

4714 E Douglas Ave
Wichita, KS 67208



Executive Chef
Salvador Alavez

Reservations at
316.613.2772
or WineDiveKS.com

Mon - Thurs: 11am – 10pm
Fri: 11am - 11pm
Sat: 11am - 11pm
Sun: 10am – 9pm, Brunch until 3

BRUNCH MENU

STARTERS

FRITES WITH EGGS* **GF**

Two poached eggs on top of a pile of pomme frites with bacon, thyme, & egg hollandaise. **13**

DEVEILED EGGS **GF**

An American classic hard-boiled eggs with a twist of combining Dijon mustard, pickle relish, balsamic reduction, and chimichurri drizzle. **10**

SHRIMP & SALMON CEVICHE **GF**

Wild shrimp, salmon, fresh squeezed lime juice, cilantro, red onion, tomato, and cucumber. Served with house made tortilla chips. **12**

BRUSCHETTA

Basil pesto with Parmesan cheese, cherry tomatoes, and a balsamic reduction on sliced baguette. **9**

*Contains nuts

CHEESE & FRUIT PLATTER

Assorted cheeses and crackers with fresh berries and grapes. **14**

ELOTE DIP

Sweet corn, red chiles, melted cheeses, and fresh Pico de Gallo, served with crispy tortilla chips. **12**

GREENS

• APPLE HARVEST SALAD

• Gala apples, candied pecans, dried cranberries, and bleu cheese crumbles, tossed with lemon poppy seed dressing served on a bed of mixed greens. **9/13**

• FATTOUSH SALAD

• Mixed greens with fresh mint, parsley, and cilantro with baked naan bread, tomatoes, red onions, cucumbers, feta cheese, and kalamata olives tossed in a lemon garlic vinaigrette. **9/13**

• + PROTEIN

- Chicken Breast -
- Grilled or Parmesan-Crusted & Fried | **6**
- Beef Medallions* | **8**
- Two Sea Scallops | **15**
- Grilled Salmon* | **9**
- Ahi Tuna* | **15**

• **GF** All salads are gluten free except for croutons and bread side.

HAND HELDS

All hand-helds are served with breakfast potatoes.
or substitute a house salad, Caesar salad, Fattoush salad, or cup of fruit | **4**

FRIED EGG SANDWICH*

Two pan-fried eggs with truffle mayonnaise, applewood smoked bacon, lettuce, tomato, and Gruyere served on sourdough. **14**

LOX BAGEL

Smoked salmon, cream cheese, chives, red onion, capers, and arugula served on a warm everything bagel. **15**

TURKEY BACON SWISS

Sliced turkey, bacon, habanero aioli, Swiss cheese, Pico de Gallo, arugula, & avocado served on toasted ciabatta. **14**

CROQUE MONSIEUR

Ham, Dijon mustard, and Gruyere between two sourdough slices, topped with Parmesan Gruyere cheese sauce. **14**
+ Fried Egg* | **3/ea.**

THE CUBAN

Slow braised pork shoulder, pit ham, dill pickles, Swiss cheese, and dijonaise on a toasted hoagie roll. **14**
+ Fried Egg* | **3/ea.**

CHICKEN CAESAR WRAP

Your choice of grilled or Parmesan-crusted fried chicken with crisp romaine, Parmesan, and chopped croutons tossed in our homemade Caesar dressing, wrapped in a flour tortilla. **14**

BREAKFAST TACOS **GF**

3 soft corn tortillas filled with eggs, crispy bacon, potatoes, feta and red pepper sauce, served with a side of salsa verde, refried beans and Spanish rice. **15**

HAWAIIAN BURGER

1/2 pound of ground beef mixed with applewood bacon with grilled pineapple, smoked ham, Gruyere cheese and sriracha aioli served on a brioche bun. **17**

HAM CHEESE & EGG BAGEL*

Slow roasted ham sliced in house, Cheddar cheese, truffle mayo, and a fried egg, on an everything bagel. **15**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

A surcharge of 3% will be added to credit card transactions to cover processing fees. No fee applies to cash or debit transactions.
20% gratuity added to parties of 8 or more

GF Gluten Free
Split plate charge 3

Join us for
Happy Hour
Monday through Friday
3pm - 6pm



Scan to see our wine and cocktail menu



SPECIALTIES

LOBSTER, SHRIMP AND CRAB MAC & CHEESE

Lobster, shrimp, and crab tossed in Fontina, cheddar, and American cheese, mixed with a creamy white wine sauce and cavatappi pasta served with sliced baguette. **14/28**

+ Two scallops **15**

BISCUITS AND GRAVY

Homemade Italian sausage gravy over biscuits served with or without salsa fresca.

