

Buck Wild

the Art of Brady Willmott

To get out of control...

The world around me seems to be going buck wild.

With this body of work I had a chance to reflect not only on my place in this world but my effect on it.

From a childhood in the woods of Vermont to a decade snowboarding in the Colorado mountains to the last 20 years of surfing here in north county, nature has always been a huge part of my life.

The artistic inspiration of nature and the ability to live in and enjoy it are essential to my creative process.

The oil spill in Huntington Beach, plastic pollution, animal cruelty, pets gone feral and personal struggles are all subjects that I broach in this show.

Using anamorphic subjects helps me express some things that are important and relevant while maintaining images that are enjoyable to look at on a superficial level.

When I was first approached about doing this show, KNVS was just a concept.

I had spent much of my 20s working in restaurants and instantly loved the idea of having a chef and bartender conceptualize a menu based on my art.

Each delicious piece of art crafted by Chef Michael Mitchem feels like it relates to me personally.

I am truly impressed by their creativity and I hope you enjoy our collaboration of food, drink and art as much as we do!

artwork

1. Ignorance is Bliss | 12,000
oil on canvas
2. A Sailor's Grave | 750
3. Dress for Success | 1,080
4. Ruff Life | 1,080
5. Fuck This, I'm Out | 540
6. BRN2BRK | 300
7. Enough to go Around | 540
8. Nowhere to Hide | 300
9. Spilt Milk | 250
10. Stand your Ground | 250
11. Just a Really Cool Opotamus | 250
12. Huntington Crude | 300

KNVS | an immersion of artists

pronounced "canvas" we are an immersive art gallery and restaurant/bar by taking a theme of visual art and have our culinary artist Michael Mitchem and Ricco Harris take inspiration on their menu. Enjoy!

At KNVS we strive to interlink our community of artists to push their passions to others.

Brady Willmott has a profound love for the environment of our oceans. As an avid boardrider, Brady has elected to give partial proceeds of his art sales to various non-profits relating to this cause..

cuisine

Crucial BBQ | 19

2 nathan's original hot dog sliders
2 wagyu blend | aged cheddar cheese burger sliders
pickled red onions | housemade cola mustard
housemade pomegranate ketchup | potato nest

Natural Selection (gf) | 21

local halibut fish tacos x 3 ways
1. battered | pico de gallo & baja white sauce
2. grilled | mango habanero salsa
3. blackened | pineapple chutney

Lamb Lollipops (gf) | 25

4 roasted lamb chops | mint chimichurri
potato pillows | spicy red pepper coulis

The Lurkers | 19

bacon cheddar & sour cream stuffed tater tots
pico de gallo | jalapeno cheddar cheese
scallion cilantro crema

Spilt Milk | 28

bacon wrapped angus new york strip
blue cheese creamed spinach
mashed potatoes | red wine demi-glace

Surf Check (gf) | 29

peppered ahi tataki sashimi
chilled sea bean salad | jalapeno ponzu

Splitting Hares (gf) | 28

buttermilk cornmeal fried rabbit
chipotle tamarind sauce | spring succotash

Carl Sagan's Shrooms (gf/v) | 21

...from our last exhibition from the SD Astronomy Association.
wine marinated roasted portobello mushrooms
heirloom tomato | roasted red pepper | italian eggplant
charred red onion | tomato confit | vegan mozzarella

Nowhere to Hide (gf) | 9

fresh baked "Cathartic Chocolate" chip cookie
vanilla ice cream | "Cathartic Chocolate" ganache
crushed peppermint candy cane

Chef's Profiteroles | 8

chef created Crema Lusso gelato

executive chef michael mitchem

cocktails

15 | Huntington Crude

spiced rum | cynar | ginger | ginger beer | lime

15 | Ignorance is Bliss

batch 22 aquavit | strega | lavender | lemon

15 | BAD2BONE

bad stuff reposado | campari | grapefruit | lime

15 | A Sailor's Life

pier view gin | aperol | coconut | lime
angostura bitters

16 | Cocaine Bare

locals only vodka | green chartreuse | pineapple
lime

16 | An Old Big Hippo

high west bourbon | ancho reyes | luxardo | chili
demerara

15 | Praying Mantis

branca menta | chocolate bitters | coconut

cocktails by the KNVS & Switchboard artists



coming July 2023 | Bradley's House
@nowell.family

wine

red

DAOU 16 | 56
2021 | cabernet sauvignon | paso robles | 14.5%

PESSIMIST 18 | 63
2020 | red blend | paso robles | 15.2%

DOMINGO FAZZIO 15 | 53
2020 | malbec | argentina | 13.5%

TOOTH & NAIL 19 | 67
2020 | tempranillo | paso robles | 14.4%

EIGHT YEARS IN THE DESERT 38 | 95
2020 | red blend | st helena | 15.8%

white | rose | sparkling

CARMENET 12 | 42
2021 | buttery chardonnay | napa | 13.5%

BOLLINI 15 | 53
2021 | pinot grigio | italy | 12.5%

E. GUIGAL 16 | 56
2020 | cotes du rhone | france | 14.5%

GARZON 17 | 60
2021 | albarino reserva | uruguay | 12.5%

SPACE AGE 16 | 56
2021 | still rose | napa | 12.5%

beer

draft

PLENTY FOR ALL | 8
fall brewing company | pilsner | san diego | 4.8%

FLUFFY TANGERINE CLOUDS | 9
second chance brewing | hazy IPA | san diego | 6.9%

BLONDE CARTEL | 8
latitude 33 brewing | blonde ale | 4.8%

10:45 TO DENVER | 8
eppig brewery | IPA | san diego | 7%

bottles | cans

LABATT BLUE CANADIAN PILSENER | 6
pilsener | 11.5oz | 4.7%

COLIMITA | 7
lager | 12oz | 4.4%

GOLDEN STATE CIDER | 7
jamaica | 12oz | 5.8%

STIEGL RADLER | 7
grapefruit malt | 11.2oz | 2.25%



KOREAN STREET FOOD

BANCHAN BOARD

\$7

selection of korean side dishes gf | v
including housemade vegan kimchi

VEGAN PAJEON

\$7

3 scallion & vegetable pancakes
accompanied by ssamjang sauce

BEEF BULGOGI TACO

\$7

marinated sliced ribeye | cucumber
pickled daikon | house pressed flour tortilla

SPICY PORK KOGI TACOS

\$7

traditional marinated pork shoulder
marinated soy bean sprouts | house pressed flour tortilla

KFC WINGS

\$12

crispy korean fried chicken | sweet & spicy sauce
cucumber sticks | pickled daikon radish

HONEY GOCHUJANG SHRIMP

\$14

crispy fried popcorn shrimp | spicy gochujang honey

KALBI RICE BOWL

\$12

marinated korean style short ribs
sticky white rice | side of kimchi

PORK BELLY BAP

\$10

4 braised & seared pork belly pieces
rice balls | sweet chili sauce | sriracha

DA BAM SANDO

\$8

spicy slow roasted pork shoulder | SPAM
yellow mustard | swiss cheese | dill pickle | hawaiian roll