, croutons, carrots, cabbage, cucumbers, onions (add chicken \$3.5, shrimp \$6.5)

Caesar - 9 (add chicken \$3.5, shrimp \$6.5)

Crab and Shrimp Louie Salad - 20

lump crab, cold cajun boiled shrimp, meyer lemon vinaigrette, tomatoes, avocado, boiled egg, green onions

Chicken Cobb - 16 (sub shrimp for chicken - 18)

bacon, bleu cheese, red onion, egg, heirloom tomato, buttermilk dressing, avocado

Strawberry Salad - 11 (add chicken \$3.5, shrimp \$6.5)

spring mix, dried cranberries, feta, heirloom tomato

Ahi Crunch - 18

arugula, champagne vinaigrette, basil, mint, heirloom tomatoes, pistachios, red onion, Wonton Chips

Mediterranean Quinoa and Kale - 15

champagne vinaigrette, kale, cucumber, avocado, red onion, charred lemon

Chopped - 15.5 (1/2 size - 11)

artichoke, feta, pepperoncinis, eggplant, ham, turkey, sundried tomato, champagne vinaigrette

Marthas Vineyard - 12 (add chicken \$3.5, shrimp \$6.5)

honey gem lettuce, red onion, candied walnuts, pears, goat cheese, raspberry vinaigrette

Shaved Brussel Sprout Spring Salad - 14.5

apple, raisins, fetta Cheese, , walnuts sunflower seeds (add chicken \$3.5, shrimp \$6.5)

Lacinato Kale Chicken Salad - 16

pulled roasted chicken, cucumbers, kale, cilantro aioli, garlic dijon dressing



Wiki's is locally owned.

Our chefs take great pride in "scratch" cooking. We start early each morning preparing only the Best from the Best .

Everything from our sauces to our entrees. We hope you enjoy the food, experience and our own "Dive Spirit"

appetizers

\$2 off during Happy Hour in our Bar/Patio

Lobster Crab Cakes - 17.5

mixed with roasted corn relish and peppers on romaine

Lollipop Lamb Rack - 19

red wine reduction, sautéed asparagus

Calamari - 15.75

parmesan, pepperoncinis, cilantro lime aioli, thai chili sauce

Buffalo Spring Rolls - 11.75

roasted chicken, mozzarella, frank's hot sauce, bleu cheese, cilantro line, sriracha aioli

Reuben Spring Rolls - 11.75

corned beef, saurkraut, swiss cheese, 1,000 island dressing

Bar Mussels - 13

chorizo, white wine, garlic, tomato, saffron cream, ciabatta

Wild Mushroom Quesadilla - 13.75

mushrooms, bacon, chorizo, pepper jack, guacamole, sour cream

Bako Irish Nachos - 14.75

house made chips, chicken or pulled pork , bacon, bleu and swiss cheeses, sour cream, guacamole, green onion

BBQ Pork Skins - 14.5

Pepper Jack, jalapeno, bacon, sour cream, sriracha

Ahi Nachos - 18

wonton chips, mango salsa, arugula, cilantro aioli, sriracha aioli, fresno chili peppers, avocado

Crab and Roasted Corn Dip - 12.5

roasted corn, bell peppers, cream cheese, lump crab, pita

Napa Pizza - 15

basil pesto, artichoke, sundried tomatoes, mozzarella, roasted garlic, red pepper oil, arugula

Meat Lovers Pizza - 16

sausage, ham, bacon, beef, turkey, bell peppers, swiss, banana peppers, grilled onions, marinara

BBQ Chicken Pizza - 15

roasted chicken, feta, onions, pepperoncinis, cilantro, house bbq sauce

Cheese Charcuterie - 20

fine cheeses and meats, marmalade

entrees

All entrees come with choice of soup or *house salad

*mixed greens, egg, bacon, croutons, carrots, cabbage,cucumbers, onions

our dressings: buttermilk chive, honey mustard, 1000, balsamic, champagne, raspberry, caesar, meyer lemon, bleu cheese, oil and vinegar

BEEF

Wood Grilled Rib Eye - 39.5

aged 16 oz angus apple wood smoked rib-eye, choice of potato, sautéed spinach with tomato, grilled poblanos and onions

Bleu Cheese Filet - 36

7oz certified angus, choice of potato, seasonal vegetables

Flat Iron Pepper Steak - 23

two 6oz certified angus, choice of potato, seasonal vegetables

House Made Meatloaf - 18

au gratin potato, mushroom gravy, spiral vegetables

Beef Bourguignon - 21

fingerling potato, baby carrots, pearl onions

*ADD: Lobster Crab Cake - 9, Grilled Shrimp - 6.5, Lobster Tail - 11

*Potato choices: au gratin, pesto mash, crab mash, truffle fries, wiki's rice, plain mash, tabouli

POULTRY

Slow Roasted Herb Chicken - 15

seasoned and roasted, seasonal vegetables, choice of potato

Chicken Piccata - 18.75

pan seared chicken breast, wiki's rice, asparagus

Chicken Alexander - 18

roasted corn relish, tomato, pepper jack, salsa roja

Chicken Michael - 17

rosemary marinated chicken breast, arugula salad, wild mushroom risotto, red wine reduction, sweet jack vinaigrette

