

Easter Brunch

at wence's



STARTERS:

BURRATA TRICOLORE 20

heirloom tomato, burrata cheese, pesto, basil, balsamic glaze, extra virgin olive oil

BRUSSELS SPROUTS 15

crispy brussels sprouts, lemon vinaigrette, calabrian chili pepper aioli, balsamic, sea salt add bacon +3

CRABBY CHEESE BREAD 23

asiago, garlic, dungeness crab meat, sourdough add marinara +2

MONTEREY CALAMARI 19

creole remoulade sauce jalapeños +1 | sweet chili +2

SAUTÉED BLACK MUSSELS 23

smoked chipotle lemon wine broth, toasted herb cheese crostini substitute clams + 3

DUNGENESS CRAB CAKES 24

pan-fried, sliced cucumber salad, lemon mint demi caper vinaigrette

SOUP:

CUP 8 | BOWL 9

CHICKEN ENCHILADA

FRENCH ONION

LOBSTER CHOWDER

SALADS:

chicken +8 | steak + 12 | prawns +9 | salmon +15 crab +22

ROASTED BEET SALAD 17

baby organic arugula. dijon honey balsamic vinaigrette, avocado, caramelized walnuts, feta cheese

CAESAR SALAD 14

romaine hearts, herb croutons, aged asiago crisp anchovies +2

FUJI APPLE CHICKEN SALAD 21

grilled chicken, butter lettuce, bleu cheese crumbs, red onions, cherry tomatoes, avocado, caramelized walnuts, balsamic vinaigrette

STEAK COBB SALAD 24

romaine, bleu cheese crumbs, diced egg, bacon, tomatoes, red onions, avocado, kalamata olives, new york steak, bleu cheese vinaigrette

SHRIMP LOUIE 24

iceberg lettuce, bay shrimp, cucumbers, diced eggs, red onions, radish, beets, avocado, louisiana dressing sub dungeness crab + 9 combo (shrimp + crab) + 11

items marked with an mp, are subject to market price. due to pricing and availability*

oyster bar

served on the half shell

STEAMBOAT

Totten Inlet, WA
Dozen 26 | Half 15

SUNSET BEACH

Hood Canal, WA
Dozen 37 | Half 22

MARIN GEMS

Tomales Bay, CA
Dozen 34 | Half 19

PRINCE CASPIAN

Duxbury Bay, MA
Dozen 30 | Half 17

HEIRLOOM KUMAMOTO

chapman's cove, wa
Dozen 42 | Half 22

OYSTER BAR MIX

Assortment of Above Oysters
Dozen 43 | Half 24

COOKED OYSTERS:

four washington hood canal oysters per order cooked to order, allow additional cooking period

ROCKEFELLER 16

four sunset beach baked oysters, bacon, spinach, asiago, garlic

TEMPURA 15

four sunset beach lightly fried oysters

CRUDO BAR:

TUNA HIRAMASA TIRADITO 25

avocado citrus spread, hiramasa sashimi, sliced ahi tuna sashimi, avocado, red radish, microgreens, ponzu sauce, crispy quinoa

CRAB STACK 29

dungeness crab meat, avocado, cucumbers, citrus vinaigrette, crispy green onions

AHI TUNA TOWER 24

ahi tuna, mango, avocado, cucumbers, wasabi avocado mousse, sesame seeds, sweet chili, wonton chips

TOSTADAS:

PULPO AVOCADO CHIPOTLE TOSTADAS 24

octopus, avocado spread, cucumber, tomatoes, red onions, micro cilantro, chipotle aioli, tostadas (3)

AHI TUNA SASHIMI TOSTADAS 23

sashimi grade ahi tuna, ponzu, spicy mayo, cucumber, red onions, green onions, sesame, tostadas (3)

SEA:

FISH & CHIPS 19

beer battered alaskan cod, shoe-string fries, pineapple-citrus coleslaw, tartar sauce sub fish for shrimp

LOBSTER TACOS 29

grilled british columbian lobster, organic corn tortillas, cheddar, cabbage, cilantro, southern lime salsa, side of pico de gallo, guacamole, sweet potato fries

GRILLED SALMON 31

wild charbroiled salmon, lemon corn dill relish, garlic mashed potatoes, broccolini

PAELLA MIXTA 38

clams, prawns, mussels, pulpo, chorizo, peas, saffron rice

PASTAS:

MUSHROOM GORGONZOLA MEDLEY 23

walnuts, grapes, chicken, mushrooms, penne, gorgonzola cream sauce

CAJUN JAMBALAYA 25

penne, chorizo, chicken, prawns, bell peppers, onions, asiago, cajun saffron sauce

SCAMPI FETTUCCINE 24

fettuccine, pacific coast wild prawns, grape tomatoes, shallots, white wine lemon caper sauce, asiago

FAVORITES:

WHITE TRUFFLE MAC & CHEESE 16

gruyere, sharp cheddar, mozzarella, aged asiago cheese, truffle oil, breadcrumbs add: bacon or broccolini +3, chicken +8, chorizo +4, lobster + mp, crab + mp

CHICKEN PICCATA 25

free range chicken breast, white wine lemon caper sauce, garlic mashed potatoes, mixed vegetables

BURGERS/ SANDWICHES:

WENCE'S CHEESEBURGER 21

usda angus beef, smoked bacon, tomato, mayo, cambozola cheese, fried egg, toasted brioche bun served with your choice of fries or salad

GRILLED CHICKEN SANDWICH 20

free range grilled chicken breast, smoked apple wood bacon, avocado, tomato, cambozola cheese, mayo, telera roll served with your choice of fries or salad

BREAKFAST SANDWICH 15

ciabatta, eggs, cheddar cheese, lettuce, avocado, tomatoes, home style potatoes, choice of: sausage, bacon, or ham



APRIL 20, 2025 LUNCH:

some entrees may contain raw or undercooked meats, poultry, seafood, shellfish or eggs which may increase your risk of food-borne illness | not all ingredients are listed | please notify a server of all allergies | 20% gratuity 6+ | follow wence's on instagram: @wences_ph for the latest updates | 2 hour dining experience limit | \$18 cakeage fee

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BRUNCH SWEETS:

BUTTERMILK PANCAKES 14

fresh berries, maple syrup, powdered sugar, oat crust
sub for organic whole wheat +3
chocolate chips +2 | blueberries +2

CINNAMON FRENCH TOAST 14

fresh berries, butter, maple syrup, brown sugar

BRUNCH FAVORITES:

HUEVOS RANCHEROS 18

corn tortillas, refried beans, eggs, ranchero sauce, queso fresco, home style potatoes

CHILAQUILES 19

shredded chicken, crema, queso fresco, white onions, micro cilantro, crispy tortilla triangles, avocado, 2 eggs your style, choice of salsa verde or salsa roja

THE TRADITIONAL 18

two eggs, home style potatoes, choice of: bacon or sausage

BRUSSELS SPROUTS & AVOCADO 20

chicken apple sausage, poached eggs, brussels sprouts, avocado spread, corn, tomatillo salsa, grilled toast

BRUNCH SIDES:

BACON 8

TWO EGGS 6

SAUSAGE 6

CANADIAN BACON 6

FRUIT 5

HOMESTYLE POTATOES 4

TOAST: WHEAT, SOURDOUGH OR ENGLISH MUFFIN 3

BENEDICTS:

AVOCADO SALMON BENEDICT 22

avocado, cucumbers, smoked salmon, hollandaise sauce, two poached eggs, english muffin, home style potatoes

SANTA FE BENEDICT 18

grilled onions, tomatoes, avocado, chipotle hollandaise, two poached eggs, english muffin, home style potatoes

LOBSTER SPINACH BENEDICT 24

baby organic spinach, lobster, two poached eggs, hollandaise, english muffin, home style potatoes

DUNGENESS CRAB AVOCADO BENEDICT 23

dungeness crab meat, two poached eggs, hollandaise, avocado, english muffin, home style potatoes

TRADITIONAL BENEDICT 19

honey ham, three poached eggs, hollandaise, english muffin, home style potatoes

OMELETS:

DUNGENESS CRAB OMELET 22

avocado, jack cheese, egg whites, home style potatoes

WENCE'S OMELET 18

egg whites, grilled chicken, spinach, cheddar cheese, pico de gallo, avocado, home style potatoes

FARMER'S OMELET 17

baby organic spinach, mushrooms, bell peppers, onions, tomato, home style potatoes

SPINACH ARTICHOKE FRITTATA 17

eggs, spinach, roma tomatoes, artichokes, jack cheese

BRUNCH COCKTAILS:

MIMOSA 10

choice of: orange, peach, cranberry, limoncello, grapefruit

MIMOSAS AROUND KIT 29

sparkling wine bottle, one flavor choice of: orange, peach, grapefruit or cranberry

APEROL SPRITZ 14

aperol aperitivo liqueur, prosecco, orange slice

BLOODY MARY 12

vodka, bloody mary mix, tajin spice, olives, celery, lime

MUMM 14 / 43

brut | napa, ca

DOMAINE CARNEROS 62

taittinger brut | carneros, ca

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