

Our menu is guided by the seasons;
menu offerings may change

Small Plates & Shareables

Twice-Cooked Fries  

Sea salt with ketchup.

Topped with garlic mayo and parmesan, \$4.

10

Marcona Almonds & Olives  


Fennel seed, orange rind, garlic.

12

Mortadella and Havarti Croquette 

Crumbed croquette, cured egg yolk, garlic aioli.

16

Muhammara 

Roasted red pepper, walnut, whipped feta, sourdough.

18

Cheeseboard 

Served with honey, walnuts, sourdough, house pickles.

28

Charcuterie

Served with house pickles, Wander spicy dijon.

34

Soup, Salad & Bowls

Daily Soup 

Ask your server for details.

16

Winter Green Salad 

Mixed baby lettuces, orange segments, maple vinaigrette, cranberries, feta, pickled carrots, sliced radishes, Jøeys Nordic Crisp crumble.

18

Wander Caesar Salad

Baby gem lettuce, radicchio, Grana Padano, smoked bacon, sourdough crouton crumble.

18

Chicken Sesame Cold Noodle Bowl 

Marinated chicken breast, sweet potato noodles, smashed cucumber, pickled carrots, mint, cilantro, and sesame dressing.

24

ADD-ONS

- Marinated Chicken Breast \$12
- Lemon Garlic Shrimp \$12
- White Anchovy \$4

Mains

Daily Sandwich

Ask your server for details. Served with twice cooked fries.

24

Crispy Chicken Burger

*Lettuce, pickles, buttermilk dill sauce.
Served with twice cooked fries.*

25

Cauliflower and Miso White Bean  

Gochugaru glazed crispy cauliflower, miso white bean puree, pickled pearl onions, herb salad

26

Bacon Caramelized Onion & Brie Burger

*Brioche bun, bacon apple and caramelized onion jam, brie.
Served with twice cooked fries.*

34

BC Salmon & Dashi Cream

Dashi cream, celery, buttered shrimp, fingerling potatoes.

42