Teriyaki Chicken - 18.5

marinated chicken, steamed rice, asparagus, roasted pineapple

Catalina Chicken - 14.5

grilled seasoned chicken, cilantro cream, spinach, red onion, heirloom tomato, cucumber, strawberries, red wine vinaigrette

SEAFOOD

Wild Caught Fresh Fish - 30

ask server for details

Grilled Atlantic Salmon - 23.5

wiki's rice, sautéed spinach, basil micro greens, tomato

Low Carb Salmon - 21.5

asparagus, cucumber lime sauce, serrano chili, slaw

Mahi Picatta - 19.5

citrus cream sauce, anna potato, sprial vegetables, sautéed spinach, capers

Cioppino - 28

shrimp, lobster, mussels, mahi, scallops

Black Mussels - 20

chorizo, white wine, garlic, tomato, saffron cream, ciabatta

Lobster Crab Cake Entree - 21

seasonal vegetables, potato provencal

PASTA

Cajun Shrimp Fettuccine - 22

cajun shrimp, garlic, fettuccine, cajun alfredo sauce, sundried tomato, parsley

Four Cheese Ravioli with Crab - 20

served in a pesto cream sauce

Hand Filled Manicotti - 19

ricotta, mozzarella, parmesan, mushrooms, sautéed spinach fresh tyme and basil, house made marinara,

Mediterranean Pasta - 18.5

baby artichokes, sun dried tomato, baby spinach, grilled chicken, feta, parmesan, alfredo, fettuccine

VEG AND VEGAN

Cauliflower Bites - 10.5

buffalo style, Bleu Cheese Crumbles

Gardein Chicken Tenders - 10.5

sweet potato fries

BBQ Gardein Chicken Pizza - 16

gardein chicken, artisan mushrooms, peppers, tomato sauce, spiral vegetables, vegan mozzarella

Mushroom Kale Tacos - 15.5

kale, wild mushrooms, cilantro cream, fresno chili

Quinoa Tacos - 13.5

Quinoa, parsley, tomato, avocado, cucumber, lime

Pasta Primavera - 18

seasonal vegetables, wild mushrooms, alfredo sauce

Vegetarian Burger - 13.5

gardein patty, jicama slaw, tomato, serrano chili, bourbon sauce, red onion, sweet potato fries

Wild Mushroom & Pepper Quesadilla - 14

wild mushrooms, peppers, onions, pepper jack cheese, guacamole, sour cream

Vegetarian Wrap - 13.5

peppers, onions, black beans, wild mushrooms, salsa roja, spinach, vegan mozzarella, side of fruit

other great stuff

TACOS

Tacos come with Seasoned Black Beans & Rice

Carne Asada Tacos - 15.5

steak, guacamole, goat cheese, pickled onion, salsa roja

Garlic Shrimp Tacos - 15.5

purple potatoes, black beans, edamame, crispy brussels, cilantro cream

Puerto Mahi Tacos - 15.5

grilled mahi, roasted corn relish, poppy seed slaw, chipotle aioli

Quinoa Tacos - 14.5

Quinoa, parsley, tomato, avocado, cucumber, lime

Mushroom Kale Tacos - 15.5

kale, wild mushrooms, cilantro cream, fresno chili

SANDWICHES

Sandwiches come with Wiki Fries

New York Strip Steak Sandwich - 17.50

sliced Choice New York Steak, seasoned grilled onions, pepper jack, soft french roll, pasta salad

Grilled Chicken Sandwich - 15

grilled seasoned chicken, avocado, prosciutto, basil pesto, pepper jack, chipotle aioli

Chicken Club Wrap - 15

chicken, bacon, avocado, shredded lettuce, tomato, cilantro lime aioli, tomato basil tortilla

Meatloaf Sandwich - 16

meatloaf, pepper jack, chipotle ketchup, pickles, mustard, arugula, sourdough

Parmesan Crusted Brisket Sandwich - 15

brisket, lettuce, tomato, onions, pepper jack, chipotle aioli

BURGERS

Burgers come with lettuce, tomato, and onion

Classic Burger - 12.5

Wiki's dressing, pickles, fries

Kobe Burger - 19

wagyu patty, grilled onions, aged cheddar, special sauce

Ghetto Burger - 16.75

two patties, grilled onions, american cheese, 1000

Angry Burger - 15.5

fresno chili, habanero, pepper jack, bacon, sriracha aioli, fries

Wikis Kobe Sliders (3) - 14.5

wagyu beef, chipotle aioli, truffle fries

Turkey Burger - 14

onion, special sauce, fries

Vegetarian Burger - 14.5

gardein patty, slaw, tomato, serrano chili, bourbon sauce, red onion, sweet potato fries



dessert

Belgian Chocolate Mousse - 7

Pistachio Cheesecake - 8

Port Brownie - 8

vanilla ice cream, cream anglaise

Tiramisu - 8

Vanilla Ice Cream - 5.5

strawberry gastrique



kids

Includes beverage and ice cream

Grilled Chicken, Veggies & Fries - 8

Pasta, Marinara & Cheese - 7

Fruit Plate - 6

Cheese Pizza - 5

Grilled Cheese Sandwich & Fries - 6

Chicken Fingers & Fries - 6

Dive into Happy Hour!

