

HAPPY HOUR

WELL DRINKS

Beluga Vodka	\$7
Glendalough Gin	\$7
Rock & Roll Platinum Tequila	\$7
Rosaluna Mezcal	\$7
Bacardi Rum	\$7
Dewar's Scotch	\$7
Old Forrester Bourbon	\$7
Up +\$3 Rocks +\$2	

WHITE WINES

Zenato Pinot Grigio	\$8
Zardetto Prosecco	\$8

RED WINES

Bonanza Lot 4 Cabernet	\$8
Decoy by Duckhorn Merlot	\$10

DRAFT PINTS

Funky Buddha Floridian	\$6
Cigar City Jai Lai	\$6

BEER BOTTLES

Stella Artois	\$6
Sam Adams	\$6
Shiner Bock	\$6
Heinikin	\$6
Yuengling	\$6



WILTON WINGS
BAR + KITCHEN

HAPPY HOUR

Scorpion Bowl (serves 2+) \$22
Bacardi Light & Dark Rums, Grainger Organic Vodka, Glendalough Gin, Orgeat Syrup, Fresh Pineapple and Orange Juice, Maraschino Cherries

Lavender Lady \$12
Glendalough Rose Gin, Lavender, Lemon, Edible Flowers

Gastro Mule \$12
Citrus Vodka, Fever Tree Ginger Beer, Fresh Lime

Spice of Life \$12
Ketel One Cucumber Mint Vodka, Espolon Reposado Tequila, Fresh Citrus, Agave, Fire Water Bitters, Tajin Rim.

Ain't She a Peach \$11
Kettle One Peach & Orange Blossom, St. Elder, Fresh Citrus, Agave

Strawberry Fields \$13
Rock & Roll Strawberry Tequila, CBD Tincture, Cocchi Rosa, Lime Juice, Agave, CBD Gummie

Smoky Paloma \$10
Vida Mezcal, Grapefruit Juice, Agave, Fever Tree Grapefruit Soda

Dear Maria \$11
Elijah Craig Bourbon, Rum Java Cacao' Mon, Tia Maria, Cherry Heering

Gastro 22 \$10
Rock & Roll Platinum Tequila infused with Pineapple & Jalapeno, Heirloom Pineapple Amaro, Lime, Agave

Gastro Pear \$10
Rock & Roll Platinum Tequila, Basil-infused Agave, Prickly Pear Puree, Fresh Citrus

Gastro Tiki \$10
Rum Java Mahtini' Mon, Rum Java Caffe Con Horchata, Orgeat Syrup, Fresh Pineapple, Lime

Gold Rush \$10
Contradiction Bourbon, Fresh Lemon, Honey

Rough Ride \$10
Rough Rider Bourbon, Stoli Citrus, Peach Liqueur, Fresh Lemon

Add CBD Tincture to any drink \$5

Add CBD Gummies to any drink \$2



WILTON WINGS
BAR + KITCHEN

Starters

Mac & Cheese Bites	\$8.99
Asiago Mac & Cheese	\$9.99
Mozzarella Sticks - Marinara	\$8.50
Buffalo Chicken Egg Rolls	\$9.99
Applewood Bacon Nuggets - w/Thai Chili	\$12.00
Onion Rings	\$7.99
Garlic Bread - Add Cheese 1.00	\$4.00
Corn Nuggets	\$8.99
Mini Corn Dogs - Honey Mustard	\$8.99
Fried Mushrooms - Horseradish Sauce	\$7.99
Fried Pickle Spears - Ranch	\$9.99
Fried Green Tomatoes	\$9.00
Chicken Livers - Grilled Onions & Buffalo Sauce	\$9.99
Jalapeño Poppers - Raspberry Sauce	\$9.99
Chicken Fingers (4) & Curly Fries	\$9.99
Smiling Bobs Smoked Fish Dip-Key West	\$11.00
Buffalo Shrimp	\$10.99
Chili Cheese Nachos	\$9.99
Pulled Pork Nachos	\$10.99
Potato Ends	\$4.00 \$6.00
Potato Skins w/ Bacon	\$10.99
Nashville Hot Cheese Curds	\$9.99

