

## ON THE ROCKS

### **buddha's caesar**

horseradish infused vodka, clamato, cilantro, lemon, soy \$7.5

### **orchid**

appleton rum, ginger beer, ginger ale, fresh lime, bitters \$7.5

### **pink pearl**

hendricks gin, pink grapefruit, tonic, splash of cassis \$9

### **lotus**

lychee infused vodka, lychee nectar, lime, ginger ale \$7.5

### **twisted fashion**

maker's mark, muddled orange, orange bitters, ginger syrup \$9

### **campari bliss**

campari, gin, lime, elderflower water, soda \$8

### **ginger margarita**

ginger infused tequila, lime, grand marnier, simple syrup \$9

### **t room tango**

lemon mango tea infused gin, lemon, peach bitters, mango liqueur, soda \$7.5

### **coconut dream**

spiced rum, coconut rum, coconut milk, pineapple juice \$8

### **spiked ginger**

white rum, ginger orange syrup, sambal, mint, lime, soda \$7.5

### **victoria gin & tonic**

made with rosemary infused local gin \$8

## STRAIGHT UP

### **carrall street**

house classic since day one – vodka, bols passionfruit, tangerine, sprite \$8

### **shanghai alley**

alize red, vodka, lychee \$9.5

### **double happiness**

strawberry liqueur, sour raspberry, vodka, soda \$8.5

### **columbia street**

vanilla stoli, rootbeer schnapps, jager, ginger ale \$9.5

### **red envelope**

raspberry stoli, vodka, cassis, cranberry, lemon \$9

### **slanted door**

kaffir infused vodka, vermouth, lime, apple juice \$8

### **snap dragon**

horseradish infused vodka, butter ripple schnapps \$8

### **vanhatten**

brandy, amaretto, cherry bitters \$9

### **chop chop**

espresso vodka, vanilla stoli, kahlua \$10.5

### **wun hing**

masala chai infused vodka, baileys, coconut milk, simple syrup \$9

<b>reds</b>	<b>gls</b>	<b>btl</b>
<b>hester creek</b> '08 cab/merlot okanagan	8.5	34
<b>matchbook</b> '06 syrah california	9	36
<b>stimson</b> '07 merlot washington	9	36
<b>nk'mip</b> '07 pinot noir okanagan	10	40
<b>ukiah</b> '05 cabernet sauvignon california	11	44
<b>la stella</b> '06 allegretto merlot osoyoos	13	52
<b>kenwood</b> '07 pinot noir california		48
<b>stag's hollow</b> '06 vineyard merlot ok-bc		50
<b>pentage</b> '06 syrah naramata		53
<b>laughing stock</b> '07 blind trust naramata		60
<b>erath</b> '07 pinot noir oregon		64
<b>desert hills</b> '06 mirage oliver		65
<b>kettle valley</b> '07 malbec naramata		65
<b>clos du soleil</b> '07 bordeaux red keremeos		70
<b>ridge</b> '07 three valleys zinfandel california		70
<b>painted rock</b> '07 cabernet sauvignon skaha		80
<b>poplar grove</b> '04 cabernet franc naramata		80
<b>whites</b>	<b>gls</b>	<b>btl</b>
<b>red rooster</b> '08 pinot blanc okanagan	8	32
<b>stony knoll</b> '07 chardonnay okanagan	8.5	34
<b>ste michelle</b> '08 riesling washington	9	36
<b>blue mountain</b> brut okanagan	9.5	48
<b>lake breeze</b> '08 pinot gris naramata	9.5	38
<b>wild goose</b> '08 gewürztraminer ok-bc	10	40
<b>joie</b> '09 noble blend okanagan	11	44
<b>cline</b> '08 viognier california		40
<b>tangled vines</b> '05 reserve pinot blanc ok-bc		40
<b>township 7</b> '08 sauvignon blanc ok-bc		40
<b>ex nihilo</b> '07 riesling okanagan falls		45
<b>garry oaks</b> '07 pinot gris salt spring		45
<b>kettle valley</b> '08 riesling naramata		48
<b>la stella</b> '08 vivace pinot grigio osoyoos		52
<b>clos du soleil</b> '07 sauv semillon keremeos		54
<b>benziger</b> '07 chardonnay california		58
<b>joie</b> '07 reserve chardonnay naramata		60
<b>l'ecole no 41</b> '06 semillon washington		60
<b>eroica</b> '06 riesling washington		70
<b>beer</b>		
<b>st. ambroise</b> apricot wheat ale quebec		5.75
<b>whistler</b> lager whistler		5.75
<b>phillips</b> gold lager victoria		5.75
<b>whistler</b> honey lager whistler		5.75
<b>lighthouse</b> pale ale victoria		5.75
<b>lighthouse</b> amber ale victoria		5.75
<b>kamloops brewing</b> blk bear ale kamloops		5.75
<b>r&amp;b</b> india pale ale vancouver	650ml	12.5



**wild rice**


MODERN CHINESE CUISINE

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


**hot & sour soup**  \$5


**wonton soup**   
scallop wontons, roast chicken broth \$7


**red curried bean curd wraps**   
black bean chili sauce \$10


**seasonal vegetable spring rolls**   
ginger, star anise dipping sauce \$8

**buddha's vegetable curry**   
glen valley organic sunchoke crisps \$8

**kabocha squash steam buns**   
served in traditional bamboo basket \$9

**grilled organic king oyster mushroom**   
pickled sunchoke & sui choy salad \$9

**chinatown sweep**   
chow mein, snow pea, sui choy, eggplant \$14  
-add house made char sui \$4 or smoked tofu \$2

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

**char sui**  
house made with sloping hill pork, speckled rice \$8

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

**spicy rock salt chicken wings**  
free range chicken, plum dipping sauce \$10

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

**black pepper bison flat iron**  
mixed asian greens, yukon potato radish cake \$17

**sui mai**   
sloping hill pork and rock crab dumpling \$7

**bc albacore tuna tartare**   
taro chips, persimmon, black vinegar reduction \$13

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

**duo of haida gwaii salmon**   
spring w/bell pepper ragu & coho w/cauliflower puree \$12

**SIDES \$6**

**spicy braised eggplant** 

**sautéed choy mui** 

**chili beans with almond brittle** 

 = oceanwise

 = vegan

 = can be made vegan

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



# wild rice

MODERN CHINESE CUISINE

## TO FINISH

**gluten free vanilla rooibos teacake**  \$6.5  
elephant island '08 apricot dessert wine naramata \$7.5

**chocolate tart**  \$7.5  
kettle valley starboard port style naramata \$8

**mountain berry dairyless cheesecake** \$7  
quady '08 elysium black muscat california \$7

**white chocolate lavender mousse** \$7  
wild goose '08 black brant okanagan \$8

**dairyless orange ginger brulée** \$7.5  
bonterra '06 muscat california \$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

**organic jasmine pearl white** \$6.5  
fragrant leaves harvested before flowering then rolled into tiny balls

**jade green** \$5.5  
hand picked in northern china. a fresh and delicate jade infusion

**organic pear green** \$3.5  
a ripe, luscious pear scented green tea

**osmanthus oolong** \$5  
top grade oolong, delicately scented with osmanthus flowers

**masala dairyless chai** \$3.5  
perfect blend of spices with digestive and carminative properties

**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