



Wiley's Downtown Bistro

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Social Plates

ITEM	PRICE
Shrimp Cocktail Poached shrimp, celery, and cocktail sauce.	\$9.50
Baked Brie French brie, hazelnut, puff pastry, craisin, fresh fruit, and balsamic reduction.	\$11.50
Hummus Cucumber, tomato, heirloom carrot, feta, and pita.	\$9.50

Salads and Soups

ITEM	PRICE
Caesar Parmesan reggiano, crouton, crisp romaine, and caesar dressing.	\$8.50
Chicken Caesar Chicken breast, parmesan reggiano, crouton, crisp romaine, and caesar dressing.	\$12.50
Salmon Caesar Wild sockeye salmon, parmesan reggiano, crouton, crisp romaine, and caesar dressing.	\$17.50
Shrimp Caesar Poached shrimp, parmesan reggiano, crouton, crisp romaine, and caesar dressing.	\$15.50
Tofu Caesar Organic tofu, parmesan reggiano, crouton, crisp romaine, and caesar dressing.	\$12.50
Southwest Salad Black bean, corn, tomato, avocado, red onion, cilantro, spring greens, lime dressing	\$12.50
Ahi Salad Sashimi grade ahi tuna, snap peas, cucumber, celery, bell pepper, pickled roots, spring greens, and ginger wasabi dressi...	\$15.50
Chicken Strawberry Salad Chicken breast, gorgonzola, candied walnut, strawberries, tomato, spring greens, and berry vinaigrette.	\$12.50
Beet Salad oven roasted beets, hazelnuts, goat chèvre cheese, spring greens, and white truffle vinaigrette.	\$9.50
Mediterranean Chicken Salad Chicken breast, bacon, feta, artichoke, tomato, spring greens, and white truffle vinaigrette.	\$12.50
Louie Salad Poached prawns, avocado, cucumber, tomato, olive, egg, spring greens, and louie dressing.	\$15.50
Beet Chicken Salad Chicken breast, roasted beets, hazelnuts, goat chèvre cheese, white truffle vinaigrette.	\$12.50
Jalapeno Cheddar Chicken Soup you want this. In yer mouf.	\$5.25
Tomato Basil Soup A perfect soup for a perfect day.	\$5.25

Sandwiches

ITEM	PRICE
Smashed Sandwich Roast beef, turkey, ham, provolone, horseradish aioli, torta bun.	\$12.50
Prawn Sandwich Bacon, provolone, romaine, avocado, red onion, remoulade, torta bun	\$14.50

ITEM	PRICE
Turkey Avocado Turkey, swiss, avocado, mayonnaise, stone ground mustard, and torta bun.	\$12.50
Burger Ground chuck, provolone cheese, gorgonzola, caramelized onion, carver ham, horseradish aioli, served on a torta bun.	\$14.50
Mushroom Sandwich Mushroom, provolone, brie, caramelized onion, artichoke, tomato, pesto, torta bun	\$12.50
Club Sandwich Turkey, ham, bacon, provolone, pesto, torta bun	\$12.50
High on the Hog Smoked pulled pork, bacon, carver ham, cheddar, cabbage, huckleberry BBQ, torta bun	\$14.50
French Dip beef short ribs, provolone cheese, horseradish aioli, torta bun	\$14.50

Wraps

ITEM	PRICE
Gorgonzola Wrap Chicken, bacon, gorgonzola, provolone, bacon vinaigrette, and wheat tortilla.	\$10.50
BBQ Wrap Chicken, bacon, cheddar, bbq sauce, and wheat tortilla.	\$10.50
Smothered Wrap Chicken, bacon, cheddar, honey mustard, and wheat tortilla.	\$10.50
Thai Wrap Black bean, chicken, carrot, red bell pepper, basil, peanut sauce	\$10.50

Social Plates

ITEM	PRICE
Shrimp Cocktail Poached shrimp, celery, and cocktail sauce.	\$9.50
Ahi Tuna App Seared yellowfin, sesame, pickled roots, wasabi, and soy reduction.	\$12.50
Baked Brie French brie, hazelnut, puff pastry, raisin, fresh fruit, and balsamic reduction.	\$11.50
Hummus Cucumber, tomato, heirloom carrot, feta, and pita	\$9.50
Smoked Mozzarella Baguette bread with smoked mozzarella cheese, roasted garlic, pine nuts, olive oil, and parsley.	\$9.50

Salads and Soups

ITEM	PRICE
Jalapeno Cheddar Chicken Soup you want this. In yer mouf.	\$5.25
Beet Salad oven roasted beets, hazelnuts, goat chèvre cheese, spring greens, and white truffle vinaigrette.	\$9.50
Wedge Salad Fresh romaine, bacon, smoked pumpkin seeds, tomato, gorgonzola, gorgonzola dressing, balsamic reduction	\$10.50

ITEM	PRICE
Caesar Salad Parmesan reggiano, romaine, crouton, and caesar dressing.	\$9.50
Louie Salad Poached prawns, avocado, cucumber, tomato, olive, egg, greens, and louie dressing.	\$18.50
Southwest Salad Black bean, corn, tomato, avocado, red onion, cilantro, greens, and lime vinaigrette.	\$12.50
Sandwiches	

ITEM	PRICE
High on the Hog Smoked pulled pork, bacon, carver ham, cheddar, provolone, cabbage, huckleberry bbq, and torta bun.	\$14.50
Burger Ground chuck, provolone cheese, gorgonzola, caramelized onion, carver ham, horseradish aioli, served on a torta bun.	\$14.50
Mushroom Sandwich Mushrooms, provolone, brie, caramelized onions, artichokes, tomato, pesto, and torta bun.	\$12.50
Prawn Sandwich Poached prawns, bacon, provolone, avocado, red onion, romaine, remoulade, and torta roll.	\$14.50

Entrees	
ITEM	PRICE
Prawns Pasta Wild prawns, white wine, garlic, capers, sundried tomato, butter, cream, parmesan, linguini, and basil.	\$24.50
Wild Salmon Wild sockeye salmon, green beans, scallions, sesame, orange ginger glaze, and coconut rice cake.	\$26.50
Seared Tofu Organic tofu, green beans, red onions, bell peppers, hoisin, sesame, and coconut rice cake.	\$22.50
Braised Short Ribs Beef short ribs, rosemary, red wine, mushroom, green peppercorn, pan sauce, mash yukon potatoes, and vegetables.	\$30.50
Gorgonzola Chicken Seared chicken breast, baked with bacon vinaigrette, gorgonzola, provolone, served with mashed yukons, and sautéed veget...	\$22.50
Waygu Top Sirloin American Waygu Beef Top Sirloin, Korean Chimichurri, yukon mashed potatoes, and sautéed vegetables	\$34.50
Lamb Chops 2 double cut lamb chops, house tzatziki, fresh vegetable, pita	\$32.50
Duck Confit Duck leg and thigh, heirloom carrot, mashed yukons, fresh vegetables, and huckleberry reduction	\$26.50

Dessert	
ITEM	PRICE
Fudge Cake Four layers of chocolate cake and chocolate fudge frosting.	\$7.50
Gluten Free chocolate torte Dense flourless chocolate cake and ganache topping.	\$8.50
New York Cheesecake Classic New York cheesecake, graham cracker crust, and fresh fruit.	\$7.50

Beverages

ITEM	PRICE
canned soda	\$1.50
bottled water	\$1.50
Red Bull	\$4.00