



# wild rice

MODERN CHINESE CUISINE

PLATES FOR SHARING  
food served family style,  
one dish at a time

## wonton soup

sloping hill pork wontons \$7

## hot & sour soup ○

with cloud ear mushrooms \$7

## red curried bean curd wraps ①

grilled zucchini, marinated tofu, enoki mushrooms  
black bean chili sauce \$10

## bc yukon potato & sweet corn potstickers ①

tamarind caramel \$9

## seasonal vegetable spring rolls ①

sticky soy dipping sauce \$10

## buddha's noodles ○

chow mein, shitake, snow pea, sui choy, eggplant \$15

## spicy kung po chicken, twice cooked peanuts ○

maple hill free range chicken, broccoli, rice noodles \$18

## sloping hill pork spare ribs

house bbq sauce, smashed potatoes, king pea tips \$15

## fraser valley lamb potstickers

truffled pea puree \$10

## maple hill chicken spring rolls

sweet chili dipping sauce \$11

## grilled peace river bison flat iron

eggplant, mushrooms, crispy noodle nest \$17

## braised pemberton meadows beef

sautéed bok choy, red pepper, shanghai noodle \$17

## albacore tuna tartare ②

taro chips, persimmon, black vinegar reduction \$13

## pan seared qualicum bay scallop ②

butternut squash puree, pickle salad, micro greens \$15

## chinese seafood ravioli ②

green curry tomato 'cream', sustainable pacific fish \$18

## haida gwaii sockeye ②

pan roasted salmon, king oyster mushrooms, snow peas  
jasmine & wild rice, zesty crab salsa \$19

## steamed pacific ling cod fillet ②

water chestnut & pea risotto, crispy chinese bacon \$19

## SIDES

mixed organic baby carrots ○ \$6

sautéed gai lan ○ \$7

chili beans with almond brittle ○ \$7

② = oceanwise

① = vegan

○ = can be made vegan

17% gratuity will be added to groups of 8 or more


## TO FINISH

**banana chocolate hazelnut spring roll**  \$6.5


kettle valley starboard port style naramata \$8

**dairyless lime brulée** \$7.5

bonterra '06 muscat california \$7.5

**tea cup chocolate mousse**  \$7

wild goose black brant okanagan falls \$8

**vanilla rooibos teacake**  \$6.5

elephant island '07 apricot dessert wine naramata \$7.5

**hot vanilla rooibos tea with baileys** \$8

## TEA

**lemongrass & verbeena** \$3.5

healthy blend of lemongrass, lemon balm and verbena

**organic peppermint** \$3.5

a tea for calming the soul

**lemon mango tisane** \$3.5

zesty blend of lemons & mangoes

**mountain berry tisane** \$3.5

saskatoon berry, currants and blueberry

**vanilla rooibos** \$3.5

organic caffeine free rooibos scented with vanilla bean

**masala dairyless chai** \$3.5

perfect blend of spices with digestive and carminative properties

**organic jasmine pearl white** \$6.5

fragrant leaves harvested before flowering then rolled into tiny balls

**organic pear green** \$3.5

a ripe, luscious pear scented green tea

**jade green** \$5.5

hand picked in northern china. a fresh and delicate jade infusion

**osmanthus oolong** \$5

top grade oolong, delicately scented with osmanthus flowers

**china yunnan** \$4

large golden leaf tea with an underlying hint of cocoa

**lychee black tea** \$3.5

high grade black tea scented with lychee

**chef: todd bright**

we have been cooking dairy free since opening day.

wild rice chooses sustainable, free range or wild whenever possible. beyond our individual efforts to soften our footprint, we are also members of:

**Ocean Wise**



Recommended by the Vancouver Aquarium  
as an ocean-friendly seafood choice.



**greentable**  
NETWORK



**salt and pepper maple hill chicken wings \$10**  
house made plum chutney

**fraser valley lamb potstickers \$10**  
truffled pea puree

**free range chicken spring roll \$7**  
taro, shitake mushrooms

**bc sockeye salmon tartare \$12**  
with wonton crisps

**crispy seafood wontons \$12**  
crab aioli

**red curried bean curd wraps \$10**  
zucchini, tofu, enoki mushrooms, black bean chili sauce

**braised pemberton natural beef \$17**  
bok choy, red pepper, shanghai noodle

**chinese seafood ravioli \$18**  
green curry tomato 'cream'

**spicy kung po chicken, twice cooked peanuts \$18**  
maple hill free range chicken, broccoli, rice noodles

## desserts

**vanilla rooibos teacake \$6.5**  
sweet mandarin marmalade

**yuzu citrus tart \$7**  
dairyless almond ice 'cream'

**tea cup chocolate cherry pudding \$7**  
ginger bamboo biscotti

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**greentable**  
NETWORK

**smaller**


**hot & sour soup**  \$6  
with cloud ear mushrooms

**wonton soup** \$7  
sloping hill organic wontons

**smoked sablefish congee**  \$7  
traditional home style rice soup

**free range chicken spring roll** \$7  
shitake, taro root


**bc sockeye salmon tartare**  \$12  
wonton crisps


**red curried bean curd wraps**  \$10  
zucchini, enoki mushroom, tofu, black bean sauce


**fraser valley lamb potstickers** \$10  
truffled pea puree

**larger**

**braised pemberton natural beef** \$17  
bok choy, red pepper, shanghai noodle

**chinese seafood ravioli**  \$18  
green curry tomato 'cream', sustainable pacific fish

**spicy kung po chicken**  
**with twice cooked peanuts**  \$18  
maple hill free range chicken, broccoli, rice noodles

**house marinated tofu on jasmine rice**  \$15  
eggplant, peashoot, choysum, roast garlic, black bean

**sides**


**mixed organic baby carrot**  \$6

**sautéed gai lan**  \$7

**chili beans with almond brittle**  \$7


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**a 17% gratuity will be added for your convenience**



**wild rice** to finish


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**vanilla rooibos teacake**  \$6

kettle valley starboard port style naramata \$8

**citrus yuzu tart** \$7

bonterra '06 muscat california \$7.5

**tea cup chocolate cherry pudding**  \$7

wild goose black brant okanagan falls \$8

## tea

served in individual french press

**lemongrass & verbeena** \$3.5

healthy blend of lemongrass, lemon balm and verbena

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