

The Wilson

132 W 27th St 10001 · +12125292671 · Updated: Jan 14, 2026

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SIGNATURE COCKTAILS 9

DARLIN'

if a summer spritz was a cold NYC day. tito's vodka, lemon, black cherry, prosecco, mint, orange & peychauds bitters

AVAILABLE OPTIONS

cocktail: \$16.00

1L carafe: \$64.00

RED MOON TIDE

our twist on a spicy margarita. ghost tequila, lime, bell pepper, grapefruit, black lava salt rim

AVAILABLE OPTIONS

cocktail: \$17.00

1L carafe: \$68.00

SMOOTH SAILING

a peary, peary good gimlet. gin lane victoria pink, pear, rosemary, lime

\$17.00

OLD SCHOOL

a mezcalita with a splash of pineapple. ilegal mezcal, amaro montenegro, lemon, pineapple, honey, lemon salt

\$17.00

DOGGIN' AROUND

a spiced dark and stormy. bacardi spiced rum, apple jack, apple cider, agave, ginger

AVAILABLE OPTIONS

cocktail: \$16.00

1L carafe: \$64.00

ANCHORMAN

a tequila old fashioned. patron reposado tequila, all spice, drambuie, cinnamon, orange & mole bitters

\$17.00

HEY, MR. WILSON

it's giving tiki vibes. coconut cartel rum, allspice, mr. black coffee liqueur, lemon, pineapple, nutmeg

\$17.00

ALMOST FAMOUS

kinda like a smash, but fun and fancy. great jones bourbon, blackberries, basil, honey, lemon

\$17.00

GOT THE ZOOMIES

our signature espresso martini. ketel one vodka, mr. black coffee liqueur, demerara syrup, fresh espresso

\$18.00

CLASSIC COCKTAILS 5

TOM COLLINS

(SORRY, THANKS) hendrick's gin, lemon, soda, simple

\$16.00

PALOMA

milagro tequila, grapefruit, agave, lime, soda

\$16.00

MANHATTAN

hudson bourbon, sweet vermouth, bitters, luxardo cherry

\$18.00

OLD FASHIONED	\$17.00
angel’s envy bourbon, demerara, angostura bitters, orange	
COSMOPOLITAN	\$18.00
grey goose vodka, cranberry, lime, lemon	
MOCKTAILS + NONALCOHOLIC 7	
HIBISCUS LEMONADE	\$10.00
PINEAPPLE GINGER FIZZ	\$10.00
CUCUMBER LIME SODA	\$10.00
HOUSE-MADE FRUIT PUNCH	\$10.00
Q GINGER BEER	\$7.00
Q GRAPEFRUIT SODA	\$7.00
HEINEKEN 0.0	\$7.00
LIE-BATIONS 2	
SALTY DOG BLUES	\$15.00
lyre’s coffee originale, cold brew, salted cacao	
ST AGRESTIS PHONY NEGRONI	\$14.00
DRAFT BEERS 6	
CONEY ISLAND MERMAN	\$9.00
STELLA ARTOIS	\$9.00
MODELO	\$8.00
BLUEPOINT TOASTED LAGER	\$8.00
GOOSE ISLAND TROPICAL HAZY BEER HUG IPA	\$9.00
MICHELADA	\$9.00
modelo, bulldog bloody mary mix, tajin	
BOTTLES + CANS BEERS 8	
BUD LIGHT	\$6.00
BUDWEISER	\$6.00
ESTRELLA GALICIA	\$7.00