Full **10** Half **6**

CHILAQUILES*

A traditional Mexican breakfast featuring corn tortillas fried with house made salsa and served with 2 fried eggs. **14**

SEAFOOD HASH*

Potato hash with sliced onions, asparagus, shrimp, and crab, served with two poached eggs, and topped with egg hollandaise. **23**

BLUEBERRY FRENCH TOAST*

Two slices of blueberry French toast topped with maple syrup, served with three slices of bacon and 2 eggs. **16**

VEGGIE FRITTATA

Three egg frittata with a medley of bell peppers, basil, tomatoes, and Fontina cheese. Served with your choice of bread and breakfast potatoes. **15**

AMERICAN BREAKFAST*

Two eggs, two slices of bacon, three pieces of Italian sausage, breakfast potatoes, and biscuits and gravy. **18**

+ Belgium waffle **4**

CHICKEN & WAFFLE

A parmesan crusted and fried, chicken breast topped with maple butter, maple syrup, and a touch of Cajun spice, served on top of a Belgian waffle. **17**

STEAK & EGGS*

Flat iron steak sliced and topped with chimichurri, served with 2 fried eggs, breakfast potatoes and an English muffin on the side. **30**

DUCK HASH

A potato hash with sliced onions, asparagus, and scrambled eggs topped with our pan-seared, 10-hour braised duck leg. **25**

AVOCADO TOAST

One avocado cut in half grilled and topped with 2 poached eggs and hollandaise sauce, served with breakfast potatoes and choice of sourdough or wheat berry toast. **15**

BRUNCH ENCHILADAS

Sauteed fresh vegetables with exotic cheeses stuffed in corn tortillas, topped with ranchero sauce & roasted tomatillo salsa, and served with refried beans and Spanish rice. **19**

+ Fried Egg* | **3/ea.**

CAJUN EGGS BENEDICT*

Traditional Benedict with a deep south Cajun egg hollandaise sauce, fried oysters, and Canadian bacon. Comes served with breakfast potatoes. **19**

VEGGIE BREAKFAST BURRITO

12" Chipotle flour tortilla stuffed with 2 scrambled eggs, breakfast potatoes, sauteed peppers, onions, jalapeno's, fontina cheese, avocado, tomato, and topped with queso blanco. **15**

+ Bacon or andouille sausage. **2**

Brunch Inspired Beverages

Mimosa

Your choice of juice: grapefruit, pineapple, orange, pomegranate, apple, cranberry topped with sparkling wine. **5**

Ginger Mimosa

Puerto Angel Amber organic rum, Gingeroo, orange juice and topped with Prosecco. **5**

Sangria

White, Rose, or Red sangria served with fresh fruit on ice in a wine glass. Reg **11** | Large **15**

Bloody Mary

Vodka served with Zing Zang bloody mary mix. **5**

Aperol Spritz

Aperol Aperitivo topped with Prosecco and lemon zest. **9**

Kir Royale

Sparkling wine with a splash of Edmond Briottet Creme de Cassis de Dijon liqueur. **7**

Irish Coffee

Jameson Irish Whiskey and Bailey's Irish Cream served with fresh roast coffee. **8**

Iced Irish

Nitro Joe's Cold Brew Coffee, Vanilla Vodka, Bailey's Irish Cream served over once. **8**

Harvey Wallbanger

Vodka, Galliano, and your choice of pineapple or orange juice. **6**

Ciders La Ribaude Organic Cidre Demi-Sec
Cidre La Chouette Demi-Sec Organic

Normandy, France
Normandy, France

\$30/750ml bottle
\$18/750ml bottle

A surcharge of 3% will be added to credit card transactions to cover processing fees. No fee applies to cash or debit transactions.
20% gratuity added to parties of 8 or more
Split plate charge 3