wildflower
AMERICAN CUISINE

Valentine's Day 2026

3 COURSE PRIX FIXE - $65 PER PERSON

Add a 3-Course Wine Pairing + $30

5oz pours of selected wines

champagne moët & chandon "impérial" épernay
chardonnay talbott "kali hart" estate, monterey, ca
pinot noir fox block xv böen by belle glos, zabala vineyard, monterey, ca

appetizers (choice of)

rock shrimp chowder
smoked corn, chive, old bay oyster crackers

crisp calamari
mizuna greens, yuzu emulsion, toasted sesame seed

grilled artichoke
simple aioli *gf*

sesame chicken potstickers
young ginger broth, scallion, radish, asian herbs, toasted sesame, chili threads

cold smoked salmon*
chive crème fraîche, potato galette *gf*

butternut squash & kale salad
fuji apple, marcona almond, golden raisin, ciabatta bread crumbs, white cheddar vinaigrette

entrées (choice of)

bolognese
garganelli pasta, whipped ricotta, garlic ciabatta

pan roasted chicken
smashed potato, green bean, lemon & garlic *gf*

new york strip*
seared broccolini, crispy baby potato, whipped horseradish butter, bordelaise *gf* +$10

atlantic salmon*
horseradish gratin, sherry glazed beet, arugula *gf*

pork scallopini
roasted apple chutney, brussels sprouts, french potato purée

mediterranean market bowl
herb falafel, cucumber cashew tzatziki, crispy brussels sprout, golden raisin sultana, sweet potato tahini, arugula, za'atar

dessert (choice of)

banoffee trifle
dulce de leche mousse, bananas, vanilla crema, graham cracker crumbles

olive oil cake
mixed berries, lemon curd, vanilla buttercream

bars of sin
praline chocolate cookie, cappuccino mousse, vanilla gelato

gf Gluten Free

*These items 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.

cocktails

seasonal sangria black cherry, pomegranate, yuzu, lemon, brandy, red wine *glass* - 14 *carafe* - 39

grapefruit gin fizz zephyr, ruby red grapefruit, charred cinnamon, fever tree mediterranean tonic 14

signature old fashioned kentucky bourbon, angostura, luxy cherry, orange zest 14.5

thai grapefruit martini tito's vodka, thai basil, grapefruit 14

blood orange paloma tequila corazón, solerno, lime sour, fever tree grapefruit soda 15

spicy strawberry margarita jc tradicional blanco tequila, jalapeño, cointreau, strawberry hearts 15.5

hugo spritz vodka, fiorente elderflower, wild mint, lime, sparkling wine 14.5

fig & ginger mule vodka, figenza fig, lime, pomegranate, fever tree ginger beer 14

classic market margarita tequila corazón blanco, cointreau, fresh squeezed lime 15.5

italian espressotini freshly brewed espresso, vodka, borghetti caffè 15

zero proof 7.5

spring fling
tart black cherry, pomegranate, fresh lime, fever tree ginger beer

garden harvest
ripe strawberry, mint leaf, yuzu & lime sparkling soda

pink dove
smashed grapefruit, toasted cinnamon, sea salt, lime, chilled seltzer

sunset on sentinel
passion fruit, pomegranate, lemon, orange oil

bubbles & champagne

	6oz	9oz	btl
fiori d'acacia prosecco, veneto, italy	12	18	46
piper brut rosé, sonoma, ca	14	21	52
moët & chandon "impérial" champagne, épernay, france			85
piper heidsieck cuvée brut nv, champagne, france			120

white wine

crisp, aromatic, and refreshing

sauvignon blanc - decoy "featherweight," ca *low-carb/low-calorie*	13	19	50
sauvignon blanc - the crossings, marlborough, new zealand	11	16	42
sancerre - jean marie reverdy & fils "domaine de la villaudiere" sancerre, france	18	27	68
dry riesling - 50 degree, rheingau, germany	12	18	46
albariño - neboa, rías baixas, spain	13	19	50

easy drinking and dry

pinot grigio - giuseppe & luigi, friuli, italy	13	19	50
pinot grigio - tangent, central coast, ca	11	16	42
vermentino - campo al mare, tuscany, italy	14	21	54
chardonnay - saracina, mendocino county, ca	13	19	50

full-bodied

chardonnay - edna valley, central coast, ca	11	16	42
chardonnay - kali hart, monterey, ca	14	21	54
chardonnay - jordan, russian river valley, ca			99
chardonnay - chateau montelena, napa valley, ca			145

rosé wine

grenache blend - chateau minuty "m," côtes de provence, france	15	22	58

red wine

light and dry

pinot noir - the four graces, willamette valley, or	14	21	54
sangiovese - pèppoli chianti classico, tuscany, italy	16	24	62
pinot noir - truchard vineyards, carneros · napa valley, ca			95
burgundy - louis latour, pommard aoc, côte de beaune, france			210

medium-bodied and textured

pinot noir - böen by belle glos **"fox block xv"** zabala vineyard, monterey, ca	17	25	66
malbec - gascon, mendoza, argentina	12	18	46
barbera - scarpetta, piemonte, italy	13	19	50
cabernet sauvignon - delille cellars "métier," columbia valley, wa	14	21	54
blend - the sneak, carneros, ca	16	24	62
grenache - department 66 "d66," maury, france			95

big and bold

cabernet blend - quilt + frc **"label story,"** napa valley, ca	19	28	74
cabernet sauvignon - daou, paso robles, ca	14	21	54
cabernet sauvignon - the critic, napa valley, ca	17	25	66
zinfandel - alexander valley vineyards, sonoma, ca	14	21	54
nebbiolo - fontanafredda, serralunga d'alba barolo, piemonte, italy			135
cabernet sauvignon - faust, napa valley, ca			125
cabernet sauvignon - klipsun, red mountain, wa			250

beer

the lighter side - michelob ultra | coors light 6.5
sierra nevada hazy little thing ipa 7
four peaks bad birdie juicy golden ale 7 *local*
athletic brewing non-alc
run wild ipa | upside dawn golden 6

draught beer

greenwood brewing light lager 7.5 *local*
barrio tucson blonde 7.5 *local*
dragoon brewing ipa 8 *local*
dos xx lager 6.5