



# THE WREN & RYE



## Cocktails, Wine & Reverie

### APPETIZERS

#### WARM CORNBREAD \$5

Chili-Honey and Green Onion Butter

#### NACHOS GRANDE \$14

Jalapeno Queso, Pico de Gallo, Guacamole,  
Sour Cream

#### FRIED BRUSSEL SPROUTS \$8

Sweet Soy, Peanuts

#### LUMP CRAB CAKE \$18

Mustard Sauce and Arugula Salad

#### CRISPY WINGS \$15

Buffalo or Sweet Soy, Carrots, Celery, Blue  
Cheese or Ranch

### SOUPS

#### FRENCH ONION \$9

Swiss Cheese Croutons

#### CREAMY TOMATO \$7

Basil, EVOO

### SALADS

add chicken or shrimp \$5

#### ICEBERG WEDGE \$13

Bacon, salad bar veggies, hard boiled egg,  
blue cheese crumbles, sun dried tomato  
dressing

#### CLASSIC CAESAR \$14

Romaine, peppercorn dressing, croutons,  
parmesan crisps

#### SOUTHWEST SALAD \$14

Romaine and baby spinach, roasted corn,  
black beans, tomato, cilantro , radish,  
guacamole, crispy tortillas, sweet lime and  
cumin dressing

#### Restaurant Hours

Breakfast: Sun 7am-10am

Mon-Sat 6:30am-10am

Dinner: Sun 5pm-8pm

Mon-Sat 5pm-9pm

#### Lounge Hours

Sun-Thurs 5pm-11pm

Fri/Sat 5pm-12:30am

\*Thurs Lunch and Dinner special

Sunday Brunch 11am-2pm

### PIZZAS

#### MARGHERITA \$12

Mozzarella, parmesan, san marzano  
tomato, sun dried tomatoes, basil

#### MEAT LOVER'S \$12

Mozzarella, parmesan, san marzano  
tomato, chorizo, bacon, pepperoni

### SANDWICHES

#### SMASH BURGER \$15

Lettuce, tomato, onion, pickles, garlic  
aioli, cheese curds.

Add bacon \$2, avocado \$2, double patty \$6

#### SPICY CHICKEN BACON RANCH \$15

Nashville style grilled chicken breast,  
bacon, tomato, romaine, chipotle ranch  
dressing

#### CANDIED BACON BLT \$13

Candied bacon, lettuce, tomato, avocado,  
garlic aioli

### ENTREES

#### RIGATONI BOLOGNESE \$17

Braised Beef and Italian Sausage,  
Parmesan

#### BLACKENED SHRIMP PENNE \$19

Creamy Alfredo Sauce, Spinach, Tomato,  
Green Onion

#### 6 OZ SIRLOIN STEAK \$18

Parmesan-Black Pepper Butter, 2 sides

#### BROILED SALMON \$19

Sweet Soy Glaze, 2 sides

#### SIDES \$4

House Salad with White Balsamic Vinaigrette, Side Caesar  
Salad, Fries with Garlic Aioli, Almond Rice Pilaf, Grilled  
Broccoli with Chipotle Ranch Dressing, Rosemary-Garlic  
Mashers

### SWEET

#### VANILLA PUDDING \$7

Butterscotch, Vanilla Wafers

#### WARM CHOCOLATE CHIP COOKIE SUNDAE \$7

Vanilla Ice Cream, Hot Fudge, Cherry on Top

#### BLUEBERRY CHEESECAKE \$8

Lemon Curd



# THE WREN & RYE

Cocktails, Wine & Reverie



## COCKTAILS & OTHER TROUBLE

### THE PINK LETTER \$9

vodka, strawberry, lemon, sparkling wine  
Bright, blushing, and sweet as a secret  
slipped through the screen door.

### SUNBURN SERMON \$9

Tequila, Campari, grapefruit, lime  
Bitter and bright with a bite that don't beg  
pardon.

### SHE CAME SWAYING \$9

gin, raspberry, lemon, ginger  
Bright berries and ginger heat, with a sway  
that lingers long after she's gone

### THE GENTLEMAN CALLER \$9

bourbon, Galliano, lemon, maple, mint  
Sweet talk, slow bourbon, and a mint-  
kissed exit

### HOLLER HONEY \$9

rum, elderflower, honey, lime  
What starts sweet don't always stay that  
way.

### WREN SONG (N/A) \$7

Pineapple, lime, ginger  
Zesty, bright, and best enjoyed before the  
moon rises.

### REMEDY TONIC (N/A) \$7

Grapefruit, pomegranate, lime, tonic

## BEER

### BOTTLE \$5

Budwieser, Bud Light, Bud Zero, Miller  
Lite, Coors Light, Michelob Ultra, Sam  
Adams

### BOTTLE \$6

Yuengling, Goose Island IPA, Blue Moon,  
Angry Orchard, Stella Artois, Corona Extra,  
Heineken

### SEASONAL DRAFTS \$5

## CLASSICS

### PASSIONFRUIT MARTINI \$9

vodka, passionfruit, lime, vanilla

### CUCUMBER BASIL GIN SMASH \$9

Gin, fresh cucumber, basil, lime

### THE EASTWOOD \$9

Redemption Rye, sweet vermouth, orange  
bitters

### JACK & CHERRY COKE \$9

Jack Daniel's, black cherry purée, Coca-  
Cola

### OLD FASHIONED \$9

Bourbon, demerara, bitters, orange twist

### MARGARITA \$9

Corazon Blanco Tequila  
Cointreau, lime juice, simple syrup

### MULE \$9

Smirnoff Vodka, lime juice  
simple syrup, Fevertree Ginger Beer

## WINE

### \$7

Woodbridge by Robert Mondavi  
Chardonnay, PinotGrigio, Moscato,  
Merlot, Cabernet Sauvignon, Pinot Noir

### \$8

Matua Sauvignon Blanc, Seaglass Rose,  
Berringer White Zinfandel, 14 Hands Red  
Blend, Estancia Pinot Noir

### \$9

Kendall Jackson Chardonnay, Kendall  
Jackson Cabernet Sauvignon, Rodney  
Strong Merlot