MONTAUK SEASONAL	\$8.00
HEINEKEN	\$7.00
CORONA	\$7.00
AMSTEL LIGHT	\$7.00
NARRAGANSETT	\$7.00

WINES BY THE GLASS 9

PROSECCO	AVAILABLE OPTIONS
le contesse, it (draft)	GLASS: \$13.00
	BOTTLE: \$52.00
LAMBRUSCO	AVAILABLE OPTIONS
villa di corlo, it	GLASS: \$16.00
	BOTTLE: \$64.00
ROSE chateau	AVAILABLE OPTIONS
de berne romance, fr	GLASS: \$15.00
	BOTTLE: \$60.00
ALBARINO	AVAILABLE OPTIONS
burgans, sp	GLASS: \$15.00
	BOTTLE: \$60.00
SAUVIGNON BLANC	AVAILABLE OPTIONS
banshee, ca	GLASS: \$16.00
	BOTTLE: \$64.00
CHARDONNAY	AVAILABLE OPTIONS
sea sun, ca	GLASS: \$16.00
	BOTTLE: \$64.00
PINOT NOIR	AVAILABLE OPTIONS
elouan, or	GLASS: \$16.00
	BOTTLE: \$64.00
CABERNET SAUVIGNON	AVAILABLE OPTIONS
glenelly, sa	GLASS: \$15.00
	BOTTLE: \$60.00
MALBEC	AVAILABLE OPTIONS
finca bel origen reserva, ar	GLASS: \$14.00
	BOTTLE: \$56.00

ROSE WINES BY THE BOTTLE 1

BELLE GLOS BLANC	\$70.00
ca	

BUBBLES WINES BY THE BOTTLE 5

ROS🍷 PROSECCO	\$52.00
la gioiosa, it	
BRUT ROS🍷	\$125.00
lanson, 2015, fr	
CHAMPAGNE	\$90.00
heidsieck monopole gout american, nv	
BRUT SPARKLING	\$60.00
boschendal, sa	
CHAMPAGNE	\$165.00
moet & chandon, fr	

WHITE WINES BY THE BOTTLE 7

VERMENTINO	\$55.00
aragosta, it	
PINOT GRIGIO	\$55.00
lavis, it	
SAUVIGNON BLEND	\$60.00
anselmi san vincenzo, it	
SANCERRE	\$76.00
maison chavel, fr	
LUGANA	\$75.00
ca’ dei frati brolettino, it	
CHARDONNAY	\$65.00
mer soleil reserve, ca	
CHARDONNAY	\$115.00
flowers, 2016, sonoma	

RED WINES BY THE BOTTLE 11

PINOT NOIR	\$140.00
flowers, sonoma	
BARBERA D'ALBA	\$90.00
massolino, it	
MERLOT	\$70.00
decoy, ca	

TEMPRANILLO	\$75.00
termes, 2014, sp	
MONTEFALCO ROSSO	\$60.00
tenuta alzataura, it	
RIOJA	\$65.00
bodega lanzaga corriente	
MALBEC	\$115.00
red schooner voyage 9, 2020, ar	
RED BLEND	\$80.00
neyers sage canyon, napa	
CABERNET SAUVIGNON	\$75.00
daou vineyards, paso robles	
CABERNET SAUVIGNON	\$150.00
jordan, alexander valley	
PETITE SIRAH	\$125.00
caymus-suisun grand durif, ca	

BREAKFAST 8

SMASHED AVOCADO TOAST	AVAILABLE OPTIONS
sun-dried tomato, chile, cilantro, za’atar, charred lime	
	\$16.00
	add an egg: \$3.00
COCONUT YOGURT + CHIA PARFAIT	\$14.00
house-made granola, seasonal berries	
SMOKED SALMON BAGEL	\$22.00
plain, bagel, cream cheese, pickled onion, tomato	
CROISSANT SANDWICH	\$16.00
scrambled egg, ham, american cheese, black pepper mayo	
FETA OMELETTE	\$18.00
“med” chopped salad	
BRIOCHE FRENCH TOAST	\$19.00
mixed berries, labneh yogurt, toasted almonds, nyc honey + bee pollen	
BROWN BUTTER WAFFLE	\$18.00
seasonal fruits, berry butter, maple syrup	
"MED" BOWL	\$18.00
eggs any style, hummus, aleppo pepper, avocado, “med” chopped salad, grilled pita	

SIDES 9

TURKEY SAUSAGE	\$8.00
BACON	\$5.00
CRISPY ROSEMARY POTATOES	\$9.00
TWO EGGS	\$6.00
CROISSANT	\$5.00
TOASTED	\$4.00
bagel, english muffin, croissant	
FRUIT + BERRIES	\$10.00
GREEK YOGURT	\$6.00
HOUSE-MADE GRANOLA	\$8.00