\$2 OFF well drinks, wine by the glass, all beer in the bar and patio. [Great Food Specials](#)

SUNDAY

Live Music Brunch

Brunch is served 10-3 featuring our Mimosa Bubbles Bar and Bloody Mary Bar. Happy Hour all day!

MONDAY

Martini Monday - Only \$5

Happy Hour all day!

TUESDAY

Taco Specials & \$5 Titos Hi-Balls 3-Close

Happy Hour 3-7 and 9-Close

WEDNESDAY

LIVE MUSIC 6:30

\$49.95 Dinner for 2 with Wine

Bottles of wine majorly discounted. Glasses of wine 1/2 off. Happy Hour 3-7 and 9-Close.

THURSDAY

LIVE MUSIC 9:00

Bubbles All Night - \$3 a Glass

Happy Hour 3-7 and 9-Close.

FRIDAY

LIVE MUSIC 9:00

Happy Hour 3-7

SATURDAY

LIVE MUSIC 9:00

Sunset Special 4-6pm

Purchase one dinner and receive one dinner FREE of equal or lesser value. Happy Hour 3-7

Restrictions do apply.

WINE & BEER

wines by the glass

WHITE

Mumm Champagne - 12.5

House Champagne Brut - 7

Dolce Vita Prosecco - 9

Bieler Pere et Fils Rose - 8.5

Lagaria Pinot Grigio - 7.5

Onx, Field Day, White Blend - 10

Essence Riesling - 9.5

House S. B. - 8.5

House Chardonnay - 6.5

Sextant Chardonnay - 11

Cakebread Chardonnay - 18

Frank Family Chardonnay - 16

Moscato - 9

RED

Fossil P.N. - 11

Belle Glos Las Alturas P.N. - 20

Enroute P.N. - 18

House Merlot - 6.5

Rutherford Ranch Merlot - 9

La Posta Malbec - 11

Opolo Syrah - 12

J Dusi M Blend - 12

Justin Isosceles Blend - 18

Sextant Zinfandel - 14

Twenty Rows Cabernet - 12.5

House Cabernet - 6.5

Daou Reserve Cabernet - 17

Austin Hope Cabernet - 16

craft & draft beer

CRAFT

Einstock Porter: toasted porter, Iceland - 6.5

Blue Moon: belgian white, CA - 6.5

Guinness: stout, Ireland - 6.5

Framboise: raspberry lambic, Belgium - 10

Allagash White: begian white, ME - 6.5

Arrogant Bastard: bomber - 9.5

DRAFT

Bud Light - 5.25

805 Firestone - 6.50

Temblor Blood Orange - 6.75

Luponic Distortion IPA - 6.75

Rotating Tap - 6.75

Rotating IPA - 6.75

Ask for a complete selection of our beer and wine.

LUNCH - \$10.45 - Mon-Sat 11-3

All Burgers/Sandwiches come with Wiki Fries

Classic Burger

ground chuck, lettuce, tomato, onion, wiki's dressing, fries

Wikis Turkey Ciabatta

turkey, bacon, lettuce, tomato, basil aioli, cranberry relish, pepper jack, cheddar, avocado

Grilled Chicken Sandwich

grilled seasoned chicken, avocado, prosciutto, basil pesto, pepper jack, chipotle aioli

Meatloaf Sandwich

meatloaf, pepper jack, chipotle ketchup, pickles, mustard, arugula, sourdough

Philly Cheese Wrap

tomato basil tortilla, shaved rib-eye, roasted peppers, onions, pepper jack, chipotle aioli

Chipotle BBQ Slider

pulled beef, house made bbq sauce, pickles

Fish & Chips

hand beer battered catfish, cole slaw, tartar sauce

Shawarma Sandwich

shredded beef, tomato, onion, cucumber, lettuce, garlic aioli, pita

Half Turkey Sandwich & Soup or Salad

roasted turkey, bacon, pepper jack, cheddar, avocado, cranberry relish, basil aioli, sourdough

Wikis Grilled Cheese & Soup or Salad

double-decker triple cheese cheddar, american and pepper jack, bacon

Truffle Egg Sandwich

sourdough, chipotle aioli, bacon, truffle arugula

Strawberry Salad

spring mix, dried cranberries, feta, strawberries, balsamic reduction, champagne vinaigrette

Mushroom Kale Tacos

fresno chili, wild mushrooms, kale

Vegetarian Club Wrap

peppers, onion, black beans, wild mushrooms, salsa roja, spinach, vegan mozzarella, side of fruit

Chicken Club Wrap

chicken, bacon, avocado, shredded lettuce, tomato, cilantro lime aioli, tomato basil tortilla

BLTA

bacon, lettuce, tomato, avocado, basil aioli

Napa Pizza

basil pesto, artichoke, sundried tomatoes, mozzarella, roasted garlic, red pepper oil, arugula