



10:00 - MIDNIGHT
Wild
 MONTROSE

LUNCH + PASTRIES

10:00AM - 4:00PM

- EMPANADA W/ TOMATILLO CREMA*** 6
choice of steak + potato or chicken cheese + elote
- PERSONAL HAND-TOSSED PIZZA** 12
- SMOKED CHICKEN SALAD SANDO W/ CHIPS*** 14
- EGG + POTATO QUESADILLA*** 8
- CROISSANT W/ BUTTER + JAM** 8
- BAGEL + CREAM CHEESE** 8
- COOKIE STUFFED CROISSANT** 8
- BIG BLUEBERRY MUFFIN** 5
- BANANA PECAN BREAD** 8
- CLASSIC CROISSANT** 6
- MINI CROISSANTS** 4
 - chocolate
 - almond
 - classic
- HOUSE COOKIES** 2.5
 - triple chocolate chunk pearl
 - classic snickerdoodle (vegan)

DINNER + DESSERT

5:30PM - MIDNIGHT

- MILK BUN CHEESEBURGER + FRIES*** 21
8oz patty, american cheese, lettuce, tomatoes, special sauce, house baked milk bun, fries
- KARAAGE CHICKEN SANDWICH + FRIES*** 19
crunchy chicken, sriracha honey sauce, lettuce, pickles, mayo, house baked milk bun + fries
- FRENCH ONION DIP + CAVIAR** 18
served with rosemary kettle chips
- KOREAN FRIED CAULIFLOWER FLORETS** 16
tossed with sweet chili sauce + sesame seeds
- CRISPY FRIED WHOLE WINGS*** 18
choice of buffalo, barbecue, and garlic parmesan
add fries +4
- YAKIMESHI FRIED RICE*** 14
add chicken +4, shrimp +6, or brisket +6
- HOUSE FRIES** 6
add truffle parmesan +3, brisket + cheddar +10
- CHARCUTERIE BOARD*** MKT
- WHITE CHOCOLATE BREAD PUDDING + GELATO** 18
- TRES LECHES CAKE** 14
- COOKIES + MILK** 12

COFFEE

- | | | | |
|------------|---|--------------|-----|
| ESPRESSO | 3 | AMERICANO | 4 |
| MACCHIATO | 4 | NITRO | 5 |
| CORTADO | 4 | COLD BREW | 4 |
| FLAT WHITE | 4 | CAFÉ AU LAIT | 4 |
| CAPPUCCINO | 4 | HOUSE DRIP | 3 |
| LATTE | 5 | POUR OVER | MKT |

TEA

- | | | | |
|-------------|---|----------------------|---|
| NAKED BLACK | 4 | HIBISCUS MINT | 4 |
| NAKED GREEN | 4 | BUTTERFLY LEMONGRASS | 4 |
| MILK OOLONG | 6 | MATCHA LATTE | 6 |

MODIFIERS

SYRUPS +.50

- vanilla - hazelnut - caramel
 dark chocolate - white chocolate - honey
 lavender - irish cream - brown sugar

ALT MILKS +.50

- oat - almond - soy

HEMP DERIVED INFUSIONS

CBD +5 - CBD Isolate +5 - THC +10

🌿 **HEMP -INFUSED ADDITIONS** 🌿

all of our dishes can be infused with our hemp-derived specialties in your choice of **CBD** or **THC**

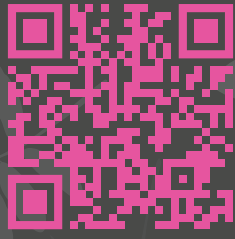
CBD +6	THC +10
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BUTTER - OLIVE OIL - CHILI CRUNCH OIL

RANCH - HOT SAUCE - HONEY

DULCE DE LECHE - CHOCOLATE SAUCE

SCAN FOR



SEASONAL SPECIALS - BEER + WINE
 LIQUOR LIST - VIRTUAL MENU

Cocktails + Elixirs →

ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

HEMP INFUSED

ALCOHOLIC

HEMP SPECIALS

All hemp specials are double-shot lattes and can be served iced or hot with your choice of CBD or THC

SKYWALKER OG	9/15
A latte blended with authentic french vanilla syrup	
PURPLE HAZE	9/15
A floral blend of lavender and honey	
GOLDEN GOAT	9/15
An exotic latte infused with turmeric and sweetened with honey	
TOFFEE COFFEE	9/15
A sweet-treat latte featuring French hazelnut and Irish cream	
HONEY BUN	9/15
A spiced latte with Saigon cinnamon and sweetened with honey	
WHITE WIDOW	9/15
White mocha and brown sugar latte with oat milk	

HEMP ELIXIRS

Our elixirs can be served with your choice of CBD or THC.

HANOI LO-FI	10/15
cold-pressed yuzu, lemon, basil	
MAUI MANGO	10/15
mango, coconut, lemon, lime, ginger	
OCEAN WATER	10/15
lime, coconut, blue spirulina tincture, bubbles	
PINK LOCO	10/15
coconut, lemon, lime, hibiscus	

WILD CLASSICS

Please ask your server for our complete cocktail list

ESPRESSO MARTINI	16
vodka, licor 43, Irish cream, espresso, coffee syrup, ocean tincture	
WILD DRAGON	16
rum blend, cointreau, falernum, dragon's blood, lime, pineapple	
MARGARITA AL PASTOR	16
reposado, mezcal, tamarind infused corn Liqueur, chili blend, lime, agave	
OAXACAN OLD FASHIONED	16
herradura ultra, 400 conejos, oaxacan bitters	
JAPANESE OLD FASHIONED	16
akashi ume, oka yuzu liqueur, amaretto, okinawa bitters	
RED BIRD	16
gin, coconut washed aperitivo, strawberry vermouth	
HANOI HI FIVE*	16
gin, chili, basil liqueur, ginger, green chartreuse, habanero tincture, egg white, lemon, lime	
WHAT THE PHO?	16
cachaca, turbinado, lime, jalapeno, Thai basil, cilantro, mint	
TROPICAL DEPRESSION	16
gin, velvet falernum, montenegro, Lotus green coffee extract, mango, raspberry, bitters	
DREAMSCAPE*	16
banane du brasil, macadamia liqueur, allspice dram, espresso, lentil cream, egg white, orange blossom	
KISS ME, I'M JAPANESE*	16
nikka coffey gin, iichiko saiten, kiwi, matcha, lemon, lime	
PANDAN COOLADA	16
hamilton pot still rum, plantation pineapple, pandan, pineapple, lemon	
GOLDEN STATE	16
coconut washed herradura reposado, chinola, curry cordial, mango, coconut, lime	
MELLOW MISO	16
chartreuse, montenegro, plantation dark, white miso honey, pineapple, lime, dairy-free miso foam	
TOKYO 75	18
roku gin, italicus, shiso 3 ways, serveaux fils, lemon	
FORBIDDEN FLOWER	18
herradura ultra, hangar 1 citron, grappa, absinthe, lychee, raspberry, bitters	

*may take up to 15 minutes