BEVERAGES 10

DRIP COFFEE	\$5.00
ESPRESSO	\$5.00
LATTE	\$6.50
CAPPUCCINO	\$6.00
ASSORTED TEAS	\$4.00
HOUSE-MADE ICED TEA	\$6.00
ASSORTED JUICES	\$6.00
GRAPEFRUIT	\$5.00
BULLDOG BLOODY MARY	\$13.00
MIMOSA	\$9.00

RAW BAR 4

OYSTERS	\$18.00
by the 1/2 dozen, trio of mignonettes	
LITTLE NECKS	\$16.00
by the 1/2 dozen	
SHRIMP COCKTAIL	\$22.00
5 pieces, lemon, cocktail sauce	
TUNA CRISPY RICE	\$18.00
tuna poke, soy, sriracha, sesame	

STARTERS 6

"PULL APART" BREAD	\$9.00
parmesan, chimichurri	
HOUSE CHIPS + BLUEFISH DIP	\$12.00
FRIED OYSTER BAO BUNS	\$18.00
hoisin, slaw, spicy mayo, sesame	
BRUSSELS SPROUT TACOS	\$15.00
thai chili, pepper jam, caramelized yogurt	
CRUDITE S + DIP TRIO	\$12.00
tzatziki, tahini-beet, hummus	
CALAMARI	\$18.00
sweet n sour, pickled hot peppers	

SOUPS + SALADS 6

NEW ENGLAND CLAM CHOWDER	\$12.00
bacon, clams, cream	
SHAVED BROCCOLI CAESAR	\$16.00
crostini, frico, parm	
COBB	\$17.00
blue cheese, egg, avocado, tomato, bacon, red wine vinaigrette	
EAT YOUR GREENS	\$17.00
quinoa, shaved veggies, baby kale, ponzu dressing	
"MED" CHOPPED SALAD	\$16.00
feta, arugula, tomato, onion, cucumber, evoo, lemon	

EXTRAS	AVAILABLE OPTIONS
upgrade your salad	SALMON: \$12.00
	SHRIMP: \$15.00
	SEARED TUNA: \$14.00
	LOBSTER: \$20.00
	CHICKEN: \$10.00
	STEAK: \$16.00

EGGS 2

EGGS NEPTUNE	\$24.00
sautéed maryland crab cakes, poached eggs, hollandaise	
HOUSE OMELETTE	\$20.00

FRITES 4

LOBSTER	\$48.00
whole grilled lobster, garlic + herb butter, marie rose sauce	
FISH + CHIPS	\$28.00
bluepoint toasted lager battered cod, tartar sauce, slaw, malt vinegar	
MUSSELS	\$27.00
steamed with white wine, garlic, shallots, parsley	
STEAK	\$48.00
14oz grilled new york strip, arugula salad, maître d’hôtel butter	
BURGERS + SANDWICHES 4	
DOUBLE PATTY BURGER	\$22.00
american, b+b pickles, black pepper mayo	
CRAB CAKE	\$22.00
sriracha mayo, fennel, watercress	
FRIED CHICKEN	\$20.00
coleslaw, remoulade, sweet n’ sour, b+b pickles, brioche	
MAINE LOBSTER ROLL	\$32.00
tarragon mayo, butter lettuce, brioche roll	
SIMPLY PREPARED 5	
ROASTED SALMON	\$27.00
SEARED TUNA	\$29.00
WHOLE GRILLED FISH	\$29.00
“head to tail”	
MARYLAND CRAB CAKES	\$29.00
BRICK CHICKEN	\$29.00
PASTA 4	
CHEF A'S RIGATONI BOLOGNESE	\$26.00
soft ricotta, grana padano	
LINGUINE + CLAMS	\$32.00
chili, garlic, ‘nduja, parsley, breadcrumbs	
SPINACH + RICOTTA RAVIOLI	\$18.00
burnt butter, crispy sage, parmesan	

MAC + CHEESE	AVAILABLE OPTIONS	
		\$12.00
	add lobster:	\$20.00

COCKTAILS 5

CASE OF THE ZOOMIES	\$18.00
ketel one vodka, mr. black coffee liqueur, cold brew	
BULLDOG BLOODY MARY	\$14.00
cacio e pepe dusted rim, celery, lemon, olive, pickle	
PUNCH DRUNK LOVE	
aperol, vodka, bubbles, house-made fruit punch	
BUBBLES BAR	\$12.00
pick your flavor! oj – passion fruit – pear – apple cider – black cherry	
GO BOTTOMLESS	\$45.00
one food item \$20 or less + bottomless mimosas or signature mocktails for 1.5 hours	

