

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, brunch until 3
Sun: 10am – 9pm, brunch until 3

BRUNCH MENU

STARTERS

FRITES WITH EGGS*

Two poached organic eggs on top of a pile of pomme frites with bacon, thyme, & organic egg hollandaise. **12**

DEVILED EGGS **GF**

An American classic with a twist, combining organic eggs, Dijon mustard, pickle relish, and chimichurri drizzle. **8**

FRUIT SALAD **GF**

Fresh fruit tossed with a fresh mint creme fraiche, and nuts, served up in a martini glass. **6**

SMOKED TROUT DEVILED EGGS **GF**

Local organic eggs, topped with Norwegian smoked trout, local micro greens, paprika, and chimichurri oil. **10**

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. **7/12**

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. **7/12**

PROTEIN
+

Chicken Breast - Grilled or Parmesan-Crusted & Fried | **6**

Beef Medallions* | **8**

Two Sea Scallops | **15**

Shrimp Skewer (4) | **7**

Grilled Wild Salmon* | **9**

GF All salads are gluten free with the exception of 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 Norwegian trout, 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 local ciabatta. **14**

CROQUE MONSIEUR

Ham, Dijon mustard, and Gruyere between two sourdough slices, topped with a Parmesan Gruyere cheese sauce. **14**
+ Fried Egg* | 2/ea

MONTE CRISTO

Ham, turkey, and Swiss cheese sandwich, organic egg custard battered & pan fried. **15**

QUICHE OF THE DAY (Available Sunday only)

Made with organic eggs and vegetables on a Kansas flour crust. Ask server for details. **10**

THE CUBAN

Slow braised pork shoulder, pit ham, dill pickles, Swiss cheese, and dijonnaise on a toasted, local hoagie roll. **14**
+ Fried Egg* | 2/ea

SALMON WRAP

Grilled wild sockeye salmon wrapped in a tomato basil tortilla with spinach, capers, goat cheese, red onion, kalamata olives, and dijon mustard. **18**

BREAKFAST TACOS

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. **14**

SPICY GRILLED CHICKEN

WAFFLE SANDWICH

Grilled Red Bird Farm chicken breast marinated in spicy hot sauce, with cheddar cheese, honey mustard, and spinach served sandwich style in between two of our waffles. Served with a side of maple syrup. **16**

CRAB BURGER

Jumbo crab cake with arugula, red onion, tomato, and Dijon aioli served on a brioche bun. **17**
+ Fried Egg* | 2/ea

HAWAIIAN BURGER

1/2 pound of creekstone farm 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 an organic fried egg, on an everything bagel. **14**

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 local baguette. **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 organic fried eggs. **13**

SEAFOOD HASH*

Potato hash with sliced onions, asparagus, shrimp and crab, served with two poached eggs, and topped with organic egg hollandaise. **20**

BLUEBERRY FRENCH TOAST*

Two slices of blueberry French toast topped with maple syrup, served with three slices of bacon and 2 eggs. **15**

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 local, organic eggs, two slices of bacon, three pieces of Italian sausage, breakfast potatoes, and biscuits and gravy. **17**

+ Belgium waffle **4**

CHICKEN & WAFFLE

A parmesan crusted and fried, all-natural 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 local, organic fried eggs, breakfast potatoes and an english muffin on the side. **30**

DUCK HASH

A potato hash with sliced onions, asparagus, & local, organic scrambled eggs topped with our pan-seared, 10-hour braised duck leg. **22**

VEGAN HASH

Sauteed seasonal vegetables, crispy potatoes, black beans, and topped with avocado and salsa. **15**

AVOCADO TOAST

One avocado cut in half grilled and topped with 2 organic poached eggs and hollandaise sauce, served with breakfast potatoes and choice of sourdough or wheat berry toast. **14**

BRUNCH ENCHILADAS

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

+ Fried Egg* | 2/ea

CAJUN EGGS BENEDICT*

Traditional Benedict with a deep south cajun organic egg hollandaise sauce, fried oysters, and Canadian bacon. Comes served with breakfast potatoes. **17**

VEGGIE BREAKFAST BURRITO

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

+ Bacon or andouille sausage. **2**

DESSERTS

WAFFLE SUNDAE

2 Belgium waffles topped with crunchy peanut butter, strawberries, vanilla bean ice cream, fresh cream, pecans, house made chocolate bits, caramel, chocolate, and raspberry sauce. **10**

MINI FRUIT PIES

Berry filled puffed pastry served with fresh cream and raspberry sauce. **6**

Brunch Inspired Beverages

Mimosa

Your choice of juice: grapefruit, pineapple, orange, pomegranate, apple, cranberry topped with sparkling wine. **6**

Ginger Mimosa

Puerto Angel Amber organic rum, Gingereroo, and orange juice and topped with Prosecco. **6**

Sangria

White, Rose, or Red sangria served with fresh fruit on ice in a wine glass. Reg **6** | Large **12**

Bloody Mary

Your choice of vodka or gin served with Zing Zang bloody mary mix. **6**

Never a Dill Moment

Dill and jalapeno infused vodka, tomato juice, pickle juice, Tabasco, and lime juice with a Cajun rim. **9**

Ciders

La Ribau Organic Cidre Demi-Sec	Normandy, France	\$30/750ml bottle
Cidre La Chouette Brut Organic	Normandy, France	\$9/375ml bottle
Cidre La Chouette Demi-Sec Organic	Normandy, France	\$18/750ml bottle
Manoir de Grandouet Demi-Sec	Pays d'Auge, France	\$19/750ml bottle
Jaanihanso Dry Hopped	Parnumaa, Estonia	\$31/750ml bottle
Jaanihanso Rose Medium Dry	Parnumaa, Estonia	\$34/750ml bottle

Cherry Brandy Pie

Apple Brandy, Italian cherry juice, honey, simple syrup, topped with cava. **9**

Kir Royale


Sparkling wine with a splash of Edmond Briottet Creme de Cassis de Dijon liqueur. **6**

Irish Coffee

Jameson Irish Whiskey and Bailey's Irish Cream served with fresh roast coffee. **7**

Harvey Wallbanger

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

 Gluten Free Split plate charge 3

20% gratuity added to parties of 8 or more