




Brunch Menu

FOR THE TABLE

WARM SPINACH + ARTICHOKE DIP
Chopped Spinach, Cream Cheese, Artichoke Hearts,
Sour Cream, Mozzarella Cheese
House-made Red Salsa + Corn Tortilla Chips 
16

CORNMEAL FRIED CALAMARI
Lemon-Red Pepper Aioli, Rustic Tomato Sauce
18

AHI TUNA NACHOS
Crispy Wontons, Avocado,
Wakame Salad + Sriracha Mayo
24

CANDIED BACON + DEVEILED EGGS
WB's Original Sweet + Spicy, Thick-Cut, Double Smoked
Bacon + Nana Dotty's Develed Eggs  
16

BUFFALO FRIED CAULIFLOWER
WB's Buffalo Sauce, Maytag Blue Cheese Crumbles +
Buttermilk Ranch Dressing
14

BUTTERNUT SQUASH RAVIOLI
Toasted Pumpkin Seeds, Shaved Parmesan
Sage Brown Butter
16

FALL FLATBREAD
Fig Jam, Prosciutto, Goat Cheese, Arugula,
Hot Honey Drizzle
16

CHEESE CURDS
Fried White Cheddar Cheese Curds
Served with House-made Ranch
11

ROASTED BRUSSELS SPROUTS
Shaved Parmesan + Balsamic Glaze
16

TODAYS FRESH NAKED OYSTERS

Fresh East Coast Oysters on the Half Shell
Cocktail Sauce, Mignonette, Lemon, Horseradish
24 | 46  

Join us 3PM – 6PM
Tuesday – Friday
For Happy Hour Specials

Follow us on social media



BRUNCH COCKTAILS

MIMOSA'S SIP, SPARKLE, REPEAT!

Your brunch, your bubbles.
French Sparkling Wine with your choice of juice:
OJ • tangerine • pineapple • cranberry • pear
pomegranate apple cider blood orange
7
Go Bottomless
20

BREAKFAST SHOTS
Jameson, Butterscotch Schnapps + OJ Chaser
with WB's Candied Bacon
12

PEAR-TINI
Grey Goose Poire Vodka, Pear Puree,
Elderflower Liqueur, Cinnamon-Sugar Rim
16

THYME WILL TELL
Crown Royal Apple, Thyme Liqueur,
Lemon Juice, Maple Syrup, Fresh Thyme
15

FALL OVERBOARD
Captain Morgan Spiced Rum,
Fresh Pressed Apple Cider, Ginger Ale
14

FIREY GINGER RITA
Reposado Tequila, Cointreau, Ancho Reyes,
Canton Ginger Liqueur,
Lime Juice, Pomegranate Puree
16

"OH PEAR ME"
Pear William Eau de Vie,
D. O. M. Benedictine, Brandy
17

BLOODY BRILLIANT!

TRADITIONAL BLOODY MARY
Vodka, WB's Signature House-Made Mary Mix +
all the Classic Garnishes
11

WB's BLOODY MARY – THE OG
Our Signature House-Made Mary Mix with Fire Roasted
Tomatoes, Fresh Horseradish, Citrus + our Signature
Spice Blend,
Served with Premium Vodka
Served with Over-the-Top Garish Stack
That's Half Drink - Half Meal.
19

PLATES

PUMPKIN PANCAKES

Maple Syrup, Cream Cheese Icing, Candied Pecans
15

BISCUITS + GRAVY BOWL

Two Home-made Biscuits, Sausage Gravy, served over scrambled Eggs + potatoes
16

TWO EGG BREAKFAST

Two Eggs Any Style, Home Fries, Thick Cut Bacon +
choice of toast (7 Grain, Whole Wheat, White, Rye, English Muffin)
13

CLASSIC EGGS BENEDICT

Toasted English Muffin, Canadian Bacon, Poached Egg + Hollandaise Sauce
16

HONEY BUTTER TOAST

Served With Cinnamon Ice Cream + Warm Salted Carmel Sauce
15

CORNERED BEEF HASH + EGGS

Black Angus Corned Beef Hash, Eggs Any Style, Rye Toast
16

APPLE FRITTER CAKE

Served with Harvest Apple Compote + Candied Ginger Glaze
16

HUEVOS RANCHEROS

Sunny side up Eggs, Fried Corn Tortilla, Black Beans, Chorizo, Pico de Gallo House made Red Salsa
16

AVOCADO TOAST

Seven-Grain Toast, Avocado Smash, Chili Crispies, Micro Greens + Sunny Side Egg
18

QUICHE LORRAINE

Eggs, Bacon + Gruyere Cheese Quiche with Mixed Green Salad + Balsamic Vinaigrette
15

CROQUE MADAME

Rich Smoked Ham, Melted Gruyère Cheese on Croissant, with Béchamel Sauce
Topped with a Fried Egg, + a side of Mixed Greens.
17

WB's BURGER

[VOTED BEST BURGER IN FRISCO 2024]

Short Rib + Brisket Blend Beef Patty cooked "Smash Burger Style" with American Cheese
on Soft Bun + Shoestring Fries. Toppings & condiments on the side
19

ADD ONS: Bacon 2/ Candied Bacon 4/ Avocado 3/ Caramelized Onion 2 / Farm Fresh Egg 2
Gluten-Free Bun Available Upon Request - 2

KIDS

Short Stack Pancakes 7	Kid Cheeseburger + Fries 9
French Toast 8	Chicken Tenders + Fries 10
Eggs Any Style, Bacon + Home Fries 8	Mac + Cheese 7

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness