



AT WICHITA ART MUSEUM

Brunch

◆ Quiche Lorraine | \$12.50

Rich and Creamy Quiche Lorraine made with Bacon, Mushroom, Spinach, and Caramelized Onions.

Avocado Toast | \$9.50

Artisan Schiacciata with seasoned Avocado smash, sweet Balsamic Roasted Tomatoes, and Pickled Red Onions for a vibrant finish.

Add a Sunny-side up egg | \$2

Appetizers

Homemade Hummus | \$9

Handcrafted Hummus made fresh with Tahini, Lemon Juice, and Garlic, paired with warm, crispy Pita Chips baked in-house.

Steak Hummus | \$11.50

Rich Garbanzo Bean Hummus topped with Grilled Steak, Mushrooms, and Onions. Garnished with fresh Parsley and served with crispy Pita Chips.

Soups

Served with a Baguette

◆ Willie C's Potato Soup | Cup \$4.50 | Bowl \$8

A blast from the past! Willie C's famous and hearty Baked Potato Soup. Served with Shredded Cheese, Bacon Crumbles, Sour Cream, and Green Onions.

Seasonal Soup | Cup \$4 | Bowl \$7.50

Salads

◆ Cobb Salad | \$14.50

Fresh Field Greens and Romaine, Grilled Chicken Breast, Tomato, Bleu Cheese, Hard-Boiled Egg, Bacon Crumbles, and Avocado. Served with scratch-made Bleu Cheese Dressing.

Chopped Southwest Salad | \$11

Chopped Romaine, Tomato, Pickled Red Onion, Cotija Cheese, Avocado, Red & Green Peppers, Black Beans, Roasted Corn, Jalapenos with a Cilantro Lime Dressing.

Spinach and Strawberry Salad | \$12

A perfect blend of Baby Spinach, Strawberries, Candied Walnuts, Red Onion, and Goat Cheese. Served with our famous Blue Moon Dressing—a lightly sweetened vinaigrette.

Add Grilled Chicken | \$2.50

Sandwiches

Turkey Avocado Smash | \$12.50

A monster of a sandwich! Shaved Turkey, Bacon, Provolone, Smashed Avocado, Lettuce, and Tomato on Brioche Bread. Served with a Garlic Aioli and our Home-made Potato Chips.

Caprese | \$12

Fresh Mozzarella, Tomatoes two ways, Arugula, Pickled Red Onion, Basil, Pesto Aioli, and a Balsamic Reduction on Focaccia Bread. Served with our Homemade Potato Chips.

Chicken Salad on Croissant | \$10.50

Classic Chicken Salad and Lettuce on a Fresh Baked Croissant. Served with our Homemade Potato Chips.

◆ Philly Cheese Steak | \$12.50

Grilled steak piled high with melted Provolone, Sautéed Onions, Red and Green Peppers, and a smooth Garlic Aioli on a toasted Hoagie Roll.

Add mushrooms | \$.75

Flatbreads

House-made dough, cold-fermented for three days for rich flavor and a light, crisp texture. Made fresh—please allow 20 minutes.

Italian Flatbread | \$14

Classic Italian flavors with bold Pesto Garlic Sauce, Mozzarella, and Fresh Basil.

Steak & Gorgonzola | \$15.50

Tender Philly Beef with a bold Pesto Garlic Sauce, fresh Mozzarella, and crumbled Gorgonzola. Topped with Arugula salad dressed in lemon and olive oil.

Margherita | \$13.50

Roasted Balsamic Tomatoes, Sliced Mozzarella, and Fresh Basil over Pesto Garlic Sauce. Finished with a sweet balsamic drizzle.

Thai Chicken Crunch | \$15

Grilled Chicken and Mozzarella with bold Thai Sauce, topped with Shredded Carrots, Serrano Peppers, and Fresh Herbs. Finished with Honey Roasted Peanuts and a Drizzle of Coconut Crème.

◆ California Chicken | \$15

Grilled Chicken, Chopped Spinach, and Mozzarella topped with Fresh Avocado and Tomato Bacon Jam.

Sub Cauliflower Crust | \$3

Sides

◆ Homemade Chips | \$2

Baguette | \$1.50

Mixed Green Salad | \$4.50

Mandarin Oranges | \$2

Desserts

Chocolate Chip & Sea Salt Cookie | \$2.50

Lemon Sugar Cookie | \$2.50

♦ **Ranger Cookie** | \$2.50

Willie Wonder | \$5.50

A layered chocolate dessert with a nostalgic touch,
served with ice cream

Kids Menu

All kids' meals come with a cup of Mandarin Oranges.

Uncrustable | \$6

Grilled Cheese | \$6

Cheese Flatbread | \$7.50

Pepperoni Flatbread | \$8

Lattes & Espresso

COFFEE CLASSICS

Latte 8oz \$5 | 12oz \$6 | 16oz \$7

Mocha 8oz \$5 | 12oz \$6.50 | 16oz \$7.50

Cappuccino 8oz \$5 | 12oz \$6 | 16oz \$7

Cortado 8oz \$4.50

Espresso Shot \$3.50

Iced Latte 12oz \$6 | 16oz \$7 | 24oz \$9

Iced Mocha 12oz \$8 | 16oz \$9 | 24oz \$11

SIGNATURE DRINKS

♦ **Lavender Vanilla Latte** 8oz \$6 | 12oz \$7 | 16oz \$8

♦ **Iced Lavender Vanilla Latte** 12oz \$7 | 16oz \$8 | 24oz \$9

♦ **Pistachio & Brown Sugar Latte** 8oz \$6 | 12oz \$7 | 16oz \$8

♦ **Iced Pistachio & Brown Sugar Latte**

12oz \$7 | 16oz \$8 | 24oz \$9

♦ **The Chihuly Iced Vanilla Latte with Cold Foam**

12oz \$8 | 16oz \$9 | 24oz \$11

ADD-ONS

Syrup or Sauce | \$0.75

Vanilla • Lavender • Caramel • Hazelnut • Pistachio •
Spiced Brown Sugar • Brown Butter Toffee • Chocolate •
White Chocolate • Seasonal Flavor

Cold Foam | \$1.50

Any Flavor

Alternative Milk | \$1

Almond • Oat

Little Sips Club

Steamer (any flavor) 8oz | \$3

Lemonade 8oz | \$3

Hot Chocolate 8oz | \$3

Refreshers

Strawberry Acai • Peach Mango • Watermelon Kiwi

♦ **Watermelon Cucumber Mint**

Water Base 16oz \$5.50 | 24 oz \$7

Lemonade Base 16oz \$6 | 24 oz \$7.50

Coconut Milk Base 16oz \$6.50 | 24 oz \$8

Red Bull Base 16oz \$7 | 24 oz \$8.50

Sugar free syrup flavors available.

Coffee, Tea & Soft Drinks

Hot Tea | \$2.50

Iced Tea | \$3

Gold Peak Sweet or Unsweet

Soft Drinks | \$3

Coke • Diet Coke • Sprite • Dr Pepper • Diet Dr Pepper,
Orange Fanta • Root Beer

Bottled Water | \$3

Dasani • Topo Chico Sabores:
Tropical Mango | Raspberry w/ Lemon

Juice | \$3

Minute Maid Orange • Minute Maid Apple

Kids' Drinks | \$2.50

Tum-E Yummies: Berry Blast | Fruit Punch

♦ **SPECIALTY ITEM**

**ORDER
ONLINE:**



Dine In ♦ Take Out ♦ Order Online | Wed-Sun: 10 AM – 2 PM ♦ Fridays: 6 PM – 8 PM

EAT AT WICHITA ART MUSEUM | 1400 West Museum Boulevard, Wichita, Kansas USA 67203 | WWW.WAM/EAT