SALADS 5

SHAVED BROCCOLI CAESAR	\$16.00
crostini, frico, parm	
COBB	\$17.00
blue cheese, egg, avocado, tomato, bacon, red wine vinaigrette	
EAT YOUR GREENS	\$17.00
quinoa, shaved veggies, baby kale, ponzu dressing	
"MED" CHOPPED SALAD	\$16.00
feta, arugula, tomato, onion, cucumber, evoo, lemon	

EXTRAS	AVAILABLE OPTIONS	
		SALMON: \$12.00
		SHRIMP: \$15.00
		CHICKEN: \$10.00
		LOBSTER: \$20.00
		STEAK: \$16.00
		SEARED TUNA: \$14.00

BENNIES 4

NEPTUNE	\$28.00
sautéed maryland crab cakes	
ATLANTIC	\$28.00
smoked salmon, english muffin	

FLORENTINE

spinach, english muffin

\$24.00

CLASSIC

canadian bacon, english muffin

\$26.00

BRUNCH FAVORITES 7

STEAK + EGGS

espresso rub hanger steak, sunny side up eggs, charred tomato, watercress, tater tots, bt sauce

\$32.00

CHICKEN + WAFFLES

mike's hot honey, berry butter, blueberries

\$22.00

BREAKFAST BOWL

scrambled eggs, quinoa, baby kale, charred tomato, avocado, shaved veggies

\$18.00

FETA OMELETTE

“med” chopped salad

\$18.00

"MED" BOWL

eggs any style, hummus, aleppo pepper, avocado, "med" chopped salad, grilled pita

\$18.00

BRIOCHE FRENCH TOAST

mixed berries, labneh yogurt, toasted almonds, nyc honey + bee pollen

\$19.00

AVOCADO TOAST

sun-dried tomato, chile, cilantro, za'atar, charred lime

AVAILABLE OPTIONS

\$16.00

add an egg: \$3.00

DOG MENU 3

GRILLED STEAK

\$24.00

GRILLED CHICKEN BREAST

\$16.00

WILSON'S BURGER

all protein served with steamed baby vegetables

\$16.00

SPA DAY 4

PUPSICLE

(A FROZEN TREAT) pumpkin, banana, peanut butter, coconut yogurt

\$5.00

MIXED BERRIES

\$12.00

HOUSEMADE DOG BISCUIT

\$3.00

SLICED APPLES + CUCUMBERS

\$9.00

BRINE 2

\$1 OYSTERS	\$1.00
minimum of 6, maximum of 12	
OYSTER SHOOTER	\$7.00
BUBBLES 2	
PROSECCO	\$28.00
ROSE PROSECCO	\$26.00
BEER 2	
NARRAGANSETT	\$7.00
MONTAUK	\$7.00
BOOZE 3	
MARGARITA	\$10.00
OLD FASHIONED	\$10.00
COSMOPOLITAN	\$10.00
BITES 5	
MINI TUNA TACO	\$4.00
CHIPS + BLUEFISH DIP	\$8.00
MINI MANHATTAN CLAM CHOWDER	\$7.00
CRISPY CALAMARI	\$9.00
PARMESAN + TRUFFLE FRIES	\$8.00
BREAKFAST + BRUNCH 3	
"I DON'T KNOW"	\$10.00
pancakes, berries, maple syrup	
"I DON'T CARE"	\$10.00
scrambled eggs, tater tots, bacon	
JUICES	\$4.00
ORANGE, CRANBERRY, APPLE	
LUNCH + DINNER 4	

"I'M NOT HUNGRY"	\$10.00
chicken fingers	
"I DON 'T WANT THAT"	\$10.00
grilled cheese	
"WHATEVER"	\$10.00
cheeseburger	
"FINE"	\$10.00
mac + cheese	

SNACKS 5

MARINATED OLIVES	\$8.00
BOURBON SPICED NUTS	\$7.00
CRISPY CHICKPEAS	\$6.00
TAJIN POPCORN	\$9.00
TORTILLA CHIPS	\$9.00
with tarragon mayo	