STARTERS

BROCCOLI FRITTERS V
Crispy handmade broccoli and fontina cheese fritters topped with black garlic aioli  8

GARLIC HUMMUS V
Served with roasted cauliflower and shishito peppers, grilled halloumi, baby carrots, cucumbers, harissa oil, and toasted pita  12

CHICKEN WINGS
Choice of sauce: Buffalo, hickory smoked BBQ, sticky honey garlic, or mango curry  12

AHI TUNA
Seared Ahi tuna served with Asian pear slaw, crispy wonton strips, and pickled ginger aioli  15

RED CURRY COCONUT CRAB
Jumbo lump crab meat salad, avocado, mango salsa, red curry coconut sauce, and avocado crema served with flatbread crackers  14

CRISPY CHICKEN BITES
Handmade fried chicken served with lemon pepper sauce  8

DRINKS

soda ...................................................3.5
pink lemonade ....................................3.5
fresh brewed iced tea ..........................3
bottled water ......................................3
san pellegrino .....................................4
organic coffee .....................................3
hot tea .............................................3
red bull (reg. or sugar-free) .................6

WCL SALAD V • GF
A house favorite!
Oven roasted pears and cauliflower over a bed of arugula, tossed in agave ginger vinaigrette and topped with smoked gorgonzola and toasted walnuts 11

CHICKEN & WAFFLE PANZANELLA
Fried chicken bites and waffle crouftons over field greens, cucumbers, tomatoes, and red onions, tossed in maple sherry dressing 14

CRISP SALAD VG
Shredded kohlrabi, kale, purple & napa cabbage served with broccoli, carrots, and shaved Brussels sprouts, tossed in Thai chili vinaigrette and topped with ground peanuts 12

SANDWICHES

PULLED PORK
Slow roasted pork shoulder topped with hickory-smoked BBQ sauce and bourbon jalapeno cole slaw on a kaiser roll  12

ANGUS BURGER
1/2 lb. of Angus beef with bibb lettuce, Roma tomato, Muenster cheese, and bread and butter pickles on a brioche bun 13

CURRY CHICKEN
Slow cooked curry chicken with halloumi cheese, mixed greens, and red onions topped with a lemon and date infused yogurt sauce on naan bread 15

BLACK BEAN BURGER VG
Handmade black bean burger with avocado mayo, bibb lettuce, and Roma tomato on a kaiser roll 12

MAINS

SOUTHERN FRIED SALMON
Panko crusted Atlantic salmon filet served with coconut rice and mango salsa, finished with paradise sauce 23

SHRIMP 'N' GRITS
Gulf shrimp served over white cheddar hominy grits, topped with crab gravy, scallions, diced tomatoes, and shredded Monterey Jack cheese 19

JAMBALAYA LINGUINI
Back by popular demand! Andouille sausage and Gulf shrimp with sautéed kale, red onion, and heirloom tomatoes in a Creole Asiago cream sauce, served with cornbread 21

VEGAN CHICKEN STIR FRY VG
Seasoned seitan, rice noodles, broccoli florets, napa cabbage, shredded carrots, scallions, and Thai peanut sauce with a slight kick 17

PLUS

SEARED AHI TUNA 8 • SHRIMP 7
BACON 5 • GRILLED CHICKEN 5
VEGAN CHICKEN 5

ROSE LEMONADE
Handcrafted raspberry rose syrup, lemonade, and seltzer  8

GINGER BEER
Brewed right here at WCL! Spicy, sweet, and delicious  5

HAPPY HOUR
TUES - SAT
5PM - 7PM

SPECIALS

$2 OFF all drafts
$4 house wine
$5 well drinks
$3 hand-cut fries
$6 chicken bites
$8 hummus platter

THE PHILADELPHIA DEPARTMENT OF HEALTH ADVISES AGAINST EATING UNCOOKED MEAT OR SEAFOOD.
# Cocktails

**Horse with No Name**
- Tito’s Vodka / Handmade Ginger Beer / Lime
- WCL’s house Moscow Mule made with hand-pressed ginger

**OL’ 55**
- Kinsey Rye / Amaro Averno / Angostura Bitters / Orange Bitters
- A bittersweet Manhattan made with dark Italian amaro instead of vermouth

**CRIMSON + CLOVER**
- Bluecoat Gin / Lemon / Raspberry-Rose Simple Syrup
- Based on the house cocktail of Philly men’s club ‘The Clover Club’

**Golden Slippers**
- Buffalo Trace Bourbon / Lime / Allspice Dram / Simple Syrup
- This aromatic cocktail is named after the theme song of the Philly Mummers

**Kokomo**
- Captain Morgan / Myers’ Rum / Cointreau / Lime / Falernum
- The two original Mai Tai recipes combine to form this tiki-style classic

**Punk Rock Girl**
- El Jimador Tequila / Mescal / St. Germain / Lime / Pomegranate
- Smoky, floral, and named after the hit song by Philly’s own Dead Milkmen

**Fantasia**
- Tito’s Vodka / Brandy & Benedictine / Orange Bitters
- A delicately herbal twist on the classic Martinez, precursor to the Martini

**Afternoon Delight**
- Hennessy V.S. / Grand Marnier / Pineapple / Lemon / Blackberry
- A tart, fruity Sidecar named for both the song and the Classic 107.9 show

# Desserts

**Waffle Sundae**
- A warm waffle topped with bourbon pecan praline ice cream, caramel sauce, and whipped cream

**Vanilla Sponge**
- Vanilla sponge cake, macerated blueberries and strawberries, and whipped cream drizzled with Grand Marnier and Melba sauce

**Chocolate Lava Cake**
- Chocolate cake with a molten chocolate center served with whipped cream and raspberry sauce

# Wines

**Red**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
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<tbody>
<tr>
<td>Cune Rioja</td>
<td>Spain</td>
<td>16</td>
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<tr>
<td>DeLoach Pinot Noir</td>
<td>California</td>
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<tr>
<td>Atalima Malbec Argentina</td>
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</tr>
<tr>
<td>Grayson Cabernet Sauvignon</td>
<td>California</td>
<td>17</td>
</tr>
<tr>
<td>Bogle Essential Red Blend</td>
<td>California</td>
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<tr>
<td>Bodegas Borsao</td>
<td>Grenache</td>
<td>Spain 17</td>
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<tr>
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<tbody>
<tr>
<td>Single Post Riesling</td>
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<tr>
<td>Peirano Estate Chardonnay</td>
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<tr>
<td>Giesen Sauvignon Blanc</td>
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<td>Iris Pinot Gris Oregon</td>
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<tr>
<td>Escudo Real Rose Vinho Verde</td>
<td>Portugal</td>
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**White**

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<tr>
<td>Marquis de la Tour Brut</td>
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<td>Juve y Camps Brut</td>
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**Sparkling**

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<tbody>
<tr>
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<tr>
<td>Chandon Rosé</td>
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<tr>
<td>Chapel Lodge Rosé</td>
<td>USA</td>
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**House Wines by the Glass**

- Cabernet Sauvignon
- Pinot Noir
- Chardonnay
- Pinot Grigio
- White Zinfandel