Drinks

\$3.50
Iced Tea
Sweetened Iced Tea
Matcha Green Tea

20oz Bottles

\$5.75
Pepsi
Diet Pepsi
Pepsi Zero
Dr Pepper
Lemonade
Celsius \$4.50

WILTON WINGS BAR + KITCHEN

WiltonWingsBarKitchen.com • 754.779.7401 • 1818 East Sunrise Blvd, Fort Lauderdale, FL 33304

Weekdays Until 4pm **Wing Special**
10 Wings & Fries \$13.99
25 Wings, Large Fries
w/ 2 - 20oz Sodas or Any Iced Teas \$38.99

Fresh Salads

House Vinaigrette, Ranch, French, Caesar, Blue Cheese, Balsamic Vinaigrette, 1000 Island, Organic Sesame Ginger, Honey Mustard	
House Salad - Tomato, Red Onion, Carrots, Cucumber, Olives	\$6.99
Caesar Salad - Romaine, Parmesan, Croutons, Homemade Dressing	\$6.99
Add Grilled Chicken \$6.00 Add Shrimp \$6.00	
Chef Salad - Ham, Turkey, Egg, Cheddar Cheese	\$12.00
Cobb Salad - Chicken, Blue Cheese, Bacon, Tomato, Egg, Avocado	\$12.00
Turkey Salad - Almonds, Avocado, Cranberries, Swiss Cheese	\$12.00
Buffalo Shrimp Salad - Celery, Tomato, Red Onion, Blue Cheese	\$14.99
Tuna Salad - Tomato, Onion, Olives, Cucumber, Jalapeños	\$11.00
Hibachi Salmon Almonds, Mandarin Oranges, Tomato, Cucumber, Carrots	\$12.99

Burgers

Burgers Served on a Kaiser Roll with Choice of Fresh Cut Curly Fries or a Side	
Hamburger - Lettuce, Tomato, Onion, Pickle	\$11.99
Cheeseburger - American, Cheddar, Swiss, or Provolone	\$12.99
Patty Melt - Grilled Onions and Swiss Cheese on Rye	\$10.99
Blue Cheese Bacon Burger - Lettuce and Tomato	\$12.99
Wilton Wings Burger - Hot Sauce, American, Jalapeños, Onion Ring	\$12.99
Hickory Burger - BBQ Sauce, Bacon, Cheddar	\$12.99
Turkey Burger - Chipotle Mayo, Cucumber, Tomato, Arugula	\$10.99
Veggie Burger - Lettuce, Tomato, Onion, Pickle	\$11.99
Beyond Plant-Based Burger - Lettuce, Tomato, Onion, Pickle	\$13.99

Sandwiches

Choice of Fresh Cut Curly Fries, Potato Chips or Side Specialty Fries - Add \$2.00	
1/4 Pound Hot Dog	\$8.99 Add Chili or Cheese \$9.99
Grilled Cheese	\$7.50 Add Bacon or Ham \$8.50
Rhode Island weiners - with Mustard, Meat Sauce & Onion	2 for \$7
BLT	\$9.99
Tuna Salad - Lettuce and Tomato on Whole Wheat	\$9.99
Chicken Salad - Lettuce and Tomato on Kaiser Roll	\$9.99
Philly Cheese Steak - Chicken or Beef - Onions, Peppers, Mushrooms	\$13.00
Grilled Chicken - Chipotle Mayo, Cucumber, Tomato, Arugula	\$10.99
Roasted Turkey - Avocado, Swiss, Arugula and Berry Mayo on Ciabatta	\$11.99
Grilled Salmon Wrap - Avocado, Arugula, Tomato and Herb Mayo	\$12.99
Blackened-Fish Sandwich - Catfish Fillet with Chipotle Mayo	\$10.99
Fried Mahi Sandwich	\$15.00
Famous Fried Buffalo Chicken Sandwich	\$12.99
Montana Fried Pork Chop Sandwich	\$11.00
BBQ Pulled Pork Sandwich	\$11.99
Shrimp Po'Boy - Lettuce and Tomato	\$12.00
The Diddy Texas Toast - 3 Boneless Wings with Old Bay, Ranch, Pickles	\$12.00
Veggie Wrap Arugula, Carrots, Red Onion, Tomato, Cucumber, Chipotle Mayo \$9.99 + Cheese \$1	
Chicken Parmesan Sandwich - Hand-battered w/ Provolone & Marinara	\$12.99
The Diddy Texas Toast - 3 Boneless Wings with Old Bay, Ranch, Pickles	\$12.00
Grandmas Homemade Meatball Sandwich	\$13.99
Passakos Buffalo Chicken Sandwich - w/ Side	\$14.00
Hell Fire Buffalo Chicken Sandwich (Extreme Heat)	\$14.00
Beef On Weck	\$13.00

Texas-Style Smoked Brisket or Pulled Pork

Sandwich w/side \$12.99	
1/2 Lb Meat ... \$12.99	1 Lb Meat ... \$22.99

Sliders \$12.00	Pulled Pork (4) Or Smoked Brisket (4)
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Desserts

Fried Oreo \$6	Red Velvet Cake \$6	Fried Kit Kat's \$7	New York Cheesecake \$6	Key Lime Pie \$6
Rainbow Cake \$6	Insane Chocolate Cake \$6	Fried Twinkies (8) \$7		

Boneless Wings

6 pcs ... \$12.99
12 pcs ... \$28.99
18 pcs ... \$38.99

(Served w/ Blue Cheese & Fries)

Cauliflower Wings

\$11.00

Homemade Blue Cheese

2oz - \$1.00	10oz - \$6.00
10oz & 20 Celery Sticks - \$7.99	
16oz Glass Jar - \$9.99	

Award Winning Wings

6 pcs \$8.49	16 pcs \$19.99	50 pcs \$66.99
10 pcs \$14.00	25 pcs \$32.99	100 pcs ...\$129.99

*Can only split flavors on orders of 25+ *All drum/flat orders are .20 a piece

Famous Passakos Style Wings

6 pcs \$10.79	16 pcs \$23.99	50 pcs \$69.99
10 pcs \$15.99	25 pcs \$36.99	100 pcs ...\$139.99

Hot, Lemon Pepper, Powder Garlic, Grilled & Extra Wet

Specialty Sauces & Dry Rub

Barbecue	Parmesan
Honey Barbecue	Thai Chili
Lemon Pepper	Minced Garlic
Hibachi	Powdered Garlic
Korean	Jamaican Jerk
Teriyaki	Cajun
Honey Teriyaki	Sulcide
Raspberry	Old Bay
Honey Mustard	Mango Habanero

Ghost Pepper Powder
Sriracha Carolina Reaper Powder
+\$2.00

Best of Gastrothèque

Charred Spanish Octopus	\$23	Truffled Mac & Cheese	\$14	Filet Mignon	\$48
<i>Chorizo Aioli, Crushed Heirloom Potato, Dehydrated Kalamata, Feta</i>		<i>Mornay Cheese, Truffle Oil, Herbed Breadcrumbs</i>		<i>Roasted Garlic Puree, Tomato Chili Butter</i>	
Duroc Pork Belly	\$21	Truffle Fries	\$12	Maine Lobster Roll	\$28
<i>Sweet Potato Puree, Cipollini Onion, Rosemary Jus, Chicharrón</i>		Skirt Steak 10oz	\$36	The Sticky Bun	\$18
		<i>Whole Confit Garlic, Charred Scallion Salsa Verde</i>		<i>Whipped Creme Anglaise, Candied Pecans</i>	

CRAFT COCKTAILS

Scorpion Bowl (serves 2+)	\$25	Strawberry Fields	\$15	Old Fashioned Le Dragones	\$25
<i>Bacardí Light & Dark Rums, Grainger Organic Vodka, Glendabugh Gin, Orgeat Syrup, Fresh Pineapple and Orange Juice, Maraschino Cherries</i>		<i>Rock & Roll Strawberry Tequila, CBD Tincture, Cocchi Rosa, Lime Juice, Agave, CBD Gummie</i>		<i>Casa Dragones Anejo, Agave, Bitters, Over Single Cube</i>	
Lavender Lady	\$15	Gastro Tiki	\$13	Dear Maria	\$13
<i>Glendabugh Rose Gin, Lavender, Lemon, Edible Flowers</i>		<i>Rum Java Mahtini Mon, Rum Java Caffè Con Horchata, Orgeat Syrup, Fresh Pineapple, Lime</i>		<i>Elijah Craig Bourbon, Rum Java Cacao Mon, Tia Maria, Cherry Heerthg</i>	
Gastro Mule	\$13	Gastro 22	\$13	Gold Rush	\$12
<i>Citrus Vodka, Fever Tree Ginger Beer, Fresh Lime</i>		<i>Rock & Roll Platinum Tequila Infused with Pineapple & Jalapeno, Heirloom Pineapple Amaro, Lime, Agave</i>		<i>Contradiction Bourbon, Fresh Lemon, Honey</i>	
Spice of Life	\$15	Gastro Pear	\$13	Rough Ride	\$12
<i>Kettle One Cucumber Mint Vodka, Espolon Reposado Tequila, Fresh Citrus, Agave, Fire Water Bitters, Tajin Rim.</i>		<i>Rock & Roll Platinum Tequila, Basil-Infused Agave, Prickly Pear Puree, Fresh Citrus</i>		<i>Rough Rider Bourbon, Stoll Citrus, Peach Liqueur, Fresh Lemon</i>	
Ain't She A Peach	\$14			Housemade Italian Cellos	\$11
<i>Kettle One Peach & Orange Blossom, St. Elder, Fresh Citrus, Agave</i>					

Add CBD Tincture To Any Drink \$5
Add CBD Gummies To Any Drink \$2 Each
Non-alcoholic Beverages On Request

WHITE WINES

CHARDONNAY	
Crossbar by Paul Hobbs	\$16/60
Diatom	\$16/64
Stag's Leap	\$18/75
Sean Minor	\$50
Blazic	\$75
Rombauer	\$75
Château Montelena	\$105
Newton Unfiltered	\$150
Flowers Camp Meeting Ridge	\$183

PINOT GRIGIO	
Zenato	\$9/36
Mad Violets Pinot Gris	\$52

SAUVIGNON BLANC	
Kim Crawford	\$12/48
Cloudy Bay	\$18/75
Simonnet-Febvre Saint Blis	\$32
Stewart	\$53

INTERESTING WHITES	
Licia Albariño	\$10/40
Casa Abrial Godello	\$24
Frescoaldi Pomino Bianco	\$45
Santiago Alvarinho	\$50
William Fevre Chablis Premier 1.5L	\$451

ROSÉ	
Whispering Angel	\$13/52
Belle Glos Blanc	\$30
Revolver Blood & Roses	\$45

DESSERT WINES	
Cockburns Ruby Port	\$10
Sandemans Founder's Riv Port	\$11
Dows 10yr Tawny Port	\$13
Graham's 20yr Tawny Port	\$17
Donna Fugata "Ben Rye"	\$26/120
Far Niente Dolce	\$28/140

CHAMPAGNES

Zardetto Prosecco	\$10/40
Nicholas Feuillatte	\$22/85
Edoné Rosé Gran Cuvée	\$48
Piper Heidsieck	\$88
Ayala	\$95
Nicholas Feuillatte Rosé	\$100
Moët Ice	\$125
Tattinger	\$125
Laurent Perrier Rosé	\$140
Veuve Clicquot Yellow Label	\$150
Perrier-Jouët Flowers	\$350

SAKE

Bushido Way of the Warrior	\$12
Gekkeikan Pineapple	\$30
Moonstone Coconut Lemongrass	\$33
Karen Coy	\$44
Hakuryu White Dragon	\$72
Rihaku Wandering Poet	\$85
Konteki Pearls of Simplicity	\$89
Shimizu No Mai Pure Night	\$265

RED WINES

PINOT NOIR	
Straight Shooter	\$12/36
Kramer	\$16/64
Belle Glos Balade	\$17/68
Orin Swift Slander	\$28/110
Robert Mondavi Cameros	\$48
Cloudy Bay	\$55
Etude	\$60
Cristom Mt. Jefferson	\$65
Mad Violets	\$75
Paul Hobbs Hyde Vineyards	\$160
Belle Glos Taylor Lane 1.5L	\$200

MERLOT	
Decoy by Duckhorn	\$11/44

MALBEC	
Catena Vista Flores	\$11/44
Revolver Divina Comedia	\$130
Terrazas	\$140

CABERNET	
Bonanza Lot 4	\$10/40
Juggernaut	\$12/48
Unshackled by Prisoner	\$15/60
Quilt	\$18/72
Orin Swift Palermo	\$26/95
Tamber Bay	\$25/100
Justin	\$42
Robert Mondavi Napa	\$78
Consecration Cufflinks	\$90
Stag's Leap	\$90
Groth	\$95
Château Montelena	\$100
Frank Family	\$110
Heltz	\$110
Chappellet	\$125
Ghost Block	\$130
Newton Unfiltered	\$140
Orin Swift Papillon	\$140
Stringer Stagecoach	\$140
Stag's Leap Artemis	\$150
Janzen Napa	\$153
Jeremy Nickel Cellars Cabernet	\$160
Miner Stagecoach	\$160
Rudd Crossroads	\$175
Paul Hobbs	\$180
Caymus	\$185
Priest Ranch Snake Oil	\$190
Dunn	\$195
Oakville Ranch	\$195
Orin Swift Mercury Head	\$220
Nickel & Nickel Branding Iron	\$230
Darloush	\$250

Somerston	\$250
Revolver Vine	\$260
Nickel & Nickel CC Ranch	\$275
Janzen Cloudy	\$288
Janzen Missouri Hopper	\$290
The Vineyard House Cabernet	\$310
Double Diamond 1.5L	\$325
Opus One	\$650

RED BLENDS	
Pazzo	\$20/80
Walking Fool	\$22/92
Harvey & Hamlet	\$18/72
Orin Swift Abstract	\$22/90
Orin Swift 8 Yrs in the Desert	\$25/90
Orin Swift Machete	\$35/140
Maravides "12 Meses"	\$48
Chappellet Mt Cuvée	\$55
Salko Zinfandel	\$60
Taken	\$60
Justin Justification	\$73
The Prisoner	\$75
Consecration Warrior Angel	\$90
Stag's Leap Investor	\$90
Numanthia Numanthia	\$90
Justin Isosceles	\$91
Revolver Furioso	\$99
Fluery Rocket Juice	\$100
Miner Oracle	\$225
Dancing Hares	\$300
Quintessa	\$450
Dominus	\$500

ITALIAN REDS	
Avignoneel Cantaloro Rosso	\$10/40
Ruffino Santedame Chianti Classico	\$12/48
Borgogno Barbera D'Alba	\$45
Frescoaldi Tenuta Castiglioni	\$57
Avignoneel Toscana Griffi	\$60
Movia Pinot Nero Modri	\$70
Borgogno "No Name" Barolo	\$80
Zenato Amarone	\$100
La Magia Brunello	\$115
Garbole Heletto Amarone	\$125
Sartori Amarone	\$125
Frescoaldi Brunello di Montalcino	\$130

INTERESTING REDS	
Heltz Grignolino	\$47
CVNE Rioja	\$50
Salko Red	\$18/72
Salko Blue	\$18/72
Revolver Forsaken Petit Verdot	\$130

BEERS

CANS	
Pabst Blue Ribbon	\$6
La Rubia	\$7
Dales Pale Ale	\$7
Ace Pineapple	\$7
Rogue Dead Guy Ale	\$7
Dogfish Head 70 Min. IPA	\$7
Hazelnut Brown Nectar	\$7

BOTTLES	
Stella Artois	\$7
Sam Adams	\$7
Shiner Bock	\$7
Heikin	\$7
Yuengling	\$7
DRAFT PINTS	
Cigar City Jai Lal	\$7
Funky Buddha Floridian